

HILL'S RESORT

SINCE 1946 • CASUAL DINING

STARTERS

BAKED NACHOS 12

red onion, jalapeño, black olives & cheddar jack cheese. salsa, sour cream & guacamole

V
+ground beef 4 + fajita chicken 4

ONION RINGS 8

chipotle aioli **V**

SMOKED TROUT 15.75

philly cream cheese, red onion, capers & crostinis

MOZZARELLA STICKS 7.5

warmed marinara **V**

CRAB & ARTICHOKE DIP 13

marinated artichoke hearts, red dungeness crab and three cheeses. crostinis

BONE IN WINGS 10

choice of:
hill's scratch bbq
jamaican jerk
hill's spicy buffalo

GARLIC FRIES 6.25

parmesan & whole roasted garlic cloves
V

CHICKEN QUESADILLA 11.5

fajita chicken, cheese & black beans
sriracha aioli & guacamole

CHIPS & SALSA 5

fresh corn tortilla chips & scratch salsa **V**

BRIE & GARLIC 13.25

roasted tomato, whole roasted garlic & foccacia **V**

SOUPS & SALADS

add chicken to any salad \$6

CAESAR • FULL 9 • HALF 6

romaine, croutons & parmesan.
scratch caesar

WEDGE • FULL 9 • HALF 6

iceberg, bacon, tomato & red onion.
blue cheese **GF**

ROASTED BEET • FULL 10 • HALF 7

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

ITALIAN CHOP • FULL 11 • HALF 8

mixed greens, hard salami, prosciutto,
tomato, chickpea, kalamata olive & smoked
gouda.
charred lemon vinaigrette **GF**

CANDIED WALNUT • FULL 11 • HALF 8

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

HOUSE SALAD • 6

SOUP DU JOUR • CUP 5.25 • BOWL 6.75

FRENCH ONION GRATINEE • 7.5

\$2 SPLIT PLATE CHARGE GF= GLUTEN FREE V = VEGETARIAN

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.

PRIEST LAKE, ID

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

MAINS

HILL'S FRENCH DIP 12.25

roast beef, caramelized onions & white cheddar. scratch au jus. parmesan ciabatta bun

GRILLED TURKEY AVOCADO 11.5

sliced turkey, provolone & avocado. toasted sourdough

REUBEN 14

corned beef, swiss, 1000 island dressing & sauerkraut. marbled rye

BLACK BEAN BURGER 10.5

arugula, tomato, alfalfa sprouts & guacamole. eggplant bun V

TEMPURA SHRIMP TACOS 14.25

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

FRIED CHICKEN SANDWICH 13

candied bacon, pepperjack, arugula, house pickled onion & sun dried tomato aioli. parmesan ciabatta bun

OPEN FACED STEAK SANDO 14.5

caramelized onions, bleu cheese crumbles & horseradish dijon aioli. parmesan ciabatta bun

SHRIMP PO BOY 11.5

fried shrimp, shredded lettuce, tomato & creole remoulade. alpine roll

CHICKEN TACOS 12.75

fajita chicken, cheddar jack cheese, lettuce & tomato. black beans, salsa & sour cream. flour tortillas

CHEESE BURGER 11.5

cheddar & swiss, lettuce, onion, tomato & pickle. corn dusted kaiser bun

HICKORY BURGER 13.5

hickory smoked bacon & scratch BBQ, lettuce, onion, tomato & pickle. corn dusted kaiser bun

FISH & CHIPS 10

POPCORN SHRIMP 9

CHICKEN STRIPS & FRIES 10

AFTER 5:30

BABY BACK RIBS

FULL 33 • RACK 24 • HALF 19

braised pork ribs finished on the mesquite scratch BBQ and fries

CHICKEN & MOREL LINGUINI 21

mesquite grilled chicken breast
morel creme sauce

BEVERAGES

HUCKLEBERRY LEMONADE • 3.5

ICE TEA OR LEMONADE • 2.5

SOFT DRINKS • 2.5

HUCKLEBERRY MILKSHAKE • 6.75

OREO MILKSHAKE • 6.5

VANILLA OR CHOCOLATE MILKSHAKE • 6