RESTAURANT HOURS NOON - NINE 7 DAYS A WEEK	••••
A P P E T I Z E R S	
CHILLED BRUSCHETTA	12
tomato, basil, garlic & extra virgin olive oil on crostinis (v)	
CHICKEN QUESADILLA	15
fajita chicken, monterary jack and pepper jack cheeses served on crispy flour tortillas with chipc aioli	otle
HILL'S WINGS	16
1/2 lb bone in (gf) or boneless wings tossed in gar	
buffalo, asian BBQ or Hill's original BBQ	
POUTINE	10
crispy bacon bits, roasted garlic, pickled jalapenc brown gravy over french fries. topped with white cheddar cheese curds	
GIANT PRETZEL	8
topped with butter and kosher salt. served with	0
house made beer cheese sauce (v)	
BRIE AND GARLIC	15
imported brie, roasted garlic and rosemary tomatoes with grilled focaccia (v)	
FRIED PICKLES	9
house battered pickle chips deep fried. served wi chipotle aioli	th
<b>PRIEST LAKE NACHOS</b> grilled chicken and queso with olives, tomatoes, green onions, pickled jalapenos and diced red onions over corn tortilla chips. topped with chipo lime sour cream (gf)	16 tle
O Y S T E R S	
OYSTER SHOOTER WITH COCKTAIL 1/2 DOZEN ON THE HALF SHELL	4
1/2 DOZEN ON THE HALF SHELL	20
S A N D W I C H E S	•••
SERVED WITH FRENCH FRIES OR FRUIT	
FRENCH DIP	17
ribeye sliced thin and grilled served on a fresh	
torpedo roll with swiss cheese, ale horseradish cream cheese and caramelized onions. au jus on	
the side	
PORTOBELLO TRUFFLE PANINI	15
grilled portobello mushrooms, arugula, tomatoes caramelized onions and smoked mozzerella with white truffle aioli on honey wheat *cannot be	,
modified	
	6.5
pulled pork, ham and pepperoncinis with sliced c pickles, swiss cheese and seven grain mustard	111
sauce on a torpedo roll <i>*cannot be modified</i>	
	7.5

**GRILLED STEAK SANDO** grilled top sirloin on a baked torpedo with a

poblano, onion and roasted garlic boursin spread. drizzled with dijonaise SALMON FOCACCIA 17

## grilled salmon on baked focaccia with pesto,

lettuce, tomato and onion topped with garlic aioli HILL'S CLUB 16.5

ham, turkey and bacon with mayonnaise, tomatoes, lettuce, onion, swiss & aged cheddar cheeses on toasted sourdough

# SIDE SAUCES

ALL DISHES WITH FRIES COMES WITH KETCHUP AND ONE ADDITIONAL SAUCE. ADDITIONAL SAUCES WILL BE .50 EACH RANCH WHITE TRUFFLE AIOLI

TARTAR **HILL'S BBQ ASIAN BBO SRIRACHA AIOLI** 

AILL'S RESORT S U A L MENU ·· SALADS STRAWBERRY CHICKEN SALAD 15.5grilled chicken breast, fresh strawberries, toasted

almonds and gorgonzola with field greens in a honey-ginger white balsamic vinaigrette (gf) 17

### **GRILLED SHRIMP SALAD**

grilled shrimp, candied cashews and goat cheese with field greens tossed in a balsamic vinaigrette (gf)

#### THE WEDGE

15.5 quarter of a head of iceberg topped with crispy bacon, tomatoes, blue cheese dressing and blue cheese crumbles (gf)

#### CAESAR

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

### HOUSE SALAD

8

6

8

17

14

13

field greens, carrots, red onion, tomatoes, cucumbers, green peppers and croutons with choice of dressing (v)

dressing options: Hill's house vinaigrette, balsamic vinaiarette. huckleberry vinaigrette, ranch, blue cheese or italian. add protein: shrimp, salmon or chicken +6

# SOUPS

SOUP OF THE MOMENT FRENCH ONION GRATINEE

## BURGERS

SERVED WITH FRENCH FRIES OR FRUIT SUB A PLANT BASED PATTY \$2 / SUB GF BUN \$2

16

HILL'S CHEESEBURGER 1/2 lb beef patty grilled topped with mayo, lettuce, onion, tomatoes pickles and your choice of cheese served on a burger bun

cheese option: aged cheddar, swiss, american or aoraonzola add bacon +2.5

### **HICKORY BURGER**

1/2 lb beef patty grilled topped with cheddar cheese, hickory smoked bacon and Hill's BBQ. served on a burger bun

HOUSE FAVS

### **SESAME - GINGER RICE BOWL**

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

### **FISH & CHIPS**

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

## HILL'S TACOS

17.5

17.5

choice of tempura shrimp or tempura fish served on three crispy tortillas with cheese, cabbage slaw, tequila lime and sriracha aiolis with side of jalapeno puree (gf)

V = VEGETARIAN GF = GLUTEN FREE ITEM\*

CHIPOTLE AIOLI

**BUFFALO** 

DIJONASE

**TEQUILA LIME AIOLI** 

\*PLEASE NOTE, ITEMS MAY BE GLUTEN FREE, HOWEVER OUR KITCHEN IS NOT A FULLY GLUTEN FREE ENVIRONMENT. -CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS AND/OR FISH, WHILE DELICIOUS, MAY CAUSE FOORBORNE ILLNESS-