

## APPETIZERS

### CALAMARI 11

Calamari steak breaded and grilled golden brown with a lemon caper beurre blanc

### BRIE & GARLIC 11

Baked brie, roasted tomato, whole roasted garlic and Foccacia bread

### SMOKED TROUT 13

Served with red onions, capers  
Philly cream cheese and crostinis

### NACHOS 11

Seasoned beef, red onion, black olives  
Cheddar & Monterey jack cheese with our homemade corn chips

## SOUPS & SALADS

Add chicken to any salad 5

### THE WEDGE 8.5

Iceberg lettuce, Bleu cheese dressing and crumbles, cherry tomatoes, and crisp bacon

### CAESAR 8

Romaine lettuce, homemade croutons, anchovies, Parmesan cheese and Hill's Caesar dressing

### CANDIED WALNUT 9.5

Goat cheese, candied walnuts, craisins, mixed greens and balsamic dressing

SOUP DU JOUR 5 | HOUSE SALAD 5.5

FRENCH ONION GRATINEE 7

## TONIGHT'S SPECIALS

### APPETIZER

#### CLAMS CLASSICO | 13

Fresh manila clams sautéed in white wine, shallots, butter & whole garlic. Served with Asiago toast points

### ENTREE

#### NEW YORK | 28

12oz Mesquite grilled New York Steak topped with onions and sautéed mushrooms

## HOUSE FAVORITES

PEPPER FILET 37 | Filet lightly peppered, served with sauce Diane

OYSTERS ESCONDIDA 26 | Fresh oysters lightly floured and sautéed with basil and garlic

WILD GAME RAVIOLI 25 | Homemade ravioli filled with Elk and Italian sausage. Served with Lois' homemade spaghetti sauce

CHICKEN AND GNOCCHI 25 | Chicken, bacon and housemade gnocchi smothered in a creamy alfredo topped with Smoked Gouda

VEAL SCALOPPINI 28 | Veal medallions topped with a lemon and fresh herb pan sauce. Served with house made gnocchi

CALAMARI 27 | Calamari steak grilled golden brown served with lemon caper beurre blanc

## MESQUITE BROILER

BABY BACK RIBS | RACK 38 | FULL 29 | HALF 25 | Hill's famous pork ribs with homemade BBQ sauce

FILET MIGNON | REGULAR 37 | PETITE 31.5 | Hand-cut filet wrapped in maple cured bacon

ELK STEAK 34 | Elk sirloin served with a cherry Port reduction

PORTOBELLO KABOBS 18 | Served over a bed of Szechuan veggies with a red curry Vindaloo and coconut basil simmering sauce<sup>v</sup>

## LIGHTER FARE

HICKORY BURGER 16.5 | Hickory smoked bacon, cheddar cheese and homemade BBQ sauce served on a corn dusted Kaiser bun

SPAGHETTI AND MEATBALLS 19 | Beef, Veal and Ricotta meatballs served with Lois' spaghetti sauce

STEAK SANDWICH 18.5 | New York steak served medium rare on an open face baguette with caramelized onions, Blue cheese crumbles and horseradish Dijon aioli.

ALL ENTREES SERVED WITH CHOICE OF SOUP OR SALAD

Please, no separate checks on parties of 8 or more | \$3 Split charge

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition