

Hill's Resort est. 1946

STARTERS

- BRIE & GARLIC** \$14
imported brie, roasted garlic & rosemary tomatoes with grilled pita
- SEAFOOD STUFFED MUSHROOMS** \$11
prawns & dungeness crab, green onion, cheddar & parmesan cheese with garlic aioli GF
- SMOKED TROUT PLATE** \$13
herbed cream cheese, red onion, fried capers with grilled pita
- NACHOS** \$12
fresh kettle chips, slow roasted pork shoulder, jalapeños, cilantro & fresh pico de gallo with cotija cheese sauce, chipotle sour cream & jicama salad
- GIANT BAVARIAN PRETZEL** \$8
PLB cheese sauce & horseradish stoneground mustard dipping sauce
- WINGS** \$11
bone in (GF) or boneless wings with choice of: garlic buffalo, Hill's BBQ, asian BBQ, lemon garlic or thai peanut

FRIES

- CHEESY** \$7
roasted garlic & blue cheese sauce
- POUTINE** \$8
brown gravy, cheese curds & bacon with caramelized onions, jalapeños & roasted garlic
- CLASSIC** \$5
served with your choice of fancy sauce or ranch

SOUPS AND SALADS

- CHICKEN MILANESE CAESAR** \$12
romaine, scratch caesar dressing, parmesan & croutons. topped with a thinly pounded chicken breast breaded in parmesan, herbs and panko
- WEDGE** \$11
iceberg, bacon, tomato & crispy onions with blue cheese crumbles, ranch and balsamic drizzle V
add grilled chicken \$5 or grilled steak \$7
- TUNA NIÇOISE** \$15
mixed greens, roasted fingerling potatoes, roasted peppers, sun dried tomato & olive tapenade with garlic basil vinaigrette. topped with peppercorn crusted yellowfin tuna seared rare GF
- GRILLED STEAK & BRIE** \$14
mixed greens, tomatoes, sauteed wild mushrooms & warm brie with a white truffle horseradish vinaigrette. topped with grilled top sirloin GF
- AUTUMN HARVEST** \$9
mixed greens, candied walnuts, blue cheese & craisens with PLB balsamic vinaigrette V/GF
add grilled chicken \$5 or grilled steak \$7
- BBQ CHICKEN COBB** \$12
mixed greens, tomato, avocado, bacon, egg & jicama salad with blue cheese crumbles & chipotle ranch dressing. topped with Hill's BBQ grilled chicken breast GF
- SOUP OF THE MOMENT** CUP \$5 BOWL \$7
- FRENCH ONION GRATINÉE** \$8
- HOUSE SALAD** \$6

Casual Dining

BURGERS

all burgers served on a brioche bun with your choice of french fries, kettle chips or pasta salad

BABY BACK RIB BURGER \$13

Hill's burger patty topped with crispy onion straws, sharp white cheddar cheese, arugula & tomato. finished with Hill's BBQ baby back ribs and chipotle aioli

GOURMET MUSHROOM BURGER \$14

Hill's burger patty topped with sauteed wild mushrooms, caramelized onions, swiss cheese & arugula. finished with a fried egg, Hill's sauce Diane and white truffle aioli

ALL AMERICAN BURGER \$12

Hill's burger patty topped with sharp white cheddar & swiss cheese, crispy onion straws, tomato, arugula & fancy sauce

ENTREES

FISH & CHIPS \$15

in house beer battered haddock & french fries with jicama salad & tartar

TACOS \$11

choice of fried haddock or slow roasted chicken with fresh cabbage & kale slaw, pico de gallo, cilantro, cotija cheese & tequila aioli

GRILLED TOP SIRLOIN \$16

10 oz prime cut angus beef top sirloin topped with garlic butter. served with french fries, kettle chips or pasta salad GF

CEDAR PLANK SALMON \$17

wild sockeye salmon roasted on a cedar plank with garlic butter. served with french fries, kettle chips or pasta salad GF

BAKED MAC & CHEESE \$12

bacon, chicken & shell pasta in a smoked gouda cream sauce

HANDHELDS

served with your choice of french fries, kettle chips or pasta salad

FRENCH DIP \$14

house smoked prime cut ribeye thinly sliced and grilled with caramelized onions, swiss cheese & PLB cheese sauce on a french baguette with au jus

HILL'S TURKEY CLUB SANDO \$12

house smoked turkey, bacon, avocado, arugula & tomatoes with basil pesto aioli & swiss cheese layered between three slices of toasted sourdough

SHORT RIB GRILLED CHEESE \$13

beef short rib, caramelized onions, provolone & sharp cheddar on sourdough. served with a side of blue cheese cream sauce for dipping

CHICKEN WRAP \$12

grilled chicken, bacon, jicama salad, spicy aioli & pepperjack cheese. wrapped in a flour tortilla and baked golden brown

OPEN FACED SEAFOOD SANDO \$15

prawns & dungeness crab, green onion, garlic aioli topped with cheddar & parmesan cheese baked on a french baguette

BEVERAGES

Hill's signature huckleberry lemonade \$ 3.50
(one free refill)

soft drinks:

coke, diet coke, rootbeer, sprite,
dr. pepper, orange fanta, arnold
palmer, lemonade & iced tea \$ 2.50
(unlimited refills)

Milkshakes

vanilla \$6.00
chocolate \$6.00
huckleberry \$6.75
oreo \$6.50

\$2 split plate charge

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.