

DINNER

TO SNACK OR SHARE

BEER CHEESE & PRETZELS
homemade beer cheese
served with soft pretzels 10

**CHICKEN AVOCADO
QUESADILLA** 15

AHI TUNA CRISPS* 14

TERIYAKI STEAK BITES* GF 16

SWEET POTATO FRIES 8

WHIPPED FETA CHEESE
crushed pistachios, hot
honey, crostinis, pita chips 15

BLISTERED GREEN BEANS 12

CHICKEN WINGS 17
buffalo
house dry rub
spicy asian

**ROASTED RED PEPPER
HUMMUS** 12

CHIMICHURRI FRIES 10

SALADS

*add chicken breast 6, salmon 12,
steak* 12 or grilled shrimp 9*

ASIAN CHICKEN

romaine, pea pods, peas, red pepper,
red onion edamame, wonton strips,
with house sweet sesame dressing 17

CHICKEN CHOP GF

greens, avocados, cucumbers, tomatoes,
carrots, candied pecans, bleu cheese
crumbles, bacon, minced egg, onion,
with house vinaigrette 18

GREEK GF

greens, kalamata olives, red onions,
tomatoes, feta cheese, cucumbers, dolmas,
with house Greek dressing 15

BEET SALAD

arugula, roasted beets, green beans, goat
cheese, radish, candied pecans, *with citrus
vinaigrette & balsamic glaze* 17

PEAR ALMOND GF

spring mix, grilled chicken, apples, pears,
toasted almonds, blue cheese crumbles,
with apple cider vinaigrette 18

CAESAR SALAD*

romaine, parmesan, croutons, *with
housemade dressing* 14

AHI TUNA POKE BOWL*

avocado, radish, cucumber, shredded lettuce,
green onions, edamame, carrots, jasmine rice,
wonton garnish, topped *with Thai chili dressing* 22

GF Indicates gluten friendly

**Consuming raw or under cooked meats, eggs poultry, seafood or shellfish increase your risk of contracting foodborne illness, especially if you have certain conditions. Some of our food contains nuts. Please alert us if you have an allergy.*

DINNER ENTREES

GRILLED SALMON* GF
corn succotash, asparagus,
smoked paprika, fresh
basil, sun-dried tomato
compound butter 27

**LEMON GARLIC CREAM
CAVATAPPI**
grilled chicken, parmesan,
spinach 21

CHIMICHURRI SHRIMP GF
buttered red skin potatoes,
asparagus, herb chimichurri 23

BBQ BABY BACK RIBS
coleslaw, fries 24

PAN-SEARED WALLEYE
lightly seasoned flour crust,
asparagus, wild rice pilaf,
brown butter herb finish 27

BRAISED SHORT RIB
asparagus, garlic mashed
potatoes 27

**PARMESAN CRUSTED
SALMON***
buttered red potatoes,
green beans 27

FAJITAS
steak 24 or chicken 21

SOUPS

add homemade cornbread 3

**FAMOUS BAKED
FRENCH ONION** 12

HOUSEMADE CHILI
cup 5 / bowl 7

HOUSEMADE VEGETABLE*
cup 5 / bowl 7

SOUP OF THE DAY
cup 5 / bowl 7

ASK ABOUT OUR DAILY SPECIALS

The Hilltop

RESTAURANT • BAR • TAKE OUT

HOT SANDWICHES

served with french fries, slaw, or greens. sub sweet potato fries,
onion rings 2. substitute gluten friendly bread* 1

NEWBERRY

served open face — turkey,
cranberry sauce, jack cheese,
bacon 16

CRISPY CHICKEN

egg bun, fried chicken, candied
jalapeño coleslaw, hot honey,
mayo, pickles 16

BURGER*

6oz angus beef, lettuce, tomato,
onion, mayo, egg bun 17

TURKEY AVOCADO MELT

roasted turkey, avocado,
lettuce, tomato, monterey
jack cheese, basil mayo 17

CHICKEN CIABATTA

grilled chicken, monterey jack
cheese, avocado, sun dried
tomato pesto 17

FRENCH DIP

roast beef, swiss, caramelized
onions, french onion au jus 18

TUNA MELT

house recipe albacore tuna
salad, cheddar cheese,
pumpernickel 16

HOUSE MADE VEGGIE BURGER

avocado, pepper jack cheese,
aioli, ranchero sauce 16

REUBEN

corned beef, swiss, sauerkraut,
thousand island dressing 16
make it a rachel - sub turkey

CHIMICHURRI STEAK

flat iron steak, caramelized
onions, arugula, chimichurri,
aioli, ciabatta 22

CUBAN

ham, pulled pork, pickles, swiss,
mustard, mayo, french bread 16

