

## APPETIZERS

### POACHED GULF SHRIMP

Oven-Roasted Tomatoes, Fresh Dill, Orange & Brandy  
12

### SEARED HUDSON VALLEY FOIE GRAS

Dried Cherry Relish, Frisée, Candied Pecans, Black Truffle Salt  
12

### SEARED AHI TUNA\*

Sashimi Grade, Soba Noodle Salad, Wasabi Aioli, Drizzled Yuzu  
14

### BLACKENED TENDERLOIN TIPS\*

Cast-Iron Seared, Sauce Béarnaise  
10

### ESCARGOT FRICASSEE

Shiitake Mushrooms, Shallots, Pancetta, Merlot Sauce  
9

### CALAMARI

Sautéed Tomatoes, Red Peppers, Scallions, Sauce Rouille  
11

### BLACKENED SHRIMP BRUSCHETTA

Watercress, Tomato Basque, Chipotle Butter  
9

### SHRIMP WONTON BOTTLE ROCKETS

Spicy Shrimp, Asian Vegetables, Sriracha Aioli  
11

## SOUPS

### SOUP DU JOUR

Our daily offering  
4 cup / 5 Bowl

### HOUSE CREAM OF TOMATO

A Taste is all it will take!  
4 cup / 5 bowl

### BAKED FRENCH ONION

A Classic!  
5 cup / 6 bowl

### SHERRIED LOBSTER BISQUE

Classic Sherry Bisque, Crostini, Lobster Meat, Herbed Cream  
7 cup / 13 bowl

## SALADS

### BOULEVARD

Dijon Crusted Salmon, Field Greens, Grilled Zucchini, Summer Squash, California Peppers, Pencil Asparagus, Balsamic Dressing  
19

### SPINACH

Chevre Cheese Puffs, Bermuda Onions, Oranges, Toasted Almonds, Cherry Vinaigrette  
10

### "THE HILL" COBB

Field Greens, Avocado, Crumbled Bleu Cheese, Smokehouse Bacon, Tomatoes, Cucumbers, Grilled Chicken  
13

### WEDGE OF BOSTON BIBB

Vine-Ripened Tomatoes, Crisp Apple Wood Bacon Lardoons, Cucumber-Buttermilk Dressing  
9

### CAESAR

Chopped Romaine, Traditional Dressing, Parmesan, Herbed Croutons  
9

ADD: CHICKEN, SHRIMP, SALMON, TENDERLOIN, SWORDFISH, TUNA

## PIZZAS & SANDWICHES

### TUSCAN PIZZA

House-Made Italian Sausage, Roasted Red Peppers, Shaved Fennel, Sweet Onions, Quatro Cheese  
13

### VEGETABLE PIZZA

Roasted Peppers, Eggplant, Portobello Mushrooms, Artisan Olives  
11

### JUMBO SHRIMP PIZZA

Grilled Crust, White Bleu Cheese Aioli, Roma Tomatoes, Quatro Cheese, Parmesan  
18

### BLEU CHEESE PIZZA

Crumbled Bleu Cheese, Smokehouse Bacon, Scallions, Quatro Cheese  
12

### TENDERLOIN SANDWICH\*

Grilled Tenderloin Slices, Melted Maytag Bleu Cheese & French Fries  
16

### TURKEY BURGER

Lean Turkey, Granny Smith Apples, Low-Fat White Cheddar, Hill Fries  
8.50

### STEAK BURGER\*

Eight-Ounces Ground Sirloin, Hill Fries  
8.50

CHOICE OF BURGER TOPPINGS: AMERICAN, SWISS, CHEDDAR, BLEU CHEESE, MUSHROOMS, SAUTÉED ONIONS

## HILL SIDES

CLASSIC BÉARNAISE SAUCE 3  
DETROIT ZIP SAUCE 3

SAUTÉED SPINACH 5  
ASPARAGUS (SAUTÉED OR GRILLED) 6  
SAUTÉED WILD MUSHROOMS 6

HOUSE POMME FRITES 4  
BAKED POTATO 4

# THE HILL

## SEAFOOD

### "HILL" OF SAUTÉED PERCH

Potato Nest, Potato Purée, Lemon Caper Cream  
25

### SAUTÉED DOVER SOLE

Meunière Style, Toasted Almond Basmati, Green Asparagus  
43

### GRILLED EAST COAST SWORDFISH

Shiitake & Leek Risotto, Romesco Sauce, Beet Reduction  
29

### SEARED SCOTTISH SALMON

Honey & Sesame Crusted, Roasted Japanese Eggplant, Midnight Tomatoes, Star Anise & Merlot Reduction  
24

