



Wines by the Glass

- WATER SKIER RED OR WHITE | 7
- SAINT M REISLING | 6
- BARNARD GRIFFIN ROSE | 8
- OYSTER BAY SAUVIGNON BLANC | 9
- KJ AVANT CHARDONNAY | 8
- THE EXPEDITION PINOT GRIS | 10
- GRAYSON CELLARS MERLOT | 8
- TRAPICHE BROQUEL MALBEC | 9
- J. LOHR PASO ROBLES CABERNET | 10
- MEIOMI PINOR NOIR | 12
- ROUGH JUSTICE RED BLEND | 14

Dinner Cocktails

BLACK WALNUT OLD FASHIONED | 14

elijah craig barrel proof bourbon, regan's orange bitters, black walnut bitters & demerara simple syrup. served over a big rock with a luxardo cherry & an orange swath

HILL'S OLD FASHIONED | 10

knob creek 100 proof bourbon, regans orange bitters & simple syrup. served over a big rock with a luxardo cherry & an orange swath

MEZCAL OLD FASHIONED | 12

reposado tequila, mezcal, agave & xocolatl mole bitters. served over a big rock with an orange swath

GIN FIZZ | 10

beefeaters gin, lemon juice, egg white, simple syrup & huckleberry syrup. served in a pint glass with ice

*raw egg white is used in this cocktail

PRIEST LAKE GIMLET | 10

uncle val's botanical gin, lime juice & simple syrup muddled with fresh basil. served on a big rock

WHISKEY SOUR | 12

high west double rye whiskey shaken with lemon juice, simple syrup & egg white. served in a snifter with a dash of cinnamon

*raw egg white is used in this cocktail

Appetizers

appetizers serve 2-4 people

LOBSTER MAC & CHEESE | 17.5

poached lobster, sharp cheddar and aged white cheddar cheeses mixed with smoked paprika and orrechiette pasta. topped with brioche bread crumbs

FRIED CALAMARI | 16

rings and tentacles lightly deep fried. served with lemon garlic aioli and firecracker sauce

STEAMED CLAMS | 17

one pound fresh manila clams served in a white wine garlic sauce with garlic bread and lemon

SHORT RIB LOLLIPOPS | 14

five bone in short ribs slow braised & flash fried. tossed in asian bbq & served on a bed of sriracha slaw

SMOKED BEEF TOSTADAS | 16.5

shredded smoked prime roast on fried wonton wraps. topped with pineapple chipotle salsa and cilantro foam (gf)

BRIE & GARLIC | 15

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

Fresh Oysters

- oyster shooter** one oyster with cocktail sauce and lemon | 4
- six raw oysters** on the half shell with cocktail sauce | 20
- six grilled oysters** with garlic butter | 20
- baked oysters rockefeller** six oysters topped with bacon, spinach and pernod creme | 23

Salads & Soups

STRAWBERRY & GRILLED CHICKEN | 15.5

grilled chicken breast, fresh strawberries, toasted almonds and blueberries 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 gorgonzola. 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



Signature Specials

CELEBRATING 75 YEARS OF ICONIC HILL'S DISHES

Monday

MAZATLAN CHICKEN | 25

mesquite grilled half chicken marinated in mustard and vermouth. served with wild rice

Tuesday

MARGARITA SHRIMP | 28

tequila lime marinated shrimp served over rice with fresh avocado

Wednesday

STUFFED TOP | 25

6 ounce top sirloin stuffed with roasted pasilla peppers and gorgonzola. topped with pasilla demi glace

Thursday

PISTACHIO HALIBUT | 35

pistachio crusted halibut topped with white truffle beurre blanc. served with citrus risotto

Friday

CARPET BAGGER | 43

6 ounce filet mignon stuffed with oysters. topped with sauce bordelaise

Saturday

PRIME RIB | 40

12 ounce garlic and pepper encrusted prime rib served with juniper berry au jus and whipped horseradish

Sunday

LOIS' SPAGHETTI AND MEATBALLS | 24

Lois' secret spaghetti sauce recipe with three giant veal & beef meatballs

Entrées

add a small house or caesar salad to any entrée for \$5

WILD ELK NEW YORK | 45

9 ounce wild elk new york striploin marinated in a kona coffee rub and grilled over mesquite charcoal. topped with confit shallot butter and a drizzle of bordelaise sauce (gf)

PAN SEARED FILET MIGNON | 43

6 ounce certified prime filet topped with caramelized cipolini onions, porcini mushrooms and a fig demi glace (gf)

PEPPERED RIB EYE | 48

12 ounce certified prime ribeye grilled over mesquite charcoal and topped with a black truffle compound butter and herb chimichurri (gf)

VEAL PORTERHOUSE | 45

15 ounce bone in porterhouse grilled over mesquite charcoal served with luxardo bourbon cherries. topped with wild mushroom cognac creme sauce (gf)

FILET OSCAR | 58

6 ounce filet mignon mesquite grilled and topped with butter poached lobster tail. served with bearnaise sauce (gf)

MEATLOAF | 25

52 day aged certified prime ground ribeye with a blend of secret spices, baked and topped with wild mushroom demi glace and a rosemary chimichurri

RISOTTO PESCATORE | 35

shrimp, clams, calamari and halibut with lobster sauce over charred lemon risotto and a meyer lemon gastrique (gf)

AHI TUNA STEAK | 27

fresh Ahi tuna seared rare over ginger rice with napa cabbage, miso hot mustard and a sesame-soy reduction (gf)

SHORT RIBS | 26

sous vide short ribs finished in the oven. topped with a confit shallot demi glace

BUTTERNUT SQUASH GNOCCHI | 23

gnocchi, roasted butternut squash & sautéed wild mushrooms tossed in white wine infused butter sauce. topped with pepitas (v)

MISO CHILEAN SEABASS | 36

pan seared seabass served over sautéed baby bok choy, wild mushrooms, green onions and rice noodles in a white miso broth. drizzled with a gochujang hunan sauce

CHICKEN WILD MUSHROOM PASTA | 25

grilled chicken breast over papperdelle pasta, wild mushrooms, caramelized onions and asparagus with a roasted garlic creme sauce

Hill's Ribs

BABY BACK RIBS

pork ribs mesquite grilled and basted in Hill's famous BBQ sauce. served with mashed potatoes and fresh vegetables

RACK (12) | 35

FULL (8) | 30

Chef/Owner Scott Hill

Executive Chef William Webster

Food and Beverage Manager Alexandria Tygerson

v = vegetarian

gf = gluten free item*

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