

Appetizers

Crab Cakes \$12

*Served over a bed of Napa slaw with
Cajun remoulade*

Steamed Mussels \$14

*1lb of steamed mussels served in an herb
cream sauce with grilled sourdough bread*

Hummus \$8 GF DF

*Traditional hummus drizzled with olive oil
and served with your choice of pita chips
or sliced cucumber*

Soup Du Jour \$4 Cup \$6 Bowl

*Also available at The Hills Bar from
12-5pm for To-Go self-Serve
-Changes Daily-*

Wings- 6 for \$8 | 12 for \$14 | 24 for \$25

*BBQ, Buffalo, Southwestern Dry Rub or Asian
side of ranch or blue cheese (additional dressing .50)*

Salads

Add Chicken \$4 | Shrimp \$6 | Salmon \$8

*Dressings: Ranch, Blue Cheese, 1000 Island, Cranberry Vinaigrette, Caesar,
Parmesan Peppercorn or Balsamic Vinaigrette
Any salad can be made into a wrap w/ a side for +\$2*

Pear Salad \$12 GF DF

*Mixed greens, sliced pears, dried
cranberries, and blue cheese crumbles*

Roasted Beet & Goat Cheese \$12 GF DF

*Baby spinach, roasted red & gold beets,
toasted walnuts,
and crumbled goat cheese*

Roasted Cauliflower Salad \$14

*Mix of kale, rainbow Brussel sprouts,
Napa cabbage, roasted cauliflower,
pepitas, red onion, and feta*

House Salad \$9

*Mixed spring greens, tomatoes,
cucumbers, carrots, onions,
and cheddar cheese*

Pizza

Cheese \$11 Medium or \$13 Large

Pepperoni \$13 Medium or \$16 Large

Meat Lovers \$14 Medium or \$18 Large

Pepperoni, Sausage, Ham, Bacon and Ground Beef, Mozzarella and Red Sauce

BBQ Chicken \$14 Medium or \$18 Large

BBQ Chicken, Red Onions, BBQ Sauce and Mozzarella

Veggie Deluxe \$12 Medium or \$16 Large

Mushrooms, Peppers, Onions, Tomato, Black Olives, Mozzarella and Red Sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Sandwiches & Wraps

All sandwiches & wraps served with your choice one side

Gluten free wraps available for all sandwiches

Asian Pulled Pork \$15

House cooked pulled pork and Napa slaw on a brioche bun

Apple & Brie Chicken Wrap \$14

Grilled chicken breast, melted brie, green apples, mixed greens, and mango chutney aioli in a flour tortilla

American Burger \$13

Grilled burger with American cheese, mayo, lettuce, tomato, red onions, and pickle

Brisket Smash Burger \$15

Flat-Top Burger topped with sliced brisket, cheese, BBQ sauce, lettuce, tomato and an onion ring

The Club \$11

Double decker sandwich with ham, turkey, bacon, cheddar cheese, leaf lettuce, tomato, and mayo on your choice of wrap, white, wheat, sourdough, or rye bread

Turkey & Swiss \$11

Sliced turkey, swiss cheese, cranberry mayo, and mixed greens on toasted wheat bread or in a wrap

Sides

*Mashed Potatoes, Baked Mac n' Cheese, Caramelized Brussel Sprouts, Steamed Broccoli, Grilled Asparagus, Rice Pilaf, French Fries
Sweet Potato Fries, House Chips or Onion Rings*

Entrées

Steak Au Poivre \$28

6oz filet with peppercorn cream sauce served with your choice of two sides

Butternut Squash Ravioli \$18

Tossed in brown butter sauce, sundried tomatoes, and pesto parmesan cheese

Garlic Roasted Chicken Breast \$22

Two bone-in chicken breasts with a white wine cream sauce served with your choice of two sides

Stuffed Portabella Mushrooms \$18

Balsamic marinated portabella mushrooms stuffed with a blend of quinoa, chickpeas, green kale, and edamame beans topped with goat cheese and a basil mint chimichurri

Blackened Chicken Penne \$16

Seasoned chicken breast and steamed broccoli tossed with penne pasta in an alfredo sauce with Parmesan cheese

Seafood Pasta \$20

Mussels and Shrimp tossed with penne pasta in a pesto cream sauce with sundried tomatoes and mushrooms topped with Parmesan cheese

Blackened Salmon \$20

Seared blackened salmon topped with a white wine cream sauce served with your choice of two sides

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