### SEARED DIVER SCALLOPS

Sweet Potato & Sage Agnolotti, Crisp Pancetta, Truffle Scented Lobster Ragout, Sweet Corn & Fennel Sauce  
27

### SEARED AHI TUNA AU POIVRE\*

Mizuna, Red Oak, Toasted Almonds, Oranges, Water Chestnut, Wasabi Vinaigrette, Crisp Lotus Root  
29

### TILAPIA BRETONNE

Portobello Mushrooms, White Vegetables, Yukon Potatoes, Sauce Velouté  
19

### BROILED LAKE SUPERIOR WHITEFISH

Basmati Rice, Savory Tomato & Bell Pepper Basquaise  
19

## STEAKS & CHOPS

### U.S.D.A. PRIME PEPPERCORN CRUSTED NEW YORK STRIP\*

Shiitake Mushrooms, Asparagus, Yukon Potatoes, Roasted Cherry Tomatoes, Spicy Red Wine & Oregano Sauce  
10 oz. cut 14 oz. cut  
33 39

### THYME GRILLED FILET MIGNON \*

Roasted Fingerling Potatoes, Organic Upland Cress Salad, Roasted Garlic Butter, Wild Mushrooms  
34

### GRILLED COLORADO LAMB CHOPS\*

Charmoula Rubbed, Pulled Lamb Shank, White Quinoa, Minted Yogurt  
34

### GRILLED PORTERHOUSE \*

Twenty Four Ounces, Cipollini Onions, Apple Wood Bacon Lardoons, Smoked Cheddar Yukon Gratin, Black Pepper Haricot Verts  
38

### ROASTED PORK CHOP

Garlic Brined, Truffled Mac & Cheese, Savory Root Vegetables  
19

## SOMETHING DIFFERENT

### FARM RAISED

### MUSHROOM PENNE PASTA

Julienne Chicken Breast, Parmesan  
Mushroom Alfredo Sauce  
16

### PAN-SEARED CHICKEN BREAST

Potato Latkes, Maple Glazed Cipollini Onions,  
French Beans, Smoked Ham & Maytag Soubise  
19

### GRILLED VEGETABLE PLATE

Portobello Mushroom, Zucchini,  
Squash, Bell Peppers, White Quinoa  
15

## LIGHT DINING

### PETITE SURF & TURF

Three Ounce Filet, Three Ounce Lobster Tail, Truffled Potato Purée,  
Gingered Haricot Verts, Foie Gras Cream Sauce  
21

### SAUTÉED JUMBO LUMP CRAB CAKE

Blue Crab, Hearts of Palm Salad, Frisée,  
Sweet Pepper & Cilantro Sauce  
14

### ALMOND BAKED BRIE SALAD

Butter Lettuce, Red Oak, Spiced Pear & Onion Compote,  
White Grapes, Cherry Vinaigrette  
13

### TEXAS STYLE TENDERLOIN CHILI

Crisp Baguette, Spanish Onions, Cheddar Cheese  
9

### ESPRESSO & PASILLA BRAISED SHORT RIB

U.S.D.A. Choice, Sweet Corn Potato Purée, Natural Sauce,  
Root Vegetables, Parsnip Crisps  
13

### SHRIMP SCAMPI

Parmesan Tower, Shiitake & Leek Risotto,  
Garlic Butter, Asparagus Spears  
12

### LAMB SLIDERS

Mint Aioli, Caramelized Onions, Gaufrette Potatoes  
8

### SHRIMP QUESADILLA

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

Chicken Quesadilla

9

Guacamole

2

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