

# HILLTOP KITCHEN

## *Dinner*

### APPETIZERS

**GRILLED CANTALOUPE N RICOTTA CROSTINI | 16** Grilled Cantaloupe Topped with Creamy Ricotta and A Drizzle of Spicy Hot Honey, On Crisp Crostini.

**FRIED COCONUT SHRIMPS | 18** Crunchy Coconut Goodness Paired with Sweet, Caramelized Grilled Pineapple and Delightful Skewered Shrimp!

**SHRIMP COCTAIL | 17** Juicy Shrimp Over a Bed of Our Zesty House-Made Cocktail Sauce

**CHILE LIME CHICHARRONES | 18** Dive into Our House-Smoked, Confit-Marinaded Pork Belly, Fried to Crispy Perfection, Tossed in A Zesty Chili Lime Seasoning, And Served with A Chipotle Aioli

**FRIED CALAMARI WITH FRA DIABLO SEASONED | 18** Dive into Our Crispy House-Made Batter, Perfectly Fried with A Little Kick of Spice That'll Make Your Taste Buds Dance!

**TANDORI SAUTÉED CHICKPEAS | 14** Sautéed to Perfection and Tossed in Spices, Served with Tzatziki Sauce

**TRIO SLIDERS | 15** Choose from Chicken, Burger, Fried-Tempura Shrimp or Falafel

### SALADS

**BEET & GOAT CHEESE SALAD 20 |** House-Made Confit Beets, Slow-Cooked for A Rich Earthy Flavor, Paired with Goat Cheese, Nestled on A Bed of Fresh Greens with Oil & Vinegar

**HILLTOP CONFIT DUCK SALAD 29 |** Confit Duck, Pickled Red Onions, Sliced Almonds, Thick Cut House Made Bacon, House Made Pickled Celery & Carrots (Marinated For 4 Days & Slow Cooked)

**CEASAR SALAD 19 |** A Vibrant Mix of Tuscan Kale with House-Made Tangy Pickled Red Onions, Crispy Swiss Delights, And Creamy Caesar Dressing.

**CAPRESE SALAD 22 |** A Delightful Trio of Creamy Fresh Mozzarella, Vibrant Basil, Juicy Tomatoes, Drizzled with Olive Oil

**BURRATA SALAD 24 |** Indulge in Velvety Burrata Nestled on A Bed of Peppery Arugula, Topped with Savory Shaved Prosciutto and Crispy Roasted Tomato Crostini, And Drizzle of Extra Virgin Olive Oil

**HOUSE GARDEN SALAD 18 |** Medley of Mixed Greens, Cherry Tomatoes, Crunchy Cucumbers, Zesty Onions, Sweet Roasted Peppers, Briny Olives, And Crisp Carrots, Tossed Together for A Garden-Fresh Fiesta

**AHI TUNA NICOISE SALAD | 30** Fresh Yellowfin Tuna Served Rare, Perfectly Paired with Crunchy Pickled Green Beans, Zesty Nicoise Olives, Red Onion, Hearty Boiled Potatoes, Toasted Red Peppers, And A Bed of Vibrant Mixed Greens.

**ADD ON: GRILLED CHICKEN 9 | SHRIMP 14 | SALMON 18 | LOBSTER 18**

### ENTREES

*GF options available, please see server*

**LAMB BURGER | 23** Topped with Creamy Tzatziki, Crumbly Feta, And Zesty Pickled Red Onion, Served with Our Signature Pickles and Fries

**ONION SMASH BURGER | 19** House Made Burger with Thin Onions Caramelized to Perfection, Melty Provolone Cheese, Crisp Lettuce, Fresh Tomatoes, And Tangy Pickles, Served with Our Signature Pickles and Fries

**HILLTOP BURGER | 19** Freshly Ground, House-Made Beef Patty, Topped with Melted Cheese, Crisp Lettuce, Ripe Tomatoes, And Savory Onions, Served with Our Signature House-Made Pickles and Fries.

