

THE HILL SEAFOOD & CHOP HOUSE

APPETIZERS

CALAMARI White Circus Frisee, Water Chestnut, Tossed in Spicy Rouille 12	ALMOND CRUSTED BRIE Baked until Soft, Apricot & Raisin Chutney, Jalapeño Jelly, Crusty Bread 9	SEARED FOIE GRAS ^{GF} Salted Fig Caramel, Walnut, Michigan Cherry Relish 17
SKEWERS OF TENDERLOIN Cast-Iron Seared, Caramelized Onions, Shiitake-Soy Sauce 12		CORIANDER SEARED AHI TUNA* Sashimi Grade, Soba Noodles Salad, Ponzu, Wasabi Caviar, Pickled Ginger, Wasabi Aioli 15
SPECK HAM Thinly Sliced, Italian Taleggio Cheese, Caperberries, Marinated Olives, Crusty Bread, Truffle Oil 14		SHRIMP WONTON BOTTLE ROCKETS Spicy Shrimp, Asian Vegetables, Sriracha Aioli 11

SOUPS

HOUSE CREAM OF TOMATO ^{GF} A Taste is all it will take! 4 cup / 6 bowl	TODAY'S SOUP Our daily offering 4 cup / 5 bowl	BAKED FRENCH ONION A Classic! 5 cup / 6 bowl
SHERRIED LOBSTER BISQUE Classic Sherry Bisque, Lobster Meat, Crostini, Chive Crème Fraiche 7 cup / 13 bowl		CHICKEN CHILI ^{GF} Hearty All-White Meat Chili, Monterey Jack Gratin, Crispy Corn Chips 5 cup / 8 bowl

SALADS

BOULEVARD ^{GF} Dijon Crusted Salmon, Field Greens, Grilled Zucchini, Summer Squash, California Peppers, Pencil Asparagus, Balsamic Dressing 20		
BABY LEAF SPINACH ^{GF} Garden Beets, Smoked Gouda, Toasted Walnuts, Roasted Tomato Vinaigrette 12		
BROWN DERBY COBB ^{GF} Grilled Chicken, Tomato, Scallions, Cucumbers, Crumbled Bleu, Chopped Bacon, Sliced Egg, Avocado 14		
ORGANIC CAPRESE ^{GF} Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Must, Rosemary-Crystal Salt 8 / 12		
CAESAR Chopped Romaine, Caesar Vinaigrette, Parmesan, Herbed Croutons 10		
ADD: CHICKEN, SHRIMP, SALMON, TENDERLOIN, TUNA		

PIZZAS & SANDWICHES

TUSCAN PIZZA House-Made Italian Sausage, Roasted Red Peppers, Shaved Fennel, Sweet Onions, Quatro Cheese 13		
GRILLED VEGETABLE PIZZA Red Onion, Zucchini, Bell Peppers, Grape Tomatoes, Queso Fresco, Quatro Cheese 11	BLEU CHEESE PIZZA Crumbled Bleu Cheese, Smokehouse Bacon, Scallions, Quatro Cheese 13	
TENDERLOIN SANDWICH* Grilled Tenderloin Slices, Melted Maytag Bleu & French Fries 17		
TURKEY BURGER White Turkey Meat, Granny Smith Apples, Low-Fat White Cheddar, Hill Fries 10	CERTIFIED PIEDMONTESE BURGER* Cast-Iron Seared, Warm Brioche Bun, Hill Fries 11	
ADD: BACON OR SLICED AVOCADO 1.50		
CHOICE OF BURGER TOPPINGS: AMERICAN, SWISS, COLBY, BLEU CHEESE, MUSHROOMS, SAUTÉED ONIONS		

