

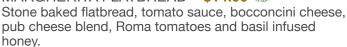
**Dinner Menu** 3:00 pm-Close

# **STARTERS**



A blend of cream cheese, spinach, sour cream, artichoke, garlic and lemon, topped with cheese blend. Served with grilled pita bread.

# MARGHERITA FLATBREAD \$14.99



### KOREAN CHICKEN FLAUTAS (3) \$12.99

Shredded chicken, Korean honey garlic sauce, pub cheese blend, flour tortilla.

#### POTATO SKINS \$15.99

Eight crispy potato skins topped with cheddar, bacon bits and green onion. Served with sour cream.

### **WINGS \$18.99**

Eight of our signature wings (1LB+).

Either breaded or non breaded.

Done with spices or sauce. (Tossed or on side)

#### **House Sauces:**

\*Frank's Red Hot// \*Honey Garlic// \*Hilltop BBQ// \*Sweet Thai Chilli// \*Hot Honey Mustard

### **Dry Spices:**

\*Hilltop Dry Spice// \*Frank's Hot Spice// \*Sea Salt & Cracked Pepper// \*Maple Bacon

# SOUP & SALAD

#### SEAFOOD CHOWDER Bowl \$16.99 Cup \$12.99

A medley of seafood, field potatoes, onion, celery, bacon and carrots in a cream base.

### CRISPY ASIAN CHICKEN \$18.99

Crispy buttermilk chicken, Shredded Napa cabbage, hot & sour dressing, julienne peppers, carrot, shaved onion, mint leaves and toasted peanut.

# COLD NOODLE SALAD \$16.99

Soba Noodles, green onion, julienne carrot, shrimp, Asian chilli nuts, pickled cucumber, miso ponzu dressing.

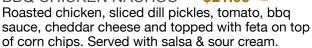
#### \$22.99 STEAK SALAD



Sirloin steak (grilled to your liking), sliced & served on artisan greens with red onion, diced tomatoes and Avocado. Drizzled with a creamy balsamic dressing.

### **BBQ CHICKEN NACHOS**





#### THAI CHICKEN STRIPS \$15.99

Four buttermilk chicken tenders tossed in Thai sauce and garnished with baby arugula and sesame seeds.

### PORK BUTTON BONES \$15.99

Fried pork button riblets (5oz) with maple balsamic glaze and garnished with green onion.

### CLASSIC POUTINE \$13.99

French fries, cheese curds and house gravy

\*\*\* ADD: Ground Beef \$5.99// Chopped bacon \$3.99// Diced chicken \$5.99// Jalapeño \$1.99

# ONION RINGS \$12.99



Crispy battered onion rings with spicy mayo dip.

#### Bowl \$10.99 Cup \$8.99 DAILY SOUP

Our Chef's creation. Please ask your server for today's details.

### GREEK SALAD Full \$15.99 ◆



Iceberg lettuce, tomatoes, red onion, red & green peppers, cucumber and Kalamata olives tossed in Greek dressing. Finished with feta cheese. Side \$9.99

#### Full \$15.99 \* CRANBERRY GOAT CHEESE



Artisan greens, red onion, dried cranberries and pecans in a citrus balsamic dressing and topped with goat cheese. Side \$9.99

#### CAESAR Full \$15.99 +

Classic cut lettuce, croutons, bacon, shredded parmesan and Caesar dressing. Side \$9.99

★ To the select salads add: grilled chicken \$5.99

# **HANDHELDS**

## ALL ITEMS BELOW ARE SERVED ON THEIR OWN. Combo your sandwich with the fries or kettle chips for \$3.99.

#### MONTREAL SMOKED MEAT \$19.99

Sliced in-house Montreal smoked meat brisket, rye bread. mild crunchy mustard and garnished with a pickle.

#### BEEF DIP WRAP \$20.99

Shaved prime rib roast beef (roasted in house), crispy onion, micro pea shoots with horseradish aioli in a tortilla wrap. Served with au jus for dipping.

### COLD SMOKED SALMON SANDWICH \$16.99

Smoked Salmon, shaved beet, avocado, lemon zest. garlic aioli and micro greens on Rye bread.

### ULTIMATE BLT SANDWICH \$14.99

Lettuce, tomato, bacon, chorizo jam, pesto on toasted sourdough bread.

### Gluten Free



# PULLED JACKFRUIT SANDWICH \$16.99 BBQ Pulled jackfruit (similar texture to pulled pork), Napa

cabbage, roasted garlic aioli, avocado and our house onion straws on sourdough bread.

#### HILLTOP CLUB \$19.99

Boneless chicken breast with bacon, greens, cheddar, Cajun mayo, caramelized onion and sliced tomato on an artisan bun.

### FRIED FISH SANDWICH \$15.99

Tempura haddock, lettuce, tomato, pickle and fresh dill aioli on toasted sourdough bread.

