

Hill's Resort

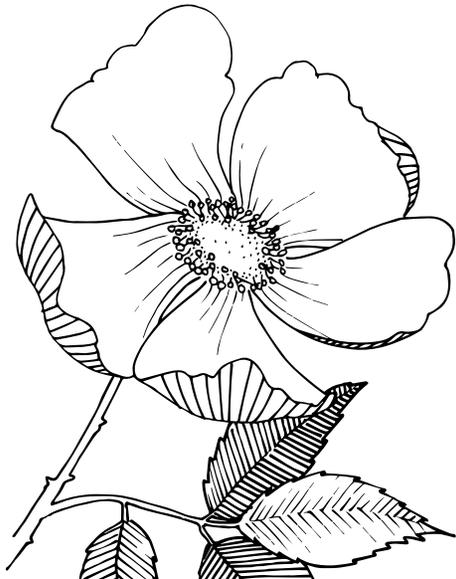
ESTABLISHED 1946

Small Plates

comfortably serves 2-3
people

Salads and Soups

all salads available in half
sizes



CALAMARI STEAK 14.00

panko breading, capers, lemon beurre blanc

BRIE AND GARLIC 14.00

whole roasted garlic, rosemary tomato, brie cheese and foccacia V

PROSCIUTTO CROSTINIS 13.00

prosciutto de parma, scratch jalapeño jelly, boursin and walnuts. inspired by the pintxo bars of Northern Spain

BEEF CARPACCIO 14.00

arugula, cured egg yolk, gorgonzola V/GF

SIX OYSTERS ON THE HALF SHELL 18.50

cocktail and horseradish GF

SAUTÉED LOCAL MUSHROOMS 15.00

chef's choice V

CAESAR 9.50/6.50

scratch caesar dressing, parmesan, lemon and croutons with romaine

CANDIED WALNUT 11.50/8.50

balsamic vinaigrette, craisins, goat cheese and walnuts with mixed greens V/GF

SHRIMP AND CITRUS 15.00/12.00

charred lemon vinaigrette, grapefruit, lemon, blood orange, carrot, peas and cucumber with mixed greens GF

ROASTED BEET 10.50/7.50

honey chili vinaigrette, goat cheese and chopped pecans with arugula V/GF

FRENCH ONION GRATINÉE 8.00

beef broth, bacon and caramelized onions with a crouton, provolone and brie cheese

George's Dining Room

EXECUTIVE CHEF SCOTT HILL



Entrées

all entrées served with choice of soup of the moment, house mixed greens or small caesar

MESQUITE GRILLED FILET MIGNON 36.00/42.00
*shallot crumble, asparagus, chimichurri and mashed potatoes GF
six ounce or eight ounce*

PEPPERED NEW YORK 36.00
green peppercorns, sauce diane, asparagus and mashed potatoes

CALAMARI 30.00
lemon beurre blanc, pesto orzo, red pepper purée, brussel sprouts, cauliflower and broccoli

SHORT RIBS 29.00
horseradish crème, mashed potatoes, crisp onions and asparagus

MESQUITE GRILLED SCALLOPS 32.00
spicy cauliflower, pea puree and brown butter orzo

SEARED SALMON 32.00
cranberry, butternut squash vinaigrette, pepitas, fingerling potato, brussel sprouts, cauliflower and broccoli GF

ROSEMARY CHICKEN 25.00
lemon, garlic, asparagus, demi glace and mashed potatoes GF

BABY BACK RIBS 25.00/30.00/39.00
*slow braised and mesquite grilled with scratch BBQ, asparagus and mashed potatoes
half (4), full (8) or rack (12) available*

CAULIFLOWER STEAK 25.00
blood orange vinaigrette, curry, brussel sprouts, fingerling potatoes and broccoli V/GF

GF = gluten free V = vegetarian

\$3 split plate charge

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.