

Appetizers

Brie & Garlic	<i>Double cream Brie, roasted tomatoes & garlic cloves. Served with grilled focaccia.</i>	11
Calamari	<i>Calamari steak breaded and grilled golden brown, with a lemon caper beurre blanc.</i>	10
Crab Cakes	<i>Dungeness Crab breaded and fried, topped with avocado, Tobiko caviar & wasabi vinaigrette.</i>	13
Tempura Shrimp	<i>Served with sweet Thai chili sauce, lemon oil and siracha.</i>	12
Lettuce Wraps	<i>Chicken, mushrooms, water chestnuts and fried glass noodles served with lettuce cups.</i>	9

Soup & Salads

The Wedge	<i>Iceberg lettuce, blue cheese dressing, cherry tomatoes & crisp bacon.</i>	7
French Onion Gratinee	<i>Onion, bacon & beef broth with a roasted Provolone & Brie topping.</i>	7
Warmed Spinach Salad	<i>Bacon, red onion and mushrooms tossed with a Cointreau dressing.</i>	8
Caesar Salad	<i>Romaine lettuce tossed with Parmesan cheese & croutons.</i>	8
Chicken Caesar Salad	<i>Grilled chicken breast served over our Caesar salad.</i>	12
Soup du Jour	<i>Homemade fresh soup of the day.</i>	5

Hill's is open daily Mid May thru Mid October – then every weekend during the remainder of the year.

Serving Breakfast, lunch and dinner, outside deck seating and lounge menu

Creating Memories for Generations –

Dinner reservations recommended – call 208-443-2551

Entrees

Served with Herb Mashed potatoes

Baby Back Ribs		Rack: 35	Full Order: 28	Half Order: 22
Filet Mignon	<i>Hand-cut filet wrapped in maple cured bacon and grilled over mesquite.</i>		Regular: 32	Petite: 28
Priest Lake Tenderloin	<i>Epicurean delight award winner! Served with mushroom duxelle & cabernet sauce.</i>			36
N. Y. Pepper Steak	<i>New York steak pan-seared and served with sauce diane.</i>			28
Lamb Chops	<i>Ellensburg lamb chops served with cherry rum sauce.</i>			26
Chicken Caprese	<i>Panko breaded chicken breast topped with mozzarella, proscuitto, pesto and roasted tomatoes. Served with stone ground mustard cream sauce.</i>			22

Seafood

Served with Lemon Risotto

Thai Seafood Stew	<i>Shrimp, scallops and king crab simmered in a red curry, coconut broth with lemongrass pesto.</i>			28
Casa Loma Shrimp	<i>Pancetta wrapped shrimp, smoked gouda and horseradish beurre blanc.</i>			27
Sea Bass	<i>Pan seared and oven roasted, served with a chimichurri sauce.</i>			30
Wild Alaskan Troll Caught King Salmon				28
• Grilled Filet	<i>Fresh herb crusted, mushroom béchamel.</i>			
• Cedar Plank	<i>Served with a roasted tomato, rosemary & brie fondue.</i>			
• Stuffed Salmon	<i>Stuffed with Dungeness crab and spinach, red pepper hollandaise.</i>			

Pastas / Vegetarian

Steak & Pasta	<i>Linguini tossed with brown butter, fresh sage, mizythora cheese and topped with filet mignon</i>			28
Chicken & Morel	<i>Chicken breast tossed with morels & linguini in a parmesan cream sauce.</i>			25
Clam Linguini	<i>Fresh manila clams, lightly steamed with garlic and white wine, served over linguini.</i>			22
Polenta Stack	<i>Goat cheese polenta with grilled portobello mushroom, zucchini, red pepper and pomodoro sauce.</i>			21

Please, no separate checks on parties of eight or more / All dinners served with soup or salad