

Appetizers

sweet beef spring rolls

Honey-kissed, slow-roasted shredded beef, cabbage, carrot, & red pepper in a crisp wonton wrap with sweet chili dipping sauce. 12.00

wings

Thirteen hearty chicken wings glazed with your choice of sweet chili, Hillcrest barbeque, or spicy cayenne sauce. Served with fresh vegetables and bleu cheese dipping sauce. 11.00

onion straws

A generous stack of crisp onion straws served with creamy roasted onion dip. 7.00

nachos

Hand-cut tortilla chips layered with refried beans, nacho cheese, and seasoned beef. Finished with jalapeños, tomatoes, black olives, Cheddar and Monterey Jack cheeses, and sour cream. 11.00

Substitute grilled chicken breast: 2.00

Salads

bleu pecan chicken

Mixed greens, dried cranberries, candied pecans, and bleu cheese crumbles tossed with vanilla bean vinaigrette and topped with grilled chicken and toast points. 11.00

classic caesar

Romaine lettuce, shaved Parmesan, and herb croutons tossed in house Caesar dressing. Served with toast points. 9.00
Add chicken or shrimp: 3.00 • salmon: 5.00

tenderloin napoleon

Two three-ounce beef tenderloins stacked with fresh mozzarella and tomato over mixed greens tossed in Dijon vinaigrette and finished with a drizzle of Balsamic reduction and toast points. 16.00

iceberg wedge

A crisp wedge of iceberg lettuce with crumbled bleu cheese, creamy bleu cheese, and crumbled bacon. 7.00 half • 10.00 full

Sandwiches

All sandwiches served with your choice of french fries, curley fries, crunchy cottage cheese, baked beans, fresh fruit, or mac & cheese.

Substitute a side salad or cup of soup: 1.25 • Substitute a bowl of soup: 2.00

french dip

Thinly sliced roast beef and melted Swiss on a grilled ciabatta hoagie.
Served with a side of jus. 10.00

blackened tenderloin

Cajun-seasoned shaved beef tenderloin served on a brioche bun with arugula, tomato, red onion, and creamy horseradich spread. 11.00

hillcrest burger

Our eight-ounce char-grilled ground beef patty, grilled medium well. Served on a Kaiser bun with a side of lettuce, onion, tomato, and pickle. 10.00

classic club

Deli-style ham and turkey with bacon, lettuce, tomato, mayo, and Cheddar & Jack cheeses stacked triple-decker on toasted wheat. 9.00

smoked turkey

House-smoked turkey breast on ciabatta with smoked gouda, mixed greens, tomato, red onion, candied bacon, and chipotle-honey aioli. 9.00

chipotle chicken

Cajun-spiced chicken breast, smoked bacon, sliced tomato, Monterey Jack cheese, and adobo-chipotle spread on a grilled ciabatta bun. 10.00

reuben

Grilled sliced corned beef & sauerkraut with melted Swiss cheese and Thousand Island dressing on grilled marble rye. 9.00

Beef

Served with your choice of soup or side salad.

TEMPERATURE GUIDE

Rare cool, red center: 115-120° • **Medium Rare** warm, red center: 125-130°
Medium hot, pink center, 135-140° • **Medium Well** hot, slightly pink center: 145-150°
Well Done hot, brown, and cooked throughout: 155°+

filet mignon

Eight-ounce Choice filet, grilled and served with mashed potatoes and vegetable du jour. 29.00

ribeye

Fourteen-ounce ribeye, well-marbled for peak flavor and tenderness. Served with a loaded baked potato and vegetable du jour. 28.00

new york strip

Twelve-ounce New York strip, beautifully marbled and seasoned to maximum flavor. Served with a loaded baked potato. 26.00

haystack

Six-ounce, char-grilled top sirloin patty topped with crisp onion straws and served open-face on grilled white bread. 14.00

Entrées

All Entrées served with your choice of soup or side salad.

husker pork chop

Twelve-ounce, dry-roasted pork chop topped with an apple chutney and served with mashed potatoes and vegetable du jour. 17.00

grilled salmon

Fresh Atlantic salmon fillet grilled and basted with a honey-bourbon glaze. Served with a wild rice blend and the vegetable du jour. 18.00

smoked chicken pasta

Smoked chicken, mushrooms, green onions, and toasted pistachios tossed with fettuccine in a rich cream sauce. 15.00

jalapeño chicken

Grilled chicken, bacon, and sautéed onions and peppers with mashed potatoes, vegetable du jour, and jalapeño-cream cheese sauce. 15.00

baby back ribs

Smoked and grilled baby back ribs smothered with Hillcrest barbecue sauce and served with French fries and baked beans. 16.00 half • 21.00 full

pecan walleye

Fresh walleye served with a crisp pecan crust and a drizzle of honey. Accompanied by wild rice and vegetable du jour. 17.00

mac & cheese

Cavatappi pasta tossed in our beer- and five-cheese sauce and finished with grated Parmesan cheese and garlic toast. 12.00

fettuccine alfredo

Fettuccine tossed with a creamy Parmesan cheese sauce and one of the following:

bacon, ham, shrimp, or grilled chicken;

and two of the following:

pine nuts, bleu cheese, broccoli, walnuