

STARTERS

SPINACHDIP


\$16.99



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



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

SALMON & COD FISHCAKES (3)


\$14.99



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

POTATO SKINS

\$15.99



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

PORK BUTTON RIBLETS

\$15.99

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

WINGS \$18.99

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

\$21.99



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

\$15.99

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

CRISPY PICKLES


\$11.99



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

BRIE & GARLIC LOAF

\$15.99



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


CLASSIC POUTINE

\$13.99

French fries, cheese curds and house gravy.

ONION RINGS

\$12.99



Crispy battered onion rings with spicy mayo dip.

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.

GRILLED HALLOUMI SALAD


\$16.99



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

STEAK SALAD

\$22.99



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 \$10.99

Cup \$8.99

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

CRANBERRY GOAT CHEESE

Full \$15.99




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.


SMOKED SALMON SANDWICH

\$16.99

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

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.


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

 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%

June 1st, 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    \$16.99  
A hickory smoked beef patty, chorizo jam, candied bacon, smoked cheddar, lettuce, tomato and garlic aioli.

JACK DANIELS    \$16.99  
Bacon, lettuce, tomato, caramelized onions, pickles, pepper jack cheese and mayo on a JD glazed burger.

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.

THE CRISPY PICKLER    \$16.99  
Our beef patty with smoked ketchup, crispy breaded pickles, pepper jack cheese, lettuce and tomato.

THE BLACK-SHEEP (Lamb)    \$16.99  
Moroccan spiced lamb patty, goat cheese, Tzatziki, mayo, Lettuce, tomato and onion.

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.

BUFFALO CHICKEN    \$16.99  
Crispy chicken breast with our buffalo buttermilk dressing, lettuce, tomato and pepperoncini pepper.


BLACK BEAN BURGER    \$16.99   
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 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.

HOT HONEY CHICKEN    \$25.99   
Supreme of chicken breast glazed with a spicy honey sauce. Comes with our house vegetable and mashed potato.

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.

GOAT CHEESE PESTO COD    \$26.99   
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    \$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.


STEAK AND ALE MEAT PIE    \$27.99  
New Zealand style meat pie wrapped in flaky pastry served with mashed potatoes and daily vegetables .

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.

STEAK SANDWICH    \$25.99  
Signature sliced beef sautéed in garlic butter, mushroom, onions, micro greens and sambal mayo, open faced on grilled sourdough.

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.

T-BONE STEAK    \$41.99   
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    \$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.

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.