**BEYOND BURGER | 19** Plant-Based Burger Topped with Tangy Pickled Red Onions and Our House Made Rich Smoked Tomato Jam, Served with Our Signature Pickles and Fries. ***Sub for house-made Falafel Patties.***

**TURKEY BURGER | 20** House Made Turkey Burger, Topped with Sliced Avocado and Zesty Chipotle Mayo, With Lettuce, Ripe Tomatoes, Tangy Pickled Onions, Served with Our Signature Pickles and Fries

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**LOBSTER RAVIOLI 36** | Lobster Ravioli, Filled with Tender Lobster Meat and Enveloped in A Rich Cognac Cream Sauce, Complemented by Shrimp and Lobster.

**SHRIMP SCAMPI | 33** A Seaside Delight with Jumbo Shrimp Sautéed in Aromatic Garlic, Olive Oil, And Rich Butter, Tossed with Zesty Lemon and White Wine, All Twirling atop A Bed of Linguine and Served with Garlic Bread.

**CHEESE RAVIOLI ALLA BOLOGNESE | 26** Jumbo Cheese Ravioli in Our Rich and Hearty House Bolognese Sauce For A Comforting Italian Delight! For A Cheesy Twist, Savor Them in Our Creamy Cheese Sauce Instead For **20**

**ORANGE HONEY GLAZED SALMON | 29** Orange Honey Glazed Faro Island Salmon Filet “Served Medium” Sauteed Baby Spinach and Wild Rice

**LINGUINI OR PENNE 24** Choose Your Pasta Adventure—Linguini or Penne—Loaded with Homemade Meatballs or Crispy Chicken Cutlet, Generously Smothered in Our Rich, Homemade Marinara Sauce and Topped with Mozzarella

**ORECCHIETTE PASTA “LITTLE HATS” | 24** "Little Hats" Of Orecchiette, Tossed with Our House-Made Sausage, Vibrant Broccoli Rabe, Juicy Tomatoes, And Fragrant Garlic, All Glistening in Extra Virgin Olive Oil and White Wine, Topped with Shaved Parm Cheese

**CHICKEN TIKKA MASALA | 24** Homemade Marinated Chicken in Aromatic Spices and Grilled in A Rich and Creamy Tomato Sauce, Served Alongside Fragrant Basmati Rice.

**HILLTOP 100 CLOVE ROASTED CHICKEN | 39** House Made Slow Roasted Garlic Rosemary Thyme Marinated Half Chicken in Olive Oil, With Vegetable Du Jour, Roasted Potatoes [Takes 20 Minutes to Prepare]

**KOMBUCHA WILDFLOWER HONEY MARINATED FRENCH PORK CHOP 42** | Pork Chop Marinated in A Blend of Kombucha and Wildflower Honey, Infusing It with A Sweet and Tangy Flavor Accompanied by Roasted Carrots and Potatoes

**8 OZ PETIT CUT FILET MIGNON, WILD SHRIMP, AND WILD LOBSTER | 62** Pan Seared Filet Mignon, Topped with Jumbo Key West Shrimp and Fresh Maine Lobster in A Sherry Cream Sauce

## KIDS

**CRISPY CHICKEN TENDERS| 10.95** Cage Free Organic Chicken Tenders with Fries

**KIDS LINGUINI & MEATBALL 11.95** Homemade Meatballs Smothered in Our Home-Made Marinara Sauce and Mozzarella

**KIDS LINGUINI & CHICKEN 12.95** House Made Chicken Cutlet, Shredded Mozzarella

**KIDS CHEESE RAVIOLI | 12.95** Marinara or Vodka sauce

**PASTA WITH BUTTER OR SAUCE | 10.95** Pasta with Rich Butter or A Splash of Your Favorite Sauce

**GRILLED CHEESE WITH FRIES | 10.95** Our Classic Grilled Cheese, Perfectly Toasted and Served with A Side of Crispy Fries

**SMALL PERSONAL PIZZA |** Choose from Cheese **10** | Pepperoni **13** | Sausage **14** | Bacon **14**

**2 SLIDERS BURGER WITH FRIES | 12** Juicy Sliders Packed with Flavor and Served Alongside Fries

**KIDS MAC N CHEESE WITH HOUSE MADE CHEESE SAUCE | 10** Kid-Approved - Our Macaroni Smothered in Our Delicious House-Made Cheese Sauce

## FOOD ALLERGY NOTICE

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses. Please ask a member of our staff about the ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement.

The following ingredients are present in our establishment: MILK, EGGS, FISH, CRUSTACEANS, TREE NUTS, WHEAT, PEANUTS, SOYBEAN, SESAME.