Upgrade your side with:
Side Poutine \$6.99 // Side Sweet Potato Waffle fries. \$6.99
Side Onion Rings. \$6.99 // Side Daily Soup \$8.99 //
Salad \$9.99 (Caesar or Cranberry Goat Cheese or Greek)
Side Mashed Potato \$3.99

**Dinner Menu** 3:00 pm-Close

# **GOURMET BURGERS**

#### ALL ITEMS BELOW ARE SERVED ON THEIR OWN. Combo your gourmet burger with the fries or kettle chips for \$3.99.

#### JACK DANIELS \$16.99

Bacon, lettuce, tomato, caramelized onions, pickles, pepper jack cheese and mayo on a JD glazed burger.

#### THE HOLY SMOKE \$16.99

A hickory smoked beef patty, chorizo jam, candied bacon, smoked cheddar, lettuce, tomato and garlic aioli.

#### ALABAMA SMOKEHOUSE \$16.99

Alabama white BBQ sauce, bacon, jalapeño jack cheese, crispy onions, lettuce and tomato.

#### SMASH BURGER \$16.99

American cheese, garlic aioli, caramelized onion, and our smashed beef patty grilled and served on a buttered croissant bun.

#### STEAKHOUSE BURGER \$21.99

Double beef patty, lettuce, tomato, steakhouse aioli, American cheese and crispy onions.

### FIREBALL BURGER \$16.99

Fireball Whiskey glaze, beef patty, American cheese, bacon, espresso reduction, lettuce, red onion and tomato.

### TURKEY BURGER \$16.99

Turkey patty, lettuce, tomato, caramelized onion and smokey BBQ sauce.

### BUTTERMILK CHICKEN \$16.99

Breaded boneless chicken breast in our house batter. fried golden topped with lettuce, tomato, a drizzle of buttermilk dressing and mayonnaise.

#### SWEET BEETS \$16.99

Beef Patty, pepper jack cheese, lettuce tomato, beet aioli and shaved onion.

#### TAVERN BURGER \$16.99

Our beef patty with American cheese, bacon, red onion, mayo, lettuce and tomato.

### Upgrade your side with:

Side Poutine \$6.99 // Side Sweet Potato Waffle fries. \$6.99 // Side Onion Rings. \$6.99 // Side Daily Soup \$8.99 // Side Salad \$9.99 (Caesar or Cranberry Goat Cheese or Greek) // Side Mashed Potato \$3.99//
\*\* To Any Beef Burger add a second Patty \$5.99

# LAND & SEA

### FISH & CHIPS \$23.99 -2 piece

Tempura style haddock, french fries, coleslaw, tartar sauce and lemon.

\* 1 piece \$17.99 3 piece \$29.99

### CHICKEN SOUVLAKI \$24.99

Two chicken skewers, Mediterranean rice and greek salad. Paired with house made tzatziki sauce.

\*\*\* Suggested side add on: Greek pita.

### KOREAN BEEF NOODLES \$24.99

Sliced beef, mixed peppers, carrot, red onion and mushroom with a Korean teriyaki sauce. Served on a bed of lo mein noodles Garnished with sesame seeds and green onion.

### **VEGETABLE STIRFRY \$16.99**

Carrot, Napa cabbage, broccolini, red onion, bell peppers with citrus rice and a gochujang black bean sauce.

#### BLACKENED HADDOCK \$26.99

Two cajun blackened haddock loins pan seared with cajun seasoning, served with daily veggies and house made jalapeño corn bread.

## WHITE BALSAMIC & MAPLE GLAZED SALMON \$28.99

A 6 oz salmon filet glazed with cracked pepper, thyme, maple and white balsamic reduction. Served with house vegetables and garlic mashed potato.

#### OUR FAVOURITE MEATLOAF \$20.99

Our ground beef with savoury spices, mushroom gravy and topped with crispy onion straws. Comes with coleslaw and garlic mashed potato.

## HOT HONEY CHICKEN \$25.99



Supreme of chicken breast glazed with a spicy honey sauce. Comes with our house vegetable and mashed potato.

#### PUB STEAK \$24.99

Our 5oz sirloin grilled to your liking and sliced on the bias. Served with coleslaw, garlic bread, fries and our signature steakhouse sauce.

N.Y. STRIPLOIN 6oz \$27.99 12oz- \$41.99 Our house cut traditional NY striploin grilled to your liking. Comes with coleslaw or vegetables and garlic mashed potato.

#### \$41.99 T-BONE STEAK



Hand cut 16oz classic T-Bone steak served with choice of daily vegetable or coleslaw, and garlic mashed potato.

### Compliment your steak with:

Sautéed Mushrooms \$2.49 Sautéed Onions \$1.99 Sautéed Mix of Mushroom & Onions \$2.49 Side of Gravy \$1.99

# **DESSERTS**

## CHOCOLATE BEER BROWNIE \$5.99

A chocolate fudge brownie mixture with a hint of caramel from Craft brewed amber ale. Topped with choice of chocolate, caramel, raspberry or Vanilla sauce and whip cream.

# heesecake Factory CHEESECAKE \$9.99

A tower of classic creamy cheesecake and graham crust topped with your choice of caramel, chocolate, vanilla or strawberry sauce.

### CARROT CAKE \$9.99

Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple. Finished with smooth cream cheese icing, and a drizzle of white chocolate ganache.



