

## Starters

**Shrimp Cocktail** vanilla poached, chilled, with fresh horseradish root, lemon, & chili cocktail sauce 14

**Risotto** roasted butternut & acorn squash, dried cherries, with local maple syrup drizzle 12

**Lamb Pops** marinated, pan roasted, over potato cakes with natural jus and mint pesto 14

**Roasted Jalapeno Dip** roasted garlic & herb cheese blend, fire roasted jalapeno's served with toasted baguette 12

**Crab Cakes** panko crusted over creole remoulade, topped with sweet Thai chili sauce 13

**Banana Pepper Francaise** roasted garlic cheese stuffed, wilted spinach, chardonnay lemon pan sauce with toasted baguette 12

**Shellfish Sauté** shrimp, scallop, & calamari sautéed with cherry pepper, caper, roasted tomato & lemon over wilted arugula 18

**Calamari** flash fried with matchstick carrot, cherry peppers, and tossed in sweet Thai chili and baby arugula 13

**French Onion au Gratin** 7

**Soup du Jour** preparation changes daily 5

## Salads

add chicken 7, shrimp 7, ahi tuna 12, crab cakes (3) 8 or salmon 12 to any salad

**House Salad** tomato, sliced red onion, croutons, carrot, and cucumber tossed in white Balsamic vinaigrette 8

**Orange Maple** mixed greens with apple, pear, dried cranberry, gorgonzola, candied walnuts & an orange maple vinaigrette 9

**Caesar** romaine, parmesan, croutons, lemon, sliced red onion, Caesar dressing 8

**Hand Food** all sandwiches served with house frites

**Steak Hoagie** charbroiled 10oz 'Texas sirloin', topped with onion rings, hot pepper aioli topped with baby arugula tossed in gorgonzola on a toasted Italian hoagie roll 18

**Ahi Tacos** ahi tuna, seared 'rare', vegetable slaw, cilantro aioli & pickled peppers 14

**Black Bean Burger** roasted jalapeno dip, tomato, lettuce, cheddar cheese & cilantro aioli on a toasted Kaiser roll 12

**Hilltop Wings** herb marinated, chargrilled tossed in spiced feta and baby arugula 16

Or truffle medium, cajun grilled, traditional hot, medium, mild or BBQ, with creamy gorgonzola & carrot 16

**Truffle Frites** crispy frites, tossed in white truffle salt, asiago & fresh herbs 9

Make it a poutine! Add our pot roast & gorgonzola butter 18

**Breaded Onion Rings** served with Hilltop petal sauce 9

**Sweet Potato Gaufrettes** tossed in maple brown sugar glaze 9

**Buttermilk Chicken** on a toasted sesame roll topped with sriracha aioli, shredded vegetable slaw and pickled peppers 13

**Entrees** all entrees are served with rolls, and your choice of a cup of soup, house, or Caesar salad

add chicken 7, shrimp 7, ahi tuna 12, crab cakes (3) 8, or salmon 12 or 6oz lobster tail 25 to any entree

**Pot Roast** cabernet braised, over an exotic mushroom risotto, topped with braising jus 28

**Turkey a la "Jerome"** croquettes of tender turkey topped with white sauce served with baby carrots & whipped idahos 24

**Salmon Montreal** Faroe Island Salmon, over pan roasted cauliflower, brussels, & greens topped with white truffle & gorgonzola butter 28

**Pork Porterhouse** 16oz, dry rubbed, charbroiled, with whipped idahos, asparagus, cherry pepper butter & breaded onion rings 26

**Filet of Beef** 8oz, charbroiled, gratin potato, asparagus, gorgonzola butter crusted, natural jus, & truffle essence 38

**Lobster Fettucine** exotic mushroom, roasted tomato, baby spinach, asparagus & lobster meat stewed in brandy cream 26

**Yellowfin Tuna** seared "rare" sliced over lo mein noodle vegetable stir-fry with wasabi drizzle, pickled ginger & fried wontons 26

**NY Strip** 14oz, dry rubbed, charbroiled, haricot vert, breaded onion rings, whipped idahos & cherry pepper butter 36

**Scallops** applewood smoked bacon wrapped, over sweet potato, apple & dried cherry hash 28

**Chicken Almondine** almond crusted chicken breast, with whipped idahos, & haricot vert, over white sauce 24

**Rack of Lamb** char-broiled, herb crusted, whipped idahos, asparagus & natural jus 36

## Week Wednesday \$6.00

Fresh carved on your choice of a weck or plain roll.  
Sides Available

Shells with cheddar cheese sauce 4

Breaded Onion Rings 4

Caesar Salad with croutons, asiago and red onion 4

Sweet Potato Gaufrettes tossed in maple brown sugar glaze 4

Truffle Fries tossed in white truffle salt and asiago 4

Mashed Potatoes with gravy (optional) 4

Haricot Vert 4

Soup du Jour 5