

*Dinner Reservations are requested - 208-443-2551*  
Open Daily - Mid May till Mid October - Weekends Mid October till Mid May

## Appetizers

<b>Brie &amp; Garlic</b>	<i>Double cream Brie, roasted tomatoes &amp; garlic cloves. Served with grilled focaccia</i>	11
<b>Calamari</b>	<i>Calamari steak breaded and grilled golden brown, with a lemon caper beurre blanc.</i>	10
<b>Crab Cakes</b>	<i>Dungeness Crab breaded and fried, topped with avocado, Tobiko caviar &amp; wasabi vinaigrette</i>	12
<b>Scallops</b>	<i>Pancetta wrapped scallops with a ginger lime sauce on a bed of arugula</i>	10

## Soup & Salads

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

Different Specials offered daily, Call Hill's Front Desk Staff

<b>Fresh Morels</b>	<i>Fresh locally picked wild mushrooms sautéed in garlic, shallots, white wine &amp; chicken stock. Served with Asiago toast points.</i>	9
<b>Oysters Escondida</b>	<i>Hand breaded and pan fried. Served with lemon, tarter &amp; cocktail sauce.</i>	19
<b>Blue Marlin</b>	<i>Hawaiian Blue Marlin mesquite grilled and served with red curry and jasmine Rice.</i>	24

# Entrees

Served with Herb infused Mashed potatoes

<b>Baby Back Ribs</b>	<i>Pork Ribs basted with Hill's homemade barbeque sauce.</i>	<b>Full Order: 27</b>	<b>Half Order: 21</b>
<b>Filet Mignon</b>	<i>Hand-cut Filet wrapped in maple cured bacon and grilled over mesquite.</i>	<b>Regular: 30</b>	<b>Petite :28</b>
<b>Stuffed Top</b>	<i>Top Sirloin stuffed with Gorgonzola, Pasilla peppers and roasted red peppers.</i>		27
<b>Pepper Steak</b>	<i>Top Sirloin, pan seared and served with Hill's five pepper cream and brandy reduction.</i>		27
<b>Rosemary Chicken</b>	<i>Pan seared and oven roasted with fresh rosemary, lemon &amp; whole garlic.</i>		21
<b>Carpetbagger</b>	<i>Filet Mignon stuffed with yearling oysters, sauce Bordelaise.</i>		38

# Seafood

Served with Lemon Risotto

<b>Casa Loma Shrimp</b>	<i>Pancetta wrapped jumbo shrimp stuffed with Gouda cheese and grilled. Served with lemon risotto</i>	27
<b>Halibut</b>	<i>Macadamia nut encrusted fillet with an orange pomegranate vinaigrette, with lemon risotto</i>	28
<b>Wild Alaskan Troll Caught King Salmon</b>		26
• <b>Grilled Fillet</b>	<i>Mesquite grilled with a cauliflower puree and Huckleberry Pinot Noir sauce.</i>	
• <b>Oven Roasted</b>	<i>Baked with a mustard and caramelized onion crust, topped with a horseradish beurre blanc</i>	
• <b>Stuffed Salmon</b>	<i>Stuffed with Crab &amp; spinach chiffonade, topped with a red pepper Hollandaise sauce.</i>	

# Pastas / Vegetarian

<b>Steak &amp; Pasta</b>	<i>Linguini tossed with brown butter, fresh sage, Mizythra cheese and topped with Filet Mignon</i>	26
<b>Chicken &amp; Morel</b>	<i>Chicken breast tossed with Morels &amp; linguini in a Parmesan cream sauce.</i>	24
<b>Udon Noodle Bowl</b>	<i>Shiitake Mushrooms, orange segments &amp; zucchini with a Tamari-ginger dressing.</i>	18
<b>Grilled Polenta Stack</b>	<i>Goat cheese, tomatoes, grilled eggplant, Portobello mushrooms, bell peppers &amp; a sweet onion puree.</i>	19

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

**Bar Menu**  
Served 12:00 – 9:00



**Bar Dinner Menu**  
Served 6:00 – 9:00

**Soups / Salads**

French Onion Soup		7.00
Soup of the Day		4.75
House Salad		4.95
Caesar Salad		7.50
Add Chicken	12.00	
Add Ahi		13.00
Warm Spinach Salad		7.50

**Appetizers**

Fresh Oysters (Six)		13.95
Oyster Shooter		2.95
Chips & Salsa		3.95
Nachos		8.95
Trout Plate		11.95
Shrimp Cocktail		12.00
Mozzarella Sticks	Six	6.25
	Ten:	8.50

**Entrees**

Hickory Burger		8.95
Fish & Chips		7.95
Applewood Chicken Sandwich		9.95
Chicken Strips		6.95
Popcorn Shrimp		6.50

All Entrees Served with French Fries

**Appetizers**

Calamari	9.50
Brie & Garlic	10.25
Crabcakes	12.00
Pancetta Scallops	11.00
Chicken Quesadilla	8.50

**Entrees**

Cajun Beef Kabob	12
Served with Blue cheese dressing	
Fish Tacos	13
Grilled Mahi Mahi served with homemade salsa	
Prime rib sandwich	14
Served with creamy horseradish	
Shrimp Kabob	16
Served with spicy African Piri Piri sauce	
Baby Back Ribs	19
Eight Mesquite grilled Ribs served with French Fries	