

HILLTOP KITCHEN

DAILY LUNCH 11:30AM – 3:00PM | \$18.95

COURSE 1

SMALL SALAD OR SOUP OF THE DAY

CAESAR SALAD | Tuscan Kale, Pickled Red Onions, Swiss Crisps, and House-Made Caesar Dressing.

CAPRESE SALAD | Fresh Mozzarella, Basil, Tomato, and Olive Oil.

HOUSE GARDEN SALAD | Mixed Greens, Cucumbers, Onions, and Carrots.

COURSE 2

8 CHICKEN WINGS | Choose from Mango Habanero | BBQ | Buffalo | Sesame Teriyaki | Garlic Parmesan | Dry Rub/Cajun

THREE SLIDERS | Fresh Ground Beef Patty, topped with Cheese, Lettuce, Tomato, Onion, and House-Made Pickles.

BLT House-Cured and Smoked Bacon, paired with Baby Arugula, Tomato, and Mayo, served on thick slices of White Toast.

EL CUBANO | Ham and House-Pulled Pork piled high with Pickles, Mustard, and Swiss Cheese, all served on a freshly toasted, hot-and-crispy 6-inch grinder.

THE SANDY HOOK DELIGHT | House-Made Crispy Chicken Cutlet topped with Cheddar Cheese, Ranch Dressing, House-Made Bacon, Lettuce, and Tomato nestled in a Jalapeño Cheddar Roll.

THE PHILLY House-Made Shaved Ribeye with Onions and Mushrooms, drizzled with our Award-Winning House-Made Cheese Sauce, served on a 6-inch grinder.

PENNE | Choice of House-Made Meatballs or Chicken Cutlet smothered in our House-Made Marinara Sauce.

MAC N CHEESE WITH HOUSE MADE CHEESE SAUCE | Plain Jane | Bacon jalapeño | Barbecue pulled pork | Buffalo chicken with crumbly blue cheese.

COURSE 3

CHEESECAKE BROWNIE | VANILLA ICE CREAM | CANOLI

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.