HILL SIDES

CLASSIC BÉARNAISE SAUCE ^{GF} 3	SAUTÉED SPINACH ^{GF} 6	HOUSE POMME FRITES ^{GF} 5
DETROIT ZIP SAUCE 3	ASPARAGUS (SAUTÉED OR GRILLED) ^{GF} 7	BAKED POTATO ^{GF} 4
	SAUTÉED WILD MUSHROOMS ^{GF} 8	

THE HILL SEAFOOD & CHOP HOUSE

ENTRÉES PRESENTED WITH YOUR CHOICE OF SOUP OR SALAD

GRILLED & BRAISED

PRIME NEW YORK STRIP STEAK* GF

Ten Ounces Grilled, Potato Purée, Heirloom Carrots, Cipollini Onions, Merlot Demi Glace
39

AUSTRALIAN LAMB SHANKS* GF

Swiss Chard, Stewed French Lentils, Lamb Jus
28

THYME GRILLED FILET MIGNON * GF

Seven Ounces USDA Choice, Fingerling Potatoes, Watercress Salad, Roasted Garlic Butter, Wild Mushrooms
33

BEEF SHORT RIB GF

USDA Choice, Grilled Baby Bok Choy, Potato Purée, Glazed Cipollini Onions, Savory Demi Glace
19

“HILL” SURF & TURF GF

Seven Ounce Filet, Twin Four Ounce Maine Tails, Roasted Fingerlings with Melted Maytag Bleu, Asparagus
51

PAN SEARED & SAUTÉED

SCOTTISH SALMON GF

Hearts of Palm Salad, Haricot Verts, Heirloom Carrots, Smoked Bell Pepper Coulis
25

“HILL” OF SAUTÉED PERCH

Potato Nest, Potato Purée, Lemon Caper Cream
27

CARAMELIZED DIVER SCALLOPS GF

Apple Chutney, Shiitake Mushrooms, Saffron Truffle Sauce, Bacon Potato Purée
32

SAUTÉED DOVER SOLE

Meunière Style, Toasted Almond Basmati Rice, Green Asparagus
46

MUSHROOM PENNE PASTA

Sautéed Julienned Chicken Breast, Parmesan, Mushroom Alfredo Sauce
17

SEARED AHI TUNA*

Sesame Crusted, Udon Noodle Stir Fry, Papaya Slaw
30

HEALTHY FARE

CHAR GRILLED COULOTTE SIRLOIN GF

Six Ounces, USDA Choice, Quinoa & Lentil Pilaf,
Mint Chimichurri
25

SEARED PORK TENDERLOIN GF

Haricot Vert & White Asparagus Salad,
Vanilla Bean & Dried Cherry Sauce
18

CHAR GRILLED CHICKEN BREAST GF

Ginger & Cilantro Rice, White Grape Chutney
19

PAN ROASTED RAINBOW TROUT GF

Roasted Beet Risotto, Southern Style Succotash
24

A LA CARTE

THE HILL PETITE SURF & TURF GF

Three Ounce Filet, Four Ounce Maine Lobster Tail, Truffled Potato Purée, Michigan Asparagus, Foie Gras Cream
28

LAMB SLIDERS

Fresh Ground Lamb, Melted Brie, Michigan Cherry Relish,
Bacon, Gaufrette Potatoes
11

GLUTEN FREE CRAB CAKE GF

Jumbo Lump, Smoked Corn, Tomato Confit,
Charred Avocado
14

SHRIMP QUESADILLA

Smoked Corn, Roasted Peppers, Monterey Jack & Colby, Zesty Pico de Gallo, Chipotle Drizzle
14

Chicken Quesadilla 9

Side of Guacamole 3

Vegetable Quesadilla 7

ASIAN LETTUCE WRAP GF

Grilled Chicken, Crispy Vegetables, Rice Noodles,
Light Oriental Dressing, Butter Lettuce, Spicy Sriracha Aioli
9

SPECK PROSCUITTO

Thinly Sliced, Fresh Mozzarella, Caperberries, Marinated Olives,
Crusty Bread, Truffle Oil
14