

Hill's Resort

ESTABLISHED 1946

SMALL PLATES

COMFORTABLY SERVES 2-4 PEOPLE

SAUTÉED WILD MUSHROOMS \$15

morel, chanterelle & crimini mushrooms
in garlic butter with roasted garlic &
fresh herbs
served with parmesan french baguette

CALAMARI \$14

a Hill's signature.
caper & panko breaded calamari steak.
topped with lemon caper beurre blanc

SEAFOOD CROSTINI \$15

prawns, dungeness crab, green onions
& parmesan cheese baked on french
baguettes

SHORT RIB LOLLIPOPS \$15

pork short ribs smoked & fried tossed
in an asian bbq with green onions &
toasted sesame seeds GF

STEAMED MANILA CLAMS \$16

1 pound manila clams steamed with
white wine, garlic butter & fresh herbs
served with lemon & french baguette

BRIE & GARLIC \$14

imported brie, roasted garlic &
rosemary tomatoes
served with grilled pita

SOUPS & SALADS

AUTUMN HARVEST \$9

mixed greens, candied walnuts, blue
cheese & craisens with PLB balsamic
vinaigrette GF

WEDGE \$11

iceberg, bacon, tomato & cripy onions
with blue cheese crumbles, ranch &
balsamic drizzle

CHICKEN MILANESE CAESAR \$12

romaine, scratch caesar dressing, parmesan &
croutons. topped with a thinly pounded chicken
breast breaded in parmesan, herbs and panko

SOUP OF THE MOMENT

CUP \$5 BOWL \$7

FRENCH ONION GRATINÉE

\$8

HOUSE MIXED GREENS SALAD

\$6

George's Dining Room

CHEF OWNER SCOTT HILL

EXECUTIVE CHEF WILLIAM WEBSTER

ENTREES

ALL ENTREES SERVED WITH SOUP OF THE MOMENT,
HOUSE MIXED GREENS, OR SMALL CAESAR

PEPPERED FILET MIGNON \$39

7 ounce peppercorn crusted filet
served with scratch sauce diane
& mashed potatoes

BABY BACK RIBS \$25/\$30/\$39

slow braised pork ribs finished on the mesquite with
Hill's BBQ sauce. served with mashed potatoes GF
half (4) full (8) or rack (12) available

CALAMARI STEAK \$30

a Hill's signature.
caper & panko breaded calamari steak, topped with lemon
caper beurre blanc. served with citrus risotto

CHICKEN & MOREL RISOTTO \$25

mesquite grilled airline chicken breast, roasted garlic,
morel & chanterelle mushroom risotto in a morel
cream sauce GF

WILD MUSHROOM GNOCCHI \$28

caramelized onions, wild mushrooms, butternut
squash, sweet potatoes, anaheim peppers & gnocchi
tossed in a rosemary white wine sauce. topped with
pumpkin seeds V

GORGONZOLA RIBEYE \$36

14 ounce mesquite grilled ribeye topped with bacon
gorgonzola compound butter. served with mashed
potatoes GF

MEDITERRANEAN SALMON \$31

mesquite grilled salmon topped with a kalamata olive
tapenade compound butter. served with citrus risotto GF

BAKED BOLOGNESE \$22

scratch beef short rib ragu with pappardelle pasta.
topped with cheese curds & finished in the oven

FRENCH RACK OF LAMB \$27

mesquite grilled & panko herb encrusted lamb finished
in the oven. topped with roasted garlic demi glace.
served with mashed potatoes GF

SHORT RIBS \$30

slow braised short ribs served over mashed potatoes.
topped with crispy onion straws and horseradish cream

PROSCIUTTO WRAPPED HALIBUT \$33

pan seared halibut served with gnocchi in a scratch vodka
cream sauce

GF = GLUTEN FREE V = VEGETARIAN \$3 SPLIT PLATE CHARGE

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.