

Georges

Starters

Brie and Garlic

whole roasted garlic cloves, warm brie and rosemary tomatoes
with focaccia (v) \$17

Casa Loma Shrimp

four shrimp stuffed with smoked gouda and wrapped in prosciutto,
served with horseradish beurre blanc (gf) \$18

Calamari Steak

parmesan and caper breaded calamari steak, served with a
lemon caper beurre blanc \$18

Steamed Clams

one pound manila clams steamed in white wine, lemon juice and
garlic. served with focaccia \$23

Smoked Trout Bites

cream cheese mixed with smoked trout, capers, dill and red onions served on cucumber rounds with a lemon wedge (gf) \$17

Soup

Hill's French Onion Soup

caramelized onions, beef broth & bacon topped with a house made crouton, provolone & brie cheeses.
broiled to golden brown \$10

Salad Entrées

add chicken +6, shrimp +7, thin sliced tri tip +8 or tofu +5

House Salad

mixed greens, croutons, carrot, cucumber, red pepper, red onion and tomatoes served with your choice of dressing on the side:
ranch, creamy blue cheese, house, champagne vinaigrette, oil and vinegar or huckleberry vinaigrette (v) \$11

Strawberry Chicken Salad

arugula, strawberries and candied walnuts with champagne vinaigrette topped with chicken breast \$18

Steak Salad

arugula, thin sliced tri tip steak, roasted red peppers, roasted cherry tomatoes and crispy onions with truffle horseradish vinaigrette \$19

Vietnamese Salad

mixed greens and arugula, cucumber, pickled carrot, diakon, cilantro and mint with crunchy noodles with a nuoc cham dressing \$16

Caesar

artisan romaine head, fried capers, shaved parmesan and crouton crumbles topped with house made caesar dressing drizzle
served with a lemon wedge \$14

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.

Dining Room

Dinner Entrées

start with a mixed greens or small caesar salad \$6 or french onion soup \$10

Filet Mignon

six oz mesquite grilled filet mignon wrapped in bacon with a wild mushroom demi glace served over mashed potatoes with broccolini (gf) \$49

Ravioli

house made elk and italian sausage ravioli tossed in your choice of Lois' spaghetti sauce or browned butter. topped with parmesan cheese \$32

George's Baby Back Ribs

baby back ribs of pork braised and finished with Hill's BBQ sauce on the mesquite broiler. served with mashed potatoes and glazed carrots (gf) rack (12) \$39 full (8) \$33

Calamari

parmesan and caper breaded calamari steak, topped with lemon caper beurre blanc served with citrus risotto and broccolini \$31

Rosemary Chicken

oven roasted airline chicken breast with fresh rosemary, garlic and lemon served with mashed potatoes and broccolini (gf) \$30

Polenta Stack

polenta layered with mesquite grilled portobello mushrooms, zucchini and red pepper on a bed of pomodoro sauce (v) (df) \$25

Short Ribs

braised short ribs topped with horseradish crème fraîche and fried onions served with mashed potatoes and glazed carrots \$42

Ribeye

twelve oz seared ribeye topped with garlic compound butter served with mashed potatoes and broccolini (gf) \$46

Gnocchi

chicken breast, bacon and gnocchi tossed in Hill's alfredo, topped with smoked gouda \$29

Margarita Shrimp

four prawns sauteed in tequila and lime juice, finished with avocado and a touch of cream served over citrus risotto (gf) \$30

Lois's Spaghetti and Meatballs

Lois Hill's spaghetti served with three veal and italian sausage meatballs and garlic bread. topped with parmesan cheese \$28

please inform your server of any allergies as menu descriptions do not include each ingredient present \$5 split plate charge

20% gratuity may be added to parties of 8 or more - no separate checks on parties of 8 or more