

HILL'S RESORT

APPETIZERS

BRIE & GARLIC | 14

imported brie, roasted garlic & rosemary tomatoes with grilled pita

GIANT BAVARIAN PRETZEL | 8

served with house made cheese dipping sauce

WINGS | 11

house smoked bone in (GF) or boneless wings with your choice of:

garlic buffalo, Hill's bbq, asian bbq, curry peanut or firecracker

KETTLE CHIP NACHOS | 12

fresh fried kettle chips topped with our house cheese sauce, fajita chicken, pickled jalapeños, black olives & pickled onion.

topped with chipotle aioli

POUTINE | 10

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

CHICKEN QUESADILLAS | 12

two flour tortillas filled with chicken & cheddar jack cheese. served with chipotle aioli & salsa

CRAB & ARTICHOKE DIP | 16

dungeness crab, artichoke hearts, parmesan, & onion baked to bubbly. served with kettle chips

HILL'S FAVORITES

SHRIMP TACOS | 15

three corn tortillas filled with tempura fried shrimp & cheddar jack cheese. served with jalapeño cilantro puree, pineapple chutney, sriracha aioli & cucumber slaw

CHICKEN & BACON GNOCCHI | 16

gnocchi tossed in house made alfredo sauce, bacon & grilled chicken. topped with smoked gouda & baked til bubbly

FISH & CHIPS | 15

in house beer battered haddock & french fries with Hill's tartar

TERIYAKI RICE BOWL | 12

red chili garlic edamame, cucumber slaw & avocado served over basmati rice. topped with toasted sesame seeds, green onions, teriyaki sauce & wasabi aioli GF/V add teriyaki chicken \$3 add teriyaki tofu \$2 add teriyaki shrimp \$6

SANDWICHES

served with french fries or kettle chips

FRENCH DIP | 14

house smoked ribeye thinly sliced & grilled with caramelized onions, swiss cheese & ale cream cheese on a french baguette. served with au jus

HILL'S TURKEY CLUB | 15

house smoked turkey, bacon, avocado, iceberg lettuce & tomatoes with pesto aioli & swiss cheese on toasted sourdough

OPEN FACED MUSHROOM SANDO | 14

herb marinated tofu, sautéed wild mushrooms, roasted peppers & garlic, caramelized onion & pesto topped with melted brie cheese & balsamic drizzle on a french baguette V

HONEY CHICKEN WRAP | 14

grilled chicken, cheddar cheese, bacon & honey mustard. wrapped in a flour tortilla & baked

BURGERS

Hill's burgers are a 1/2 pound specialty blend of top sirloin, ribeye and chuck beef served on a brioche bun. substitute Udi's gluten free bun or an iceberg lettuce wrap for \$2.

comes with your choice of french fries or kettle chips

FIRE UP! BURGER | 15

Hill's patty topped with pineapple chutney, asian bbq, green onions & ghost pepper aioli

**not for the faint of heart, this bad boy is SPICY!!*

HICKORY BURGER | 15

Hill's patty topped with our famous bbq, cheddar cheese & bacon

BLUE BURGER | 16

Hill's patty with bacon, crispy onions, tomato, shredded lettuce, blue cheese dressing & blue cheese crumbles. finished with a balsamic drizzle

\$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.

PRIEST LAKE, IDAHO

SALAD AND SOUP

CAESAR | 8

romaine, creamy caesar dressing, parmesan cheese & croutons
add blackened shrimp \$6 add blackened salmon \$7 add grilled chicken \$5

HOUSE SALAD | 7

mixed greens, dressing of choice, watermelon radish, pickled onion & tomato GF/V
add blackened shrimp \$6 add blackened salmon \$7 add grilled chicken \$5

WEDGE | 14

iceberg lettuce, bacon, tomato & crispy onions with blue cheese crumbles, ranch dressing & a balsamic drizzle
add blackened shrimp \$6 add blackened salmon \$7 add grilled chicken \$5

STEAK & BRIE SALAD | 16

mixed greens, tomatoes, crispy onions, sautéed wild mushrooms & warm brie with a white truffle balsamic vinaigrette. topped with grilled top sirloin GF

SAUTÉED TOFU SALAD | 14

mixed greens, herb marinated & pesto encrusted tofu, sautéed wild mushrooms, goat cheese, tomato, pickled onions & watermelon radish with balsamic vinaigrette GF/V

SOUTHWESTERN COBB SALAD | 13

mixed greens, avocado, tomato, jalapeno corn relish & hard boiled egg with bacon, blue cheese crumbles & chipotle bbq ranch GF add blackened shrimp \$6 add blackened salmon \$7 add grilled chicken \$5

FRENCH ONION GRATINÉE | 8

a Hill's specialty ~ caramelized onions, beef broth & bacon. topped with a house made crouton, provolone & brie cheeses. broiled until golden brown

SOUP OF THE MOMENT | 6

chefs choice!

DINNER APPETIZERS

available starting at 5:00 pm

LOLLIPOP SHORT RIBS | 14

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

STEAMED CLAMS | 15

one pound of manila clams steamed in a garlic white wine butter sauce. served with grilled sourdough baguettes

CALAMARI | 15

panko breaded calamari steak topped with a house made lemon caper beurre blanc. a Hill's signature dish!

DINNER ENTRÉES

available starting at 5:00 pm

add a small mixed greens or caesar salad for \$5

SEAFOOD PASTA | 31

scallops, lobster, shrimp & calamari sautéed with sundried tomatoes. tossed in a house made vodka cream sauce with squid ink pasta & topped with fresh basil

SALMON & HALIBUT EN PAPILOTTE | 33

salmon, halibut, seasonal vegetables & fingerling potatoes topped with lemon garlic butter. baked in parchment paper GF

MEDITERRANEAN SEABASS | 30

mediterranean spiced seabass seared in a cast iron skillet. topped with roasted pepper kalamata olive beurre blanc. served with citrus risotto & seasonal vegetables GF

ROSEMARY CHICKEN | 25

airline chicken breast baked with fresh rosemary, lemon, whole garlic cloves & garlic demi glace. served over wild mushroom risotto, accompanied by seasonal vegetables GF

FILET MIGNON | 42

seven ounce hand cut filet mignon wrapped with bacon & grilled over mesquite charcoal, topped with a wild mushroom cabernet demi glace. served with mashed potatoes & seasonal vegetables GF

HILL'S FAMOUS BBQ RIBS FULL (8) | 30 ~ RACK (12) | 35

slow roasted baby back ribs of pork finished over the mesquite charcoal grill & topped with our famous bbq sauce. served with mashed potatoes & seasonal vegetables GF

PEPPERED RIBEYE | 40

15 ounce ribeye encrusted in smashed peppercorns & topped with sauce Diane. served with mashed potatoes & seasonal vegetables GF

SHORT RIBS | 28

braised short ribs topped with horseradish crème fraîche and frazzled onions. served over mashed potatoes & seasonal vegetables