

DINNER AT HILL'S

available after 5:30

APPETIZERS

STEAMED CLAMS \$19

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

TEMPURA SHRIMP \$16

served over udon noodle salad with firecracker sauce

MESQUITE BROILER

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

SURF N TURF \$30

8 oz top sirloin with rosemary demi glace, topped with 3 mesquite grilled shrimp & lemon beurre blanc. 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)

PORK TENDERLOIN \$34

pork tenderloin stuffed with spinach, wild mushrooms & bacon, finished on the mesquite grill. topped with a tart cherry compote & served with potato carrot hash (gf)

*dish cannot be modified

SAUTÉ

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

BAKED GNOCCHI \$24

gnocchi with house made marinara sauce. topped with smoked gouda (v)
add grilled chicken, shrimp or house made meatballs +\$7

VEAL MARSALA \$30

thinly pounded veal topped with house made marsala sauce. served over penne pasta

PAN SEARED SCALLOPS \$35

scallops served over sautéed kale & Israeli cous cous, cherry tomatoes, red onion & artichoke hearts with frangelico topped with chimichurri sauce

SHORT RIBS \$28

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

\$5 split plate charge

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.