

THE HILL

SEAFOOD & CHOP HOUSE

~Starters~

Burrata

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

13

With Two Ounces Prosciutto de Parma

17

Tenderloin Tips^{gf}

Cast Iron Seared, Smoked Tomato, Cipollini Onions, Brussels Chips, Boursin Fondue

14

Seared Ahi Tuna^{*}

Soba Salad, Pickled Ginger, Wasabi Aioli

17

Oyster of the Day^{*} ^{gf}

Mignonette, Spicy Cocktail Sauce

6 pc. /12 pc.

Market Price

Fresh Calamari

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

13

Poached Shrimp Cocktail^{gf}

Three Colossal Shrimp, Cocktail Sauce

14

~Soup~

Today's Offering

5 ~ 7

Three Onion Gratin

Provolone & Romano, Crouton

5 ~ 8

House Tomato Bisque^{gf}

5 ~ 7

Lobster Bisque

Lobster, Sherry & Cognac

11

~Salads~

The Farms^{gf}

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

7 ~ 12

With Grilled Shrimp

18

Chophouse^{gf}

Iceberg Wedge, Chopped Bacon, Sliced Egg, Tomatoes, 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~

Pan Roasted Cauliflower

Pan Roasted Cauliflower Steak, Root Vegetables, Sweet Potato Shoe Strings, Salsify, Brown Butter

19

Veal "Oscar" Bucco

Stone Ground Grits, Asparagus, Jumbo Lump Crab, Hollandaise, Persillade

38

Chicken Milanese

Baby Arugula & Cherry Tomato Salad

19

Paillard Preparation Available

19

Rigatoni Bolognese

12 Hour Meat Ragout, Reggiano, Basil

27

Linguine

Tomato Basil or Alfredo

15

With Chicken or Shrimp

19 ~ 26

**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.

gf - indicates Gluten-free

~Seafood~

Seared Scallops ^{af}

Beet Infusion, Pumpkin Panissa, Egg Nog Foam, Romanesco Broccoli

33

European Dover Sole

White Truffle Risotto, Asparagus, Sauce Meunière

47

Shrimp Scampi Linguine

Marinated Tomato, Arugula, Garlic White Wine Butter Sauce

26

Sautéed Hill of Perch

Potato Nest, Whipped Potatoes, Broccoli, Capers, Tomato Beurre Blanc

28

Seared Salmon ^{af}

"Bay of Fundy"

White Bean Cassoulet, Shaved Fennel Salad, Pistachio Pesto, Licorice Powder

26

Surf & Turf ^{af}

*Three Ounce Grilled Filet Mignon, Five Ounce Maine Lobster Tail,
Truffled Potatoes, Asparagus, Foie Gras Butter*

37

~Chop House~

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

Creekstone Farms Filet of Beef ^{★ af}

Seven Ounces, Whipped Potatoes, Caramelized Pearl Onions, Carrots, Celery Leaf Salad

34

Creekstone Farms Ribeye ^{★ af}

USDA Prime, Sixteen Ounces, Rutabaga, Confit Shallot, Smoked Tomato, Basil

42

Allen Brothers [®]

New York Strip ^{★ af}

USDA Prime, Fourteen Ounces, Celeriac & Yam Gratin, Grilled Rapini

45

Roasted Rack of Lamb [★]

Tomato Sponge, Yogurt, Cucumber, Gremolata, Chickpea Mousse

44

~Sides~

Parmesan Truffle Fries8

Pomme Frites5

Roasted Garlic Whipped Potatoes4

Sweet Potato Mash.....6

Wild Mushrooms5

Broccoli5

Wilted Baby Spinach in Cold Pressed Olive Oil6

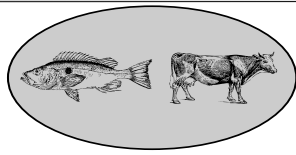
Asparagus Grilled, Sautéed or Steamed7

Hill Zip Sauce3

Béarnaise3

Horseradish Sauce3

**FYI~ Our Dark Chocolate Molten Lava Cake needs a little extra prep time ~ *Please pre-order with your Server*



THE HILL

SEAFOOD & CHOP HOUSE

~Bar Menu~

Piedmontese Burger

Cast-Iron Seared,
Toasted Brioche Bun,
Hill Chips

13

Allen Brothers® Chophouse Black Label Burger

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

16

Turkey Burger

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

13

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

Steak Frites

Seven Ounce, Prime Sirloin, Maître d' Butter

20

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, Cucumbers

14

Asian Lettuce Cups

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

9

*Ahi Tuna Cups**

17

Shrimp Quesadilla

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

14

Chicken Quesadilla9

Vegetarian Quesadilla.....7

Add Guacamole.....3

~Artisan Pizzas~

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

Bleu

Bacon, Scallions, Bleu Cheese

13

123

Pepperoni, Sausage & Bacon

15

Margherita

Tomatoes, Mozzarella, Basil

11

Pepperoni

Classic Style

12

Shrimp

Pesto Aioli, Pine Nuts, Vine Tomatoes

19

Sausage & Peppers

Caramelized Onions

13

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