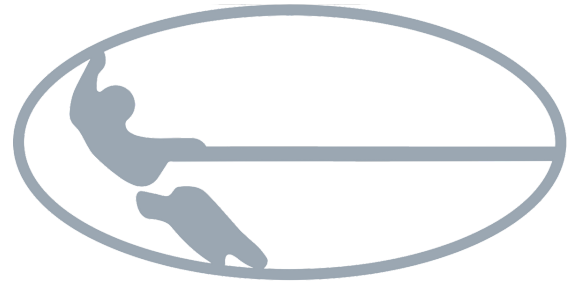


GEORGE'S DINING ROOM



WiFi Password: hillsresort1946

APPETIZERS

BRIE & GARLIC \$16

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

STEAMED CLAMS \$18

one pound manila clams steamed with garlic, white wine & lemon juice. served with toast points

PROSCIUTTO CROSTINIS \$14

prosciutto, house made jalapeño jam & boursin cheese atop crostinis

COCONUT CURRY PRAWNS \$16

four red curry & coconut encrusted prawns served with firecracker sauce

SAUTÉ

add a small caesar or mixed greens house salad +\$5

GNOCCHI \$24

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

RISOTTO PESCATORE \$38

shrimp, clams, calamari & halibut with lobster sauce over citrus risotto & a charred lemon gastrique (gf)

PISTACHIO HALIBUT \$36

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

AGNOLOTTI \$28

house made pasta filled with goat cheese & avocado. sautéed in browned butter & topped with pine nuts & mizithra cheese. served over creamed spinach (v)

CHANTERELLE PASTA \$27

sautéed chanterelles & broccoli tossed with linguini in a lemon garlic crème sauce (v)
add grilled chicken +\$7

SHORT RIBS \$28

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

MESQUITE BROILER

all meals come with vegetables. add a small caesar or mixed greens house salad +\$5

HILL'S BABY BACK RIBS HALF (4) \$26 FULL (8) \$32

mesquite grilled baby back ribs of pork with Hill's BBQ sauce. served with green chili baked beans (gf)

MESQUITE GRILLED RIBEYE \$49

12 ounce ribeye topped with roasted red pepper gorgonzola sauce. served with mashed potatoes (gf)

FILET MIGNON \$45

7 ounce hand cut filet mignon wrapped with bacon & grilled over mesquite charcoal. topped with wild mushroom demi glace & served with mashed potatoes (gf)

NEW YORK PEPPER STEAK \$38

peppercorn encrusted 10 ounce new york grilled over mesquite charcoal. served with Hill's sauce Diane & mashed potatoes

SALADS

STRAWBERRY CHICKEN SALAD

FULL \$16 HALF \$13

mixed greens, pecans & blue cheese tossed in a champagne vinaigrette. topped with grilled chicken (gf)

GREEN APPLE & GOAT CHEESE

FULL \$13 HALF \$10

spinach & romaine, green apple, candied walnuts, red peppers & goat cheese tossed in lemon vinaigrette (v) (gf)
add chicken +\$7 add shrimp +\$7

THE WEDGE

FULL \$15 HALF \$12

quarter of a head of iceberg lettuce topped with creamy blue cheese, crispy bacon, tomatoes & blue cheese crumbles (gf)

CAESAR

FULL \$13 HALF \$10

romaine, croutons & parmesan tossed with house made caesar dressing
add chicken +\$7 add shrimp +\$7

HOUSE SALAD

FULL \$9 HALF \$6

mixed greens, croutons, carrot, cucumber, red pepper, red onion & mushrooms tossed with your choice of dressing:
ranch, creamy blue cheese, house, honey mustard, lemon vinaigrette or champagne vinaigrette (v) add chicken +\$7 or shrimp +\$7

SOUPS

FRENCH ONION SOUP \$9

caramelized onions, beef broth & bacon topped with a house made crouton, provolone & brie cheeses. broiled to golden brown

SOUP OF THE MOMENT \$7

chefs choice!

DRINK

DRAFT BEER

Coors Light Lager \$3
10 Barrel Pub Beer \$5
805 Mexican Lager \$5
Bohdizafa IPA \$5
Fresh Squeezed IPA \$5
Road House IPA \$5
Superfuzz Pale Ale \$5
Radio Head Huck Wheat \$5
Grand Teton Amber \$5
Rotating Cider \$5

BOTTLE & CAN

Coors Light \$3
Bud Light \$4
Budweiser \$4
Kokanee \$4
Michelob Ultra \$4
Corona, Extra \$4
Pacifico \$4
N/A Beer \$4
Deschutes Porter \$4
White Claw Mango \$4

WINES BY THE GLASS

WHITE

House White \$7
Kendall Jackson Avant \$8
Canoe Ridge Pinot Gris \$9
Prophecy Sauvignon Blanc \$9

RED

House Red \$7
J'Lohr Cabernet \$10
Portlandia Pinot Noir \$9
Septima Malbec \$9

COCKTAILS

HILL'S OLD FASHION \$10

knob creek bourbon, angostura bitters, regan's orange bitters, demerara simple syrup. served over a big rock with a luxardo cherry and orange swath

MEZCAL OLD FASHION \$14

el jimador reposado tequila, del maguey mezcal, aztec chocolate bitters, agave. served over a big rock with an orange swath

BLACK WALNUT OLD FASHION \$12

knob creek bourbon, regan's orange bitters, black walnut bitters, & demerara simple syrup. served over a big rock with a luxardo cherry & an orange swath

BASIL GIMLET \$10

uncle val's botanical gin, fresh lime, simple syrup, muddled with fresh basil. served over a big rock

NEGRONI \$12

hendricks gin, campari, sweet vermouth. served over a big rock with an orange swath

HILL'S BOULEVARDIER \$12

maker's mark, campari, pineapple juice, grapefruit bitters. served over a big rock with a luxardo cherry & an orange swath