

STARTERS

SPINACHDIP \$15.99

VEGETARIAN

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

MARGHERITA FLATBREAD \$13.99

VEGETARIAN

Stone baked flatbread, tomato sauce, bocconcini cheese, pub cheese blend, Roma tomatoes and basil infused honey.

SALMON & COD FISHCAKES (3) \$13.99

GLUTEN FREE

A panfried blend of Atlantic salmon and cod served over toasted basmati rice with orange peel vinaigrette.

POTATO SKINS \$14.99

GLUTEN FREE

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

BBQ JACKFRUIT SLIDERS \$9.99

VEGETARIAN

BBQ pulled jackfruit (similar texture to pulled pork) with Napa cabbage slaw and arugula on a mini brioche bun.

WINGS \$17.99

Eight of our signature wings (1LB+), 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

BBQ CHICKEN NACHOS \$20.99

GLUTEN FREE

Roasted chicken, sliced dill pickles, tomato, bbq sauce, cheddar cheese and topped with feta on top of corn chips. Served with salsa & sour cream.

THAI CHICKEN STRIPS \$14.99

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

CRISPY PICKLES \$10.99

VEGETARIAN

Seasoned breaded pickle medallions paired with our Everything bagel seasoned whipped goat cheese.

BRIE & GARLIC LOAF \$14.99

VEGETARIAN

Baked baguette with brie cheese, our apple garlic butter and topped with parmesan cheese.

CLASSIC POUTINE \$12.99

French fries, cheese curds and house gravy.

ONION RINGS \$11.99

VEGETARIAN

Crispy battered onion rings with spicy mayo dip.

SOUP & SALAD

SEAFOOD CHOWDER Bowl \$15.99 Cup \$11.99

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

CRISPY ASIAN CHICKEN \$17.99

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

GRILLED HALLOUMI SALAD \$15.99

VEGETARIAN

GLUTEN FREE

Arugula, oven dried tomatoes, pickled onion and grilled halloumi cheese, dressed with our orange peel vinaigrette.

STEAK SALAD \$21.99

GLUTEN FREE

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

DAILY SOUP Bowl \$9.99 Cup \$7.99

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

GREEK SALAD Full \$14.99

VEGETARIAN

GLUTEN FREE

Iceberg lettuce, tomatoes, red onion, red & green peppers, cucumber and Kalamata olives tossed in Greek dressing. Finished with feta cheese. Side \$8.99

CRANBERRY GOAT CHEESE Full \$14.99

VEGETARIAN

GLUTEN FREE

Artisan greens, red onion, dried cranberries and pecans in a citrus balsamic dressing and topped with goat cheese. Side \$8.99

CAESAR Full \$14.99

GLUTEN FREE

Classic cut lettuce, croutons, bacon, shredded parmesan and Caesar dressing. Side \$8.99

GLUTEN FREE

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 \$18.99

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

BEEF DIP WRAP \$19.99

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.

SMOKED SALMON SANDWICH \$15.99

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

PULLED JACKFRUIT SANDWICH \$15.99

VEGETARIAN

BBQ Pulled jackfruit (similar texture to pulled pork), Napa cabbage, roasted garlic aioli, avocado and our house onion straws on sourdough bread.

HILLTOP CLUB \$18.99

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

Upgrade your side with:

Side Poutine \$6.99 // Side Sweet Potato fries. \$6.99

Side Onion Rings. \$6.99 // Side Daily Soup \$7.99 //

Salad \$8.99 (Caesar or Cranberry Goat Cheese or Greek)

Side Mashed Potato \$3.99

GLUTEN FREE

VEGETARIAN

We take allergies seriously and all allergen information provided is as accurate and up-to-date as possible. It is based entirely on the information provided by our ingredient manufacturers and suppliers. Therefore we cannot guarantee ant allergen 100%

May 5th, 2025

GOURMET BURGERS

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

THE HOLY SMOKE \$15.99
A hickory smoked beef patty, chorizo jam, candied bacon, smoked cheddar, lettuce, tomato and garlic aioli.

JACK DANIELS \$15.99
Bacon, lettuce, tomato, caramelized onions, pickles, pepper jack cheese and mayo on a JD glazed burger.

ALABAMA SMOKEHOUSE \$15.99
Alabama white BBQ sauce, bacon, jalapeño jack cheese, crispy onions, lettuce and tomato.


SMASH BURGER \$15.99
American cheese, garlic aioli, caramelized onion, and our smashed beef patty grilled and served on a buttered croissant bun.

THE CRISPY PICKLER \$15.99
Our beef patty with smoked ketchup, crispy breaded pickles, pepper jack cheese, lettuce and tomato.

THE BLACK-SHEEP (Lamb) \$15.99
Moroccan spiced lamb patty, goat cheese, Tzatziki, mayo, Lettuce, tomato and onion.

BUTTERMILK CHICKEN \$15.99
Breaded boneless chicken breast in our house batter, fried golden topped with lettuce, tomato, a drizzle of buttermilk dressing and mayonnaise.

BUFFALO CHICKEN \$15.99
Crispy chicken breast with our buffalo buttermilk dressing, lettuce, tomato and pepperoncini pepper.


BLACK BEAN BURGER \$15.99 
A flavourful mix of black bean, chick peas, nutritional yeast, mushroom and pumpkin all in a patty served with jack cheese, arugula, pickled onion and tomato on our brioche bun.

Upgrade your side with:
Side Poutine \$6.99 // Side Sweet Potato fries. \$6.99 // Side Onion Rings. \$6.99 // Side Daily Soup \$7.99 // Side Salad \$8.99 (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 \$22.99 -2 piece
Tempura style haddock, french fries, coleslaw, tartar sauce and lemon.
* 1 piece \$16.99 3 piece \$29.99

CHICKEN SOUVLAKI \$23.99
Two chicken skewers, Mediterranean rice and greek salad. Paired with house made tzatziki sauce.
*** Suggested side add on: Greek pita.

HOT HONEY CHICKEN \$24.99 
Supreme of chicken breast glazed with a spicy honey sauce. Comes with our house vegetable and mashed potato.

KOREAN BEEF NOODLES \$23.99
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.

GOAT CHEESE PESTO COD \$25.99 
An oven baked eight ounce cod loin topped with pesto goat cheese and paired with daily veggies and mashed potato.


WHITE BALSAMIC & MAPLE GLAZED SALMON \$27.99 
A 6 oz salmon filet glazed with cracked pepper, thyme, maple and white balsamic reduction. Served with house vegetables and garlic mashed potato.


STEAK AND ALE MEAT PIE \$26.99
New Zealand style meat pie wrapped in flaky pastry served with mashed potatoes and daily vegetables .

OUR FAVOURITE MEATLOAF \$19.99
Our ground beef with savoury spices, mushroom gravy and topped with crispy onion straws. Comes with coleslaw and garlic mashed potato.

STEAK SANDWICH \$24.99
Signature sliced beef sautéed in garlic butter, mushroom, onions, micro greens and sambal mayo, open faced on grilled sourdough.

PUB STEAK \$23.99
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 \$ 26.99 12oz- \$39.99 
Our house cut traditional NY striploin grilled to your liking. Comes with coleslaw or vegetables and garlic mashed potato.

T-BONE STEAK \$39.99 
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

NY CHEESECAKE \$9.99
A tower of classic creamy cheesecake and graham crust topped with your choice of caramel, chocolate or raspberry sauce.

CHOCOLATE BEER BROWNIE \$4.99
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.

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.



Gluten Free



Vegetarian

We take allergies seriously and all allergen information provided is as accurate and up-to-date as possible. It is based entirely on the information provided by our ingredient manufacturers and suppliers. Therefore we cannot guarantee any allergen 100%