

# HILL'S RESORT

## APPETIZERS

### BRIE & GARLIC | 14

imported brie, whole roasted garlic & rosemary tomatoes with grilled focaccia (v)

### GIANT BAVARIAN PRETZEL | 8

served with house made cheese dipping sauce (v)

### WINGS | 16

bone in (gf) or boneless wings with your choice of:  
garlic buffalo, Hill's bbq, or thai peanut

### PRIEST LAKE NACHOS | 16

grilled chicken and house made queso with olives, tomatoes, green onions, pickled jalapenos and diced red onions over corn tortilla chips. topped with chipotle lime sour cream (gf)

### CHICKEN QUESADILLAS | 15

fajita chicken, monterary jack and pepper jack cheeses served on crispy flour tortillas with chipotle aioli

### FRIED PICKLES | 9

house battered pickle chips deep fried. served with chipotle ranch (v)

### POTSTICKERS | 9

steamed chicken and vegetable potstickers. served with spicy soy mustard

## HILL'S FAVORITES

### SHRIMP TACOS | 17.5

choice of tempura shrimp or tempura fish

served on three crispy tortillas with cheese, cabbage slaw, tequila lime and sriracha aiolis with side of jalapeño puree

### FISH & CHIPS | 17.5

house made beer battered cod deep fried to golden brown. served with french fries, tartar sauce and lemon wedges

### THAI PEANUT RICE BOWL | 14

ginger rice, sesame seeds and edamame topped with micro greens and avocado (v)  
add shrimp or chicken +6

## SANDWICHES

*served with french fries, ketchup and one sauce. additional sauces are .50 each*

### FRENCH DIP | 17

ribeye sliced thin and grilled served on a fresh torpedo roll with swiss cheese, ale horseradish cream cheese and caramelized onions. au jus on the side

### FRIED CHICKEN SANDWICH | 15

fried chicken with lettuce, onion, tomato with avocado aioli. served on a burger bun. add bacon +1.5

### HILL'S TURKEY CLUB | 16.5

ham, turkey and bacon with mayonnaise, tomatoes, lettuce, onion, swiss & aged cheddar cheeses on toasted sourdough

### SHRIMP PO BOY | 17

fried shrimp, lettuce, tomato and cajun tartar on a hoagie roll

### PRIEST LAKE PHILLY | 16

thinly sliced beef with onions, red and green peppers and white american cheese. topped with house made queso on a hoagie roll

### CHICKEN SALAD SANDWICH | 14

house made chicken salad with grapes, red onions, almonds, celery and tarragon. served on choice of toasted wheat or toasted sourdough

## BURGERS

*sub gluten free bun +2 / sub plant based patty +2*

*served with french fries, ketchup and one sauce. additional sauces are .50 each*

### HICKORY BURGER | 17

1/2 lb beef patty grilled topped with cheddar cheese, hickory smoked bacon and Hill's BBQ. served on a burger bun

### CHEESEBURGER | 16

1/2 lb beef patty grilled topped with mayo, lettuce, onion, tomatoes pickles and your choice of cheese served on a burger bun  
cheese option: aged cheddar, swiss, american or gorgonzola. add bacon +2.5

*\$5 split plate charge v=vegetarian gf=gluten free*

*please note, some menu items are gluten free, however, our kitchen is not a fully gluten free environment.*

*consuming raw or undercooked meats, poultry, eggs, Seafood or shellfish, while delicious, may increase your risk of foodborne illness.*

# PRIEST LAKE, IDAHO

## SALAD AND SOUP

### CAESAR | 13

romaine, house caesar dressing, croutons and parmesan cheese with lemon wedges  
add protein: shrimp or chicken +6

### HOUSE SALAD | 8

field greens, carrots, red onion, tomatoes, cucumbers, green peppers and croutons with choice of dressing (v)  
dressing options: Hill's house vinaigrette, balsamic vinaigrette, huckleberry vinaigrette, ranch, blue cheese or italian  
add protein: shrimp or chicken +6

### WEDGE | 15.5

quarter of a head of iceberg topped with crispy bacon, tomatoes, blue cheese dressing and blue cheese crumbles (gf)

### APPLE WALNUT SALAD | 16

arugula and endive with toasted walnuts, sliced apples, dried cranberries and feta cheese tossed in a maple cinnamon dressing.  
add protein: shrimp or chicken +6

### FRENCH ONION GRATINÉE | 8

a Hill's specialty  
caramelized onions, beef broth & bacon. topped with a house made crouton, provolone & brie cheeses. broiled until golden brown

### SOUP OF THE MOMENT | 6

chefs choice!

## DINNER APPETIZERS

*available starting at 5:30 pm*

### SHRIMP COCKTAIL | 18

jumbo shrimp served with house made cocktail sauce and slaw

### STEAMED CLAMS | 17

one pound fresh manila clams served in a white wine garlic sauce with garlic bread and lemon

### EGGROLLS | 15

pork and vegetable stuffed eggrolls with sriracha aioli, soy glaze and firecracker sauce

## DINNER ENTRÉES

*available starting at 5:30 pm*

*add a small mixed greens or caesar salad for \$5*

### PEPPERED RIB EYE | 48

peppercorn encrusted 12 ounce certified prime ribeye grilled over mesquite charcoal. served with Hill's sauce Diane

### BUTTERNUT SQUASH GNOCCHI | 23

gnocchi with roasted butternut squash and sautéed wild mushrooms, tossed in a white wine pepper flake infused butter sauce.  
topped with pepitas and parmesan (v)

### FILET MIGNON | 43

seven ounce hand cut filet mignon wrapped with bacon & grilled over mesquite charcoal  
topped with a wild mushroom cabernet demi glace (gf)

### PISTACHIO HALIBUT | 35

pistachio crusted halibut topped with white truffle beurre blanc. served over citrus risotto

### BERKSHIRE BONE IN PORK CHOP | 45

mesquite grilled bone in pork chop served over roasted yukon potato, carrot and onion hash with red wine poached pears  
and an apple cider dijon vinaigrette (gf)  
\*cooked to medium unless otherwise specified

### SHORT RIBS | 26

braised short ribs topped with horseradish crème fraîche and frazzled onions. served over mashed potatoes & seasonal vegetables

### CHICKEN AND MOREL PASTA | 28

mesquite grilled chicken served over pasta tossed in Hill's morel crème sauce

## FRIDAY NIGHT SPECIAL

*available starting at 5:30 pm*

### SURF AND TURF | 28

mesquite grilled top sirloin with rosemary demi glace and prawns with lemon beurre blanc