



## CASUAL DINING MENU

### LAKE FACTS

#### 7 Islands:

papoose, baritoo, kalispell,  
8 mile, 4 mile & twin (2)

**Depth:** 369 feet

**Elevation:** 2,439 feet

**Width:** 4.4 miles

**Length:** 19 miles

**Surface Area:** 26,000 acres

**The Thorofare:** 2.5 miles

**Upper Lake:** 5 miles

### SIGNATURE DRINKS

#### HUCKLEBERRY PRESS | 9

titos vodka muddled with fresh limes mixed with house made huckleberry syrup, soda & a splash of sprite. served in a pint glass

#### LUBY BAY LEMONADE | 9

44 north huckleberry vodka, deep eddy lemon vodka, house made huckleberry syrup, sprite & lemonade. served in a pint glass

#### HILL'S MARG | 8

silver tequila, triple sec, lime juice & agave. served on the rocks in a short glass with a salted rim

#### CHIPOTLE PINEAPPLE

#### MARGARITA | 10

reposado tequila, chipotle sour blend, pineapple juice, lime juice & agave. served on the rocks in a short glass with a salted rim

#### HUCKLEBERRY

#### MARGARITA | 10

lunazul, lime juice, triple sec & house made huckleberry syrup. served on the rocks in a short glass with a salted rim

#### NECTARINE MULE | 10

44 north nectarine vodka, grapefruit bitters, crabbies ginger beer & lime juice. served in a copper mug

#### PAIN KILLER | 12

meyers dark rum, pineapple juice, orange juice, cream of coconut & nutmeg. served in a short glass over ice

#### BOURBON SMASH | 10

maker's mark whiskey, mint, demerara simple syrup & ginger beer. served in a mug

## APPETIZERS

#### ITALIAN BRUSCHETTA | 14

fresh buffalo mozzarella, beef steak tomatoes, basil, aged balsamic vinegar, infused olive oil and shaved bermuda onions (v)

#### CHICKEN

#### QUESADILLA | 15

fajita chicken, monterey jack cheese and pepper jack cheese served on a crispy flour tortilla with a side of chipotle aioli

#### HILL'S WINGS | 16

½ lb. bone in (gf) or boneless wings tossed in choice of: Huckleberry BBQ, garlic buffalo, asian BBQ, Hill's BBQ

#### POUTINE | 10

crispy bacon bits, roasted garlic, pickled jalapeños & brown gravy over french fries. topped with white cheddar cheese curds

#### GIANT PRETZEL | 8

topped with butter and kosher salt served with house made beer cheese sauce (v)

#### HERBED MOZZARELLA EGGROLLS | 13

fresh mozzarella and basil pesto wrapped in wontons, deep fried to golden brown. served with spicy marinara sauce (gf) (v)

#### BRIE & GARLIC | 15

A Hill's Favorite!  
imported brie, roasted garlic and rosemary tomatoes with grilled focaccia (v)

#### PRIEST LAKE SUPERIOR NACHOS | 16

choice of: pulled pork, grilled chicken or grilled steak over fresh corn tortillas. topped with olives, tomatoes, green onions, pickled jalapeños, pickled onions, queso and chipotle lime sour cream (gf)

## FRESH OYSTERS

**oyster shooter** one oyster with cocktail sauce and lemon | 4

**six raw oysters** on the half shell with cocktail sauce | 20

**baked oysters rockefeller** six oysters topped with bacon, spinach and pernod creme | 23

**six grilled oysters** with garlic butter | 20 (available after 5)

## SALAD & SOUP

#### STRAWBERRY & GRILLED CHICKEN | 15.5

grilled chicken breast, fresh strawberries, toasted almonds, blueberries and gorgonzola with field greens, tossed in a honey-ginger white balsamic vinaigrette (gf)

#### ELDERBERRY & GRILLED SHRIMP | 17

grilled shrimp, candied cashews, dried bing cherries, goat cheese, blood orange wedges and field greens tossed in an elderberry balsamic vinaigrette (gf)

#### CAESAR SALAD | 13

romaine, house caesar dressing, croutons and parmesan cheese with lemon wedges  
add salmon, shrimp, chicken or steak +6

#### SOUP OF THE MOMENT | 6

chefs choice!

#### WEDGE | 15.5

quarter of a head of iceberg topped with crispy bacon, tomatoes, avocado and blue cheese. finished with ranch dressing and a balsamic glaze (gf)

#### BURRATA & BEET | 16.5

candy striped beets, golden beets and red beets tossed with arugula, basil oil, maple candied walnuts, aged fig vinaigrette. topped with burrata cheese (gf) (v)

#### HOUSE SALAD | 8

field greens, watermelon radish, pickled onion, mushrooms, diced tomatoes & croutons with your choice of dressing (v)

#### FRENCH ONION SOUP | 8

beef broth, bacon and caramelized onions topped with a house crouton, provolone and brie cheese

consuming raw or undercooked meats, poultry, eggs and/or fish, while delicious, may cause foodborne illness



## CASUAL DINING MENU

### DRAFT BEER

- COORS LIGHT | 3.5
- ROTATING TAPS INCLUDE:
- LAGER | 5
- IPAS | 5
- PALE ALES | 5
- HEFEWEIZEN | 5
- AMBER | 5
- NATURAL 2.0 BREWING | 5

### NON ALCOHOLIC BEVERAGES

#### COKE, DIET COKE | 3

free refills

#### SPRITE, DR. PEPPER | 3

free refills

#### ROOTBEER | 3

free refills

#### ICED TEA, LEMONADE | 3

free refills

#### ARNOLD PALMER | 3

free refills

#### HUCKLEBERRY LEMONADE | 4.5

one free refill

#### ITALIAN SODA | 4.5

(raspberry, strawberry or cherry)

#### COFFEE, TEA | 3

free refills

#### MILKSHAKES | 7

chocolate or vanilla

huckleberry +2

*all dishes with fries come with ketchup and one sauce. additional sauces will be .50 each*

- |                 |                     |
|-----------------|---------------------|
| ranch           | sriracha aioli      |
| tartar          | white truffle aioli |
| Hill's BBQ      | chipotle aioli      |
| Asian BBQ       | tequila lime aioli  |
| Huckleberry BBQ | buffalo             |

## BURGERS & SANDWICHES

*burgers are a 1/3 pound angus beef patty  
substitute a black bean patty \$2 substitute a lettuce wrap or GF bun \$2  
burgers & sandwiches served with choice of french fries, fruit or couscous salad*

#### FRENCH DIP | 16.5

certified prime ribeye sliced thin and grilled served on a fresh torpedo roll with swiss cheese, ale horseradish cream cheese and caramelized onions. served with juniper berry au jus

#### PORTOBELLO TRUFFLE PANINI | 15

grilled portobello mushroom, arugula, tomatoes, caramelized onions and smoked mozzarella with white truffle aioli on thick honey wheat bread (v) *\*cannot be modified*

#### SMASHED CUBAN | 16.5

hand pulled pork, snake river kurobuta ham and pepperoncinis, with sliced spicy dill pickles, swiss cheese and sweet seven grain mustard-horseradish sauce. served on a torpedo roll *\*cannot be modified*

#### BULLDOG TURKEY PANINI | 16

smoked turkey, caramelized onions, brie cheese and sliced pears with candied pecan bacon jam and a balsamic drizzle on a torpedo roll *\*cannot be modified*

#### HICKORY BURGER | 17

Hill's BBQ, hickory smoked bacon and cheddar cheese on a dutch crunch bun

## HILL'S FAVORITES

#### SESAME-GINGER RICE BOWL | 14

ginger rice, sesame seeds, gochujang slaw and edamame topped with wasabi and sriracha aiolis, micro greens and avocado (v) add shrimp, chicken, salmon or steak +6

#### ROASTED VEGETABLE BAKED ROTINI | 15.5

farm fresh vegetables tossed in a light pomodoro sauce with gluten free pasta topped with smoked mozzarella and ricotta then baked til bubbly (v) (gf)

#### GRILLED STEAK SANDWICH | 17.5

certified prime top sirloin grilled and topped with grilled poblano peppers and onions with roasted garlic and boursin cheese. topped with dijonaise and served on a baked torpedo roll

#### TRADITIONAL CLUB SANDWICH | 16.5

snake river kurobuta ham, house roasted turkey and bacon with mayonnaise, tomatoes, lettuce, onion, swiss and aged cheddar cheeses on toasted sourdough

#### SALMON FOCACCIA | 17

grilled pesto salmon, served on baked focaccia bread with lettuce, tomato, onion and lemon aioli

#### HILL'S CHEESEBURGER | 16

Hill's beef patty grilled and served with lettuce, tomatoes, onions and pickles with your choice of: aged cheddar, swiss, brie or gorgonzola cheese. served on a dutch crunch bun  
add bacon +2.5

#### HILL'S RESORT TACOS | 17.5

your choice of:  
tempura shrimp, fish, grilled steak, or grilled chicken (*cannot mix proteins*) served on three crispy corn tortillas with cucumber slaw, micro greens and tequila lime sauce with a side of jalapeño puree, sriracha aioli and pineapple chutney (gf)

#### FISH & CHIPS | 17.5

fresh cod dipped in-house made beer batter and deep fried until golden brown. served with french fries, tartar sauce and lemon wedges

v = vegetarian  
gf = gluten free item\*

\*please note, items may be gluten free, however our kitchen is not a fully gluten free environment.