

CASUAL DINING MENU

HILL'S RESORT

SINCE 1946

STARTERS

SMOKED TROUT PLATE \$16.50

philly cream cheese, red onion, capers & crostinis

BURRATA \$13.50

pesto, balsamic syrup, sun dried tomato & grilled baguette V

BRIE AND GARLIC \$14.00

roasted tomato, whole roasted garlic & foccacia V

6 OYSTERS ON THE 1/2 SHELL \$18.50

shucked in house! cocktail and horseradish GF

NACHOS \$12.00

red onion, jalapeño, black olives, & cheddar jack cheese with salsa, sour cream & guacamole V
add fajita chicken or ground beef +\$4

CHICKEN QUESADILLA \$12.25

fajita chicken, cheese & black beans sriracha aioli & guacamole

BONE IN WINGS \$10.50

choice of: Hill's BBQ, spicy buffalo or Thai ranch or bleu cheese

SALADS & SOUP

SALAD ADD ONS +
CHICKEN 6.00
SMOKED SALMON 5.00

CAESAR full \$9.50 half \$6.50

romaine, croutons & parmesan with scratch caesar

CANDIED WALNUT full \$11.50 half \$8.50

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

SHRIMP AND CITRUS full \$15.00 half \$12.00

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

ROASTED BEET full \$10.50 half \$7.50

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

SOUP OF THE MOMENT cup \$5.50 bowl \$6.95

HOUSE SALAD \$6.00

FRENCH ONION GRATINEE \$8.00

PUB FARE

CHICKEN STRIPS & FRIES \$11.00

POPCORN SHRIMP & FRIES \$9.50

FISH & CHIPS \$11.00

SIDES

MOZZARELLA STICKS \$9.00

ONION RINGS \$8.25

GARLIC FRIES \$6.50

COLE SLAW \$3.00

FRENCH FRIES \$4.75

CAULIFLOWER RICE \$4.50

SOFT DRINKS

HUCKLEBERRY LEMONADE \$ 3.50

COKE, DIET COKE, ROOTBEER, SPRITE,
DR. PEPPER, ORANGE FANTA, ARNOLD
PALMER, LEMONADE & ICED TEA \$ 2.50

19 MILES LONG, 4.4 MILES WIDE 369 FEET DEEP 2,439 SURFACE ELEVATION

PRIEST LAKE

BARTOO, PAPOOSE, KALISPELL, FOUR MILE, EIGHT MILE, TWIN ISLANDS (2)

MAINS

STUFFED ANAHEIM PEPPERS \$13.00

chili rubbed pork, roasted tomato & garlic
served with black beans & corn salsa GF

HALF ROASTED CHICKEN \$17.00

basil garlic chicken served with dried cherry
almond couscous

LETTUCE WRAPS \$13.00 **K**

skirt steak with red pepper, avocado, radish sprouts
& plum sauce. served with cauliflower rice GF

TEMPURA SHRIMP TACOS \$14.75

jack & cheddar cheese, sriracha aioli, jalapeño
cilantro puree, pineapple chutney &
cucumber almond salad on corn tortillas

CHICKEN TACOS \$13.00

jack & cheddar cheese, lettuce & tomato on
flour tortillas with black beans, salsa &
sour cream

OLD FASHIONED MILKSHAKES

HAND SCOOPED VANILLA ICE CREAM
MIXED TO PERFECTION

HUCKLEBERRY \$6.75

OREO \$6.50

CHOCOLATE \$6.00

VANILLA \$6.00

GF = GLUTEN FREE V = VEGETARIAN **K** = KETO
PLEASE NOTE, SOME MENU ITEMS ARE GLUTEN FREE, HOWEVER,
OUR KITCHEN IS NOT A FULLY GLUTEN FREE ENVIRONMENT.

\$2 SPLIT PLATE CHARGE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS,
SEAFOOD OR SHELLFISH, WHILE DELICIOUS, MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

SANDWICHES

SANDWICHES ARE SERVED WITH
FRENCH FRIES OR COLE SLAW.

HILL'S FRENCH DIP \$13.00

thinly sliced grilled roast beef, caramelized
onions & white cheddar.
scratch au jus on a ciabatta bun

GRILLED TURKEY AVOCADO \$12.00

thinly sliced turkey, provolone & avocado on
sourdough

OPEN FACED STEAK SANDO \$15.00

caramelized onions, bleu cheese crumbles &
horseradish dijon aioli on a ciabatta bun

AP SANDO \$13.50

thinly sliced pork, spicy pickles, avocado &
lemon pepper aioli on a kaiser bun

BURGERS

BURGER ADD ONS + \$2.00
BACON | SAUTÉED MUSHROOMS
CAMELIZED ONIONS | AVOCADO

CHEESEBURGER \$12.00

cheddar & swiss cheese on a corn dusted
kaiser bun

HICKORY BURGER \$14.00

hickory smoked bacon, cheddar & Hill's BBQ
on a corn dusted kaiser bun

BLACK BEAN BURGER \$11.00

arugula, tomato, radish sprouts and
guacamole on a corn dusted kaiser bun V

PORTOBELLO BEEF BURGER \$14.00 **K**

beef patty, avocado, arugula and red pepper
aioli served open faced on a portobello
mushroom with cauliflower rice GF

SUBSTITUTE A CHICKEN BREAST OR BLACK BEAN
PATTY ON ANY BURGER