

HILL'S CASUAL MENU

S U M M E R 2 0 2 3

STARTERS

WHIPPED FETA

topped with honey and thyme. served with fresh vegetables \$15 *v/gf*

BRIE AND GARLIC

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

TOTCHOS

tator tots, bacon, pickled jalapeño, ground beef, cheddar cheese, green onion & white queso. topped with pico de gallo. served with a side of sour cream \$16

WINGS

1/2 pound bone in (*gf*) or boneless in your choice of sauce: buffalo, Hill's BBQ, Thai peanut, garlic parmesan or sriracha old bay dry rub \$17

BLISTERED SHISHITO PEPPERS

lightly salted, topped with cotija cheese and pickled red onion, served with relish aioli \$14 *v/gf*

PORK BELLY BITES

crispy pork belly tossed in sweet chili sauce, green onions and fresh chilis \$18

LAKE FRIES

french fries topped with melty american cheese, caramelized onions and kali sauce \$13 *v*
add bacon \$2

SAUCES

ALL ITEMS WITH FRIES COME WITH KETCHUP

ADDITIONAL SAUCES ARE .50 EACH

ranch, chipotle aioli, sriracha aioli, Hill's BBQ, buffalo, thai peanut, tequila lime aioli, tartar, blue cheese, relish aioli, kali sauce, cajun remoulade

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
MENU DESCRIPTIONS DO NOT INCLUDE EACH
INGREDIENT PRESENT

SOUP AND SALADS

ADD GRILLED CHICKEN OR CAJUN CHICKEN \$7

ADD GRILLED SHRIMP \$9

COBB SALAD

mixed greens, tomato, bacon, avocado and hardboiled egg. tossed with dijon vinaigrette and topped with grilled chicken \$18 *gf*

HILL'S CAESAR

romaine lettuce, house made caesar dressing, parmesan and croutons. served with a lemon wedge \$14

HOUSE SALAD

mixed greens, croutons, carrot, cucumber, red pepper, red onion and mushrooms tossed with your choice of dressing: ranch, creamy blue cheese, house, honey mustard, honey poppyseed vinaigrette or huckleberry vinaigrette \$11 *v*

PORK BELLY AND ARUGULA SALAD

arugula, poppy seeds and roasted red peppers tossed in a honey poppyseed vinaigrette with crispy pork belly \$16

FRENCH ONION SOUP

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

SOUP OF THE MOMENT

chefs choice! bowl \$9 cup \$5

PUB FARE AND SIDES

FISH AND CHIPS

hand battered tempura cod served with fries and tartar \$TBD

CHICKEN STRIPS

five chicken strips served with french fries and ranch \$17
tossed in your choice of wing sauce add \$1

IMPOSSIBLE™ CHICKEN NUGGETS

impossible™ nuggets served with french fries and ranch \$17 *v*
tossed in your choice of wing sauce add \$1

MOZZARELLA STICKS

six mozzarella sticks served with warm marinara \$9

FRENCH FRIES \$6

ONION RINGS \$8

TATER TOTS \$6

CHIPS AND SALSA \$7

LAKE FACTS

19 MILES LONG | 4.4 MILES WIDE | 369 FEET DEEP | 7 ISLANDS - PAPOOSE, BARITOE, KALISPELL, 4 MILE, 8 MILE, TWIN ISLANDS (2)
UPPER LAKE - 2.5 MILE THOROFARE (NO WAKE ZONE!!!) | 3.2 MILES LONG

HANDHELDS

SERVED WITH CHOICE OF FRENCH FRIES OR TOTS
SUB ONION RINGS \$3 SMALL SALAD OR SOUP \$5
FRENCH ONION SOUP \$7

THE GODFATHER

salami, pepperoni, capicola and provolone grilled, served on a hoagie with roasted red pepper relish, lettuce and tomato - this sandwich is on the spicy side! \$18

THE DIP

caramelized onions, served with swiss cheese & ale cream cheese on a hoagie roll with au jus on the side \$19
choice of roast beef or turkey

REUBEN

house corned beef, sauerkraut, swiss cheese and 1000 island on rye bread \$16

OG GTA

thin sliced turkey, provolone cheese and avocado on grilled sourdough \$17

SOUTHWEST CHICKEN WRAP

cajun chicken, roasted red peppers, cheddar cheese and bacon tossed with greens and chipotle aioli \$16

BURGERS

SERVED WITH CHOICE OF FRENCH FRIES OR TOTS
SUB ONION RINGS \$3 SMALL SALAD OR SOUP \$5
FRENCH ONION SOUP \$7

SUB GARDENBURGER® VEGGIE PATTY \$3 SUB GF BUN \$1

HICKORY BURGER

hickory smoked bacon, cheddar cheese & Hill's BBQ, served on a potato bun topped with an onion ring \$19

CHEESEBURGER

choice of sharp cheddar, provolone, gruyere, swiss or american, with mayo, lettuce, onion, tomato & pickles served on a potato bun \$16
add smashed avocado or bacon \$2 each

CRABBY PATTY

house made crab cake with cabbage slaw, smashed avocado and cajun remoulade served on a white bun \$22

SMASH BURGER

two mustard smashed patties topped with american cheese, caramelized onions, lettuce, tomato and kali sauce on a white bun \$15

TACOS

SHRIMP TACOS

three crispy corn tortillas with tempura shrimp, sriracha aioli and cheese. topped with pineapple chutney and tequila lime aioli. served with jalapeño puree on the side \$19

does not come with side

FISH TACOS

two corn tortillas with fried cod, pico de gallo, cabbage slaw, cotija cheese and chipotle aioli. served with tortilla chips and house salsa \$17

N/A BEVERAGES

MILKSHAKES

vanilla \$9
chocolate \$9
oreo \$10
huckleberry \$11

SOFT DRINKS \$4

coke
diet coke
root beer
dr pepper
sprite
iced tea
lemonade
free refills on all soft drinks

HUCKLEBERRY LEMONADE \$5

one free refill

VIRGIN HUCK DAQ \$8

lemonade, huckleberry syrup and ice blended, topped with whipped cream and a cherry

VIRGIN PINA \$8

coco lopez, sprite and pineapple juice blended

\$5 split plate charge

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

or more

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.