



HILL'S RESORT

STARTERS

WHIPPED FETA

topped with hot honey and craisins. served with fresh vegetables and crackers (v) \$17

BRIE AND GARLIC

whole roasted garlic cloves, warm brie and rosemary cherry tomatoes with focaccia (v) \$17

NACHOS

house made chips topped with choice of shredded chicken or beef birria, bacon black beans, pickled jalapeños, pico de gallo, green onion, cotija cheese and white queso. served with a side of sour cream, guacamole and house salsa \$20

WINGS

1/2 pound bone in (*gf*) or boneless in your choice of sauce: buffalo, Hill's BBQ, honey sriracha or korean bbq dry rub with honey sriracha glaze \$17

PUB FARE

CHICKEN STRIPS

five chicken strips served with french fries and ranch \$17
toss in your choice of wing sauce add \$1

IMPOSSIBLE™ CHICKEN NUGGETS

impossible™ nuggets served with french fries and ranch (v) \$17
toss in your choice of wing sauce add \$1

MOZZARELLA STICKS

six mozzarella sticks served with warm marinara \$12

FRENCH FRIES \$6

TATER TOTS \$6

HOUSE MADE CHIPS AND SALSA \$7

TACOS

QUESABIRRIA TACOS

two crispy corn tortillas filled with oaxaca cheese, beef birria, white onion and cilantro. served with bacon black beans, consomme dipping sauce and fresh lime \$17

CHICKEN TACOS

two corn tortillas with shredded chicken, house salsa, guacamole, cilantro, cotija cheese and white onion. served with bacon black beans and a fresh lime \$16

HANDHELDS

SERVED WITH CHOICE OF FRENCH FRIES OR TOTS
SUB SMALL SALAD OR SOUP \$5 OR FRENCH ONION SOUP \$7

SPICY ITALIAN

salami, pepperoni, capicola and provolone deli sandwich served on a hoagie with roasted red pepper relish, lettuce and tomato
**this sandwich is on the spicy side! \$19*

THE DIP

roast beef, caramelized onions, served with swiss cheese & ale cream cheese on a hoagie roll with au jus on the side \$19

HILL'S REUBEN

house corned beef, sauerkraut, swiss cheese and 1000 island on rye bread \$18

FRIED CHICKEN SANDO

fried chicken breast with honey sriracha glaze, kimchi slaw and pineapple chutney. served on a potato bun \$18

WILD MUSHROOM BURGER

kobe beef burger topped with sautéed wild mushrooms and swiss cheese served on a potato bun \$21
sub gardenburger® veggie patty \$3 sub gf bun \$1

CHEESEBURGER

kobe beef burger with choice of sharp cheddar, provolone, swiss or american. topped with mayo, lettuce, onion, tomato & pickles served on a potato bun \$18

*add guacamole or bacon \$2 each
sub gardenburger® veggie patty \$3 sub gf bun \$1*

ALL ITEMS WITH FRIES COME WITH KETCHUP
ADDITIONAL SAUCES ARE .50 EACH
ranch, chipotle aioli, sriracha aioli, Hill's BBQ, buffalo, 1000 island, tartar, blue cheese, honey sriracha, fry sauce

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

\$5 split plate charge 2

20% gratuity may be added to parties of 8 or more - no separate checks on parties of 8 or more

v=vegetarian gf=gluten free.

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.

SOUPS AND SALADS

COBB SALAD

mixed greens, tomato, bacon, avocado and hardboiled egg.
tossed with dijon vinaigrette and topped with chicken (gf) \$18

HILL'S CAESAR

romaine lettuce, house made caesar dressing, parmesan and
croutons. served with a lemon wedge \$14
add chicken \$7 or shrimp \$9

HOUSE SALAD

mixed greens, croutons, carrot, cucumber, red pepper, red onion & mushrooms tossed with your choice of dressing:
ranch, creamy blue cheese, house, dijon vinaigrette or huckleberry vinaigrette (v) \$11
add chicken \$7 or shrimp \$9

FRENCH ONION SOUP

caramelized onions, beef broth & bacon topped with a house
made crouton, provolone & brie cheeses.
broiled to golden brown \$10

SOUP OF THE MOMENT

chefs choice!
bowl \$9 or cup \$5

Dinner Menu

available starting at 4 pm

Starters

STEAMED CLAMS

one pound manila clams steamed in choice of a green curry kaffir lime coconut broth *or* white wine, lemon and garlic.
served with sourdough toast points \$23

RIBS

4 ribs served with Hill's BBQ sauce *or* Korean BBQ sauce \$18

SCALLOPS

oolong tea encrusted scallops, pan seared and served on a bed of greens with a citrus sauce drizzle \$21

Entrees

start with a soup or house salad \$5 or french onion soup \$7

PORK CORDON BLEU

panko encrusted pork tenderloin stuffed with prosciutto, swiss and brie cheeses. topped with dijon creme sauce.
served with mashed potatoes and vegetable of the evening \$36

MISO HALIBUT

miso glazed halibut served with jasmine tea infused rice, vegetables and smashed cucumber salad \$37

CHICKEN MARSALA

breaded chicken breast served on top of pasta with a house marsala sauce \$32

SEAFOOD SCAMPI

shrimp and clams sautéed with red pepper flakes and garlic, served over angel hair pasta tossed in house made scampi sauce.
topped with parmesan and fresh parsley \$34

SHORT RIBS

braised short ribs topped with horseradish crème fraîche and crisped potato strings.
served with mashed potatoes and vegetable of the evening \$38

SURF & TURF

six oz mesquite grilled top sirloin and two mesquite grilled scallops topped with lemon herb compound butter.
served with mashed potatoes and vegetable of the evening \$35

FILET MIGNON

six ounce hand cut filet mignon wrapped with bacon and grilled over mesquite charcoal.
topped with wild mushroom demi glace. served with mashed potatoes and vegetable of the evening (gf) \$49

GEORGE'S BABY BACK RIBS

baby back ribs of pork braised and finished with Hill's BBQ on the mesquite broiler. served with potatoes and vegetable of the evening (gf)
half (4) \$32 or full (8) \$37