

# HILL'S RESORT

## SIGNATURE ITEMS

### HILL'S RIBS

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#### BABY BACK RIBS

baby back ribs of pork grilled over mesquite charcoal & basted in Hill's BBQ sauce.  
served with green chili baked beans & vegetables (gf)

Half (4) \$26

Full (8) \$32

### WEEKLY SPECIALS

all served with vegetables.  
add a small caesar or mixed greens house salad +\$5

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#### MONDAY

##### OSSO BUCCO \$32

slow roasted veal shank topped with Hill's gremolata. served with saffron risotto

#### TUESDAY

##### MARGARITA SHRIMP \$32

tequila lime marinated shrimp served over rice with fresh avocado (gf)

#### WEDNESDAY

##### CALAMARI \$30

caper & panko encrusted calamari steak served with lemon caper beurre blanc with citrus risotto

#### THURSDAY

##### PISTACHIO HALIBUT \$36

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

#### FRIDAY

##### STEAK OSCAR \$52

6 ounce filet mignon mesquite grilled, topped with crab & bearnaise sauce. served with mashed potatoes (gf)

#### SATURDAY

##### PRIME RIB \$40

12 ounce garlic & pepper encrusted prime rib served with juniper berry au jus & whipped horseradish. served with mashed potatoes (gf)

#### SUNDAY

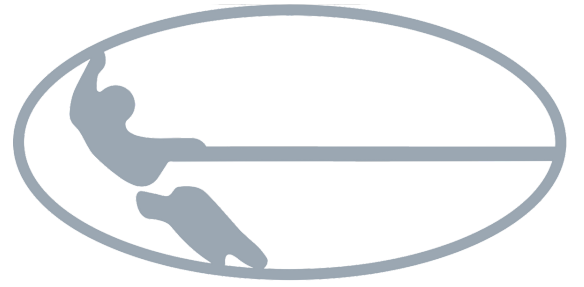
##### LOIS' SPAGHETTI & MEATBALLS \$25

Lois' secret spaghetti sauce recipe with three veal & beef meatballs. topped with parmesan cheese & served with garlic bread

\$5 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.

# GEORGE'S DINING ROOM



WiFi Password: hillsresort1946

## APPETIZERS

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### BRIE & GARLIC \$16

imported brie, whole roasted garlic & rosemary tomatoes with grilled focaccia (v)

### STEAMED CLAMS \$19

one pound manila clams steamed with garlic, white wine & lemon juice. served with toast points

### PROSCIUTTO CROSTINIS \$14

prosciutto, house made jalapeño jam & boursin cheese atop crostinis

### COCONUT CURRY PRAWNS \$16

four red curry & coconut encrusted prawns served with firecracker sauce

### OYSTERS ON THE HALF SHELL \$23

half dozen oysters served raw with cocktail sauce & lemons *or* grilled with lemon garlic butter

## SAUTÉ

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add a small caesar or mixed greens house salad +\$5

### GNOCCHI \$24

roasted butternut squash & sautéed wild mushrooms tossed in a white wine red pepper flake infused butter sauce. topped with pepitas & parmesan (v)

### RISOTTO PESCATORE \$38

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

### CHIMICHURRI SEABASS \$37

chilean seabass marinated in roasted red peppers & olive oil. pan seared & finished in the oven. served with lemon risotto & vegetables

### AGNOLOTTI \$28

house made pasta filled with goat cheese & avocado. sautéed in browned butter & topped with pine nuts & mizithra cheese. served over creamed spinach (v)

### CHANTERELLE PASTA \$27

sautéed chanterelles & broccoli tossed with fettuccine in a lemon garlic crème sauce (v) add grilled chicken +\$7

### SHORT RIBS \$28

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

## MESQUITE BROILER

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all meals come with vegetables. add a small caesar or mixed greens house salad +\$5

### MESQUITE GRILLED RIBEYE \$49

12 ounce ribeye topped with roasted red pepper gorgonzola sauce. served with mashed potatoes (gf)

### FILET MIGNON \$45

7 ounce hand cut filet mignon wrapped with bacon & grilled over mesquite charcoal. topped with wild mushroom demi glace & served with mashed potatoes (gf)

### NEW YORK PEPPER STEAK \$38

peppercorn encrusted 10 ounce new york grilled over mesquite charcoal. served with Hill's sauce Diane & mashed potatoes

## SALADS

### STRAWBERRY CHICKEN SALAD

FULL \$16 HALF \$13

mixed greens, pecans & blue cheese tossed in a champagne vinaigrette. topped with grilled chicken (gf)

### GREEN APPLE & FETA

FULL \$13 HALF \$10

spinach & romaine, green apple, candied walnuts, red peppers & feta cheese tossed in lemon vinaigrette (v) (gf)

add chicken +\$7 add shrimp +\$7

### THE WEDGE

FULL \$15 HALF \$12

quarter of a head of iceberg lettuce topped with creamy blue cheese, crispy bacon, tomatoes & blue cheese crumbles (gf)

### CAESAR

FULL \$13 HALF \$10

romaine, croutons & parmesan tossed with house made caesar dressing add chicken +\$7 add shrimp +\$7

### HOUSE SALAD

FULL \$9 HALF \$6

mixed greens, croutons, carrot, cucumber, red pepper, red onion & mushrooms tossed with your choice of dressing:

ranch, creamy blue cheese, house, honey mustard, lemon vinaigrette or champagne vinaigrette (v) add chicken +\$7 or shrimp +\$7

## SOUPS

### FRENCH ONION SOUP \$9

caramelized onions, beef broth & bacon topped with a house made crouton, provolone & brie cheeses. broiled to golden brown

### SOUP OF THE MOMENT \$7

chefs choice!