

Georges

DINING ROOM

HORS D'OEUVRES

Hill's Classic Calamari Steak

calamari steak ~ panko ~ lemon caper beurre blanc | 20

Brie & Garlic

whole roasted garlic cloves ~ warm brie ~ rosemary tomatoes ~ ciabatta (v) | 19

Bone Marrow

horseradish aioli ~ italian parsley ~ crostini | 22

add a spirit pairing (21+)

whistlepig 6 year rye | 9 per person

fairchild cream sherry | 6 per person

Ahi Tartare

rice ~ castelvetro olives ~ tzatziki ~ dill ~ tomato ~ scallion | 27

MESQUITE GRILLED STEAKS

start with a french onion soup | 11
dinner caesar or house salad | 9

Priest Lake Tenderloin

filet mignon ~ wild mushroom duxelle ~ cabernet

reduction ~ mashed potatoes ~ chef's vegetable (gf) | 59

suggested wine pairings

🍷 Seaglass Pinot Noir | 11 🍷 Balboa Cabernet | 50

Classic Filet Mignon

filet mignon ~ mashed potatoes ~ chef's vegetable (gf) | 53

suggested wine pairings

🍷 Comtesse Marion Cabernet | 12 🍷 L'Ecole #41 Frenchtown | 45

STEAK COMPLEMENTS

Cabernet Reduction | 5

Wild Mushroom Demi | 5

Chimichurri | 5

Roasted Garlic Compound Butter | 4

Huckleberry Rosemary Compound Butter | 4

V = VEGETARIAN, GF = GLUTEN FREE, V+ = VEGAN

PLEASE NOTE, SOME MENU ITEMS ARE GLUTEN FREE, HOWEVER, OUR KITCHEN IS NOT A FULLY GLUTEN FREE ENVIRONMENT.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS MENU DESCRIPTIONS DO NOT INCLUDE EACH INGREDIENT PRESENT

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

Proudly Celebrating 80 Years

HILL'S SPECIALTIES

start with a french onion soup | 11
dinner caesar or house salad | 9

Baby Back Ribs

*baby back ribs of pork ~ Hill's BBQ ~ mashed potatoes ~ chef's vegetable (gf)
four ribs | 34*

eight ribs | 41

suggested wine pairings

🍷 El Supremo Malbec | 9 🍷 Codice Tempranillo | 30

Rosemary Chicken

*statler chicken breast ~ fresh rosemary ~ whole garlic ~ charred lemon ~
mashed potatoes ~ chef's vegetable | 32*

suggested wine pairings

🍷 Domaine Sorin Coquard Chardonnay | 16 🍷 Marius Grenache | 30

Cedar Plank Salmon

*cedar roasted salmon ~ lemon beurre blanc ~ huckleberry ~ pearled cous
cous ~ chef's vegetable | 38*

suggested wine pairing

🍷 Squealing Pig Sauvignon Blanc | 11 🍷 Joel Gott Pinot Gris | 40

Cauliflower Steak

mesquite grilled cauliflower steak ~ white bean purée ~ chimichurri (gf/v+) | 20

suggested wine pairings

🍷 Montoya Chardonnay | 11 🍷 Drumheller Merlot | 30

Osso Bucco

veal shank ~ house gremolata ~ lemon saffron risotto | 80

**limited nightly availability, can be reserved 24 hours in advance*

suggested wine pairings

🍷 Mark Ryan "The Chief" Cabernet | 17 🍷 Long Shadows Pedestal | 90

HILL FAMILY PASTAS

start with a french onion soup | 11
dinner caesar or house salad | 9

Hand Made Ravioli

elk & italian sausage ravioli ~ Lois's spaghetti sauce ~ parmesan cheese | 34

suggested wine pairings

🍷 Seaglass Pinot Noir | 11 🍷 Liedholm Barbera D'asti | 35

Shrimp Scampi

*sautéed shrimp ~ de cecco® tagliatelle pasta ~ garlic white wine sauce ~
italian parsley ~ parmesan cheese | 32*

suggested wine pairings

🍷 Squealing Pig Sauvignon | 11 🍷 Blanc Marius Vermentino | 25

Lois's Spaghetti & Meatballs

*de cecco® spaghetti ~ house made veal & italian sausage meatballs ~ Lois's
famous sauce | 30*

suggested wine pairings

🍷 El Supremo Malbec | 9 🍷 Jasci Montepulciano d'Abruzzo | 35

~ALL PRICES LISTED INCLUDE TAX~

\$5 SPLIT PLATE CHARGE

20% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE
NO SEPARATE CHECKS ON PARTIES OF 8 OR MORE