

THE HILL

SEAFOOD & CHOP HOUSE

Starters

Burrata

Blistered Tomatoes, Wilted Arugula, Balsamic Glaze, Rustic Italian Bread

13

With Two Ounces Prosciutto de Parma

17

Tuna Tartare^{*}

*Fresh Avocado,
Red Onion, Shaved Cucumbers,
Toasted Sesame Oil*

17

Fresh Calamari

*Palomino, Chili Flake,
Crispy Pepperoncini, Capers,
Citrus Beurre Blanc*

13

Beau Soleil Oysters^{*} *gf*

*Mignonette,
Spicy Cocktail Sauce
3^{1/4} per piece*

Tenderloin Tips^{*} *gf*

*Cast Iron Seared, Asparagus,
Roasted Criminis, Béarnaise*

14

Seared Ahi Tuna^{*}

*Soba Salad, Pickled Ginger,
Wasabi Aioli, Osetra*

17

Grilled Shrimp Cocktail^{gf}

*Four Jumbo Shrimp,
Chipotle Rémooulade*

13

Soup

House Tomato Bisque^{gf}

5 ~ 7

Three Onion Gratin

Provolone & Romano, Zingerman's Crouton

5 ~ 8

Today's Offering

5 ~ 7

Lobster Bisque

Lobster, Sherry & Cognac

11

Salads

Patrick Henry^{gf}

*Garden Greens, Pecorino Romano, Bell Peppers, Vine Tomatoes,
Cucumbers, Feta, Golden Balsamic Vinaigrette*

7 ~ 12

With Grilled Shrimp

18

Chophouse^{gf}

*Iceberg Wedge, Chopped Bacon, Sliced Egg,
Radishes, Scallions, Crumbled Bleu*

8

Tri-Colore^{gf}

*Arugula & Radicchio, Egg, Vine Tomatoes, Garbanzo Beans,
Hearts of Palm, Shaved Romano, Cucumbers, Red Wine Vinaigrette*

9

Entrées

Creekstone Farms Short Rib

Chianti Braised, Parmesan Whipped Potatoes, Root Vegetables, Pickled Radish, Natural Sauce

24

Vegan^{gf}

*Zucchini Linguine, Chanterelle, Infused Tomato,
Spiced Carrot, Basil*

19

Linguine

Tomato Basil, Amatriciana, or Alfredo

13

With Chicken or Shrimp

19 ~ 26

Roasted Organic Chicken Breast^{gf}

*Sumac Polenta, Tapenade Jus,
Spanish Ratatouille*

19

Chicken Milanese

Baby Arugula & Cherry Tomato Salad

19

Paillard Preparation Available

Seafood

Diver Scallops ^{af}

Wild Mushroom Ragout, White Truffle Risotto, Shallot Confit

33

European Dover Sole

White Truffle Risotto, Asparagus, Sauce Meunière

47

The Hill of Perch

Potato Nest, Whipped Potatoes, Citrus Beurre Blanc

28

Line Caught Atlantic Swordfish

Char Grilled, Tomato & Garlic Bagna Cauda, Peppercorn Pasta, Fennel Confit

29

Shrimp Scampi

Colossal Shrimp, Linguine, Garlic Sauce, Naturally Grown Tomatoes

26

Seared Atlantic Salmon

“Bay of Fundy”

Oriental Glaze, Sauté of Vegetables & Cashews, Sticky Rice, Blood Orange & Fresh Ginger Reduction

26

Broiled Maine Lobster Tail ^{af}

Marbled Potatoes,

Chef's Vegetables

39½

Petite Surf & Turf ^{af}

Grilled Filet Mignon, Broiled Maine Tail,
Truffled Potatoes, Asparagus, Foie Gras Cream

28

Grand Surf & Turf ^{af}

Seven Ounce Filet Mignon, Maine Lobster Tail,
Truffled Potatoes, Asparagus, Foie Gras Cream

52

Chop House

Our steaks are seared at 1500° for maximum flavour with Sea Salt & Ground Pepper

Filet Mignon ^{★ af}

Certified Black Angus, Seven Ounces, Center Cut, Wild Mushrooms, Whipped Potatoes, Frisée

34

Ribeye ^{★ af}

USDA Prime, Sixteen Ounces, Aged 35 days, Well-Marbled, Horseradish, Brussels Sprouts & Potato Hash

39½

Allen Brothers®

New York Strip ^{★ af}

USDA Prime, Fourteen Ounces, Aged 35 days, Caramelized Shallot, Crimini & Leek Ragout, Small Potatoes

44

Lamb Chops ‘a la Grecque’ ^{★ af}

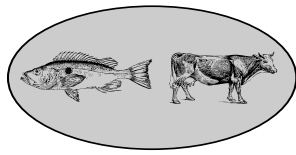
Fourteen Ounces, Double Cut Colorado Lamb, Roasted Gold Potatoes, Olives, Pine Nuts, Haricot Verts, Chèvre, Mint Pesto

42

Sides

Parmesan Truffle Fries8
Pomme Frites5
Roasted Garlic Whipped Potatoes4
Roasted Sweet Potatoes.....5
Organic Egg2
Wild Mushrooms5
Broccoli5

Daily Vegetable Selection5
Roasted Brussels Sprouts Gratin7
Wilted Baby Spinach in Cold Pressed Olive Oil6
Asparagus Grilled, Sautéed or Steamed7
Hill Zip Sauce3
Béarnaise3
Horseradish Sauce3



THE HILL

SEAFOOD & CHOP HOUSE

Bar Menu

Piedmontese Burger

Cast-Iron Seared,
Toasted Brioche Bun,
Hill Chips

12

Allen Brothers® Chophouse Black Label Burger

USDA Prime,
Short Rib, Brisket & Chuck Blend,
Heirloom Tomato, White Truffle Aioli,
Bread & Butter Pickles

15

Turkey Burger

White Turkey,
Granny Smith Apples,
White Cheddar,
Hill Chips

11

Choice of: Swiss, Colby, White Cheddar, Mushrooms, Onions Add: Organic Egg 2 ~ Avocado 2 ~ Bacon 2

Boulevard Salad^{af}

Dijon Crusted Salmon, Grilled Vegetables, Balsamic Vinaigrette

22

Brown Derby Cobb^{af}

Grilled Chicken, Bacon, Bleu Cheese, Tomatoes, Scallions, Sliced Egg, Avocado, Cucumber

14

Asian Lettuce Wraps

Grilled Chicken, Crisp Vegetables, Bean Sprouts, Soba Noodles, Oriental Dressing, Butter Lettuce, Spicy Sriracha Aioli

9

*Ahi Tuna Wraps**

17

Steak Frites

7oz. Prime Sirloin,
Maitre d' Butter

19

Shrimp Quesadilla

Roasted Peppers, Scallions, Colby, Mozzarella,
Fresh Salsa, Chipotle Drizzle

14

Baja Fish Tacos

Bronzed Cod, Jicama Slaw,
Malt Vinegar Remoulade

16

Chicken Quesadilla9

Vegetarian Quesadilla.....7

Add Guacamole.....3

Artisan Pizzas

Gluten-Free Crust upon request ~ Add 2 1/2

Sausage & Peppers

Caramelized Onions

13

Pepperoni & Mushroom

Classic Style

12

Bleu

Bacon, Scallions, Bleu

13

Margherita

San Marzano Sauce, Fresh Mozzarella, Basil

11

Shrimp

Pesto Aioli, Pine Nuts, Vine Tomatoes

19

*Asterisk denotes items that may be served raw or under cooked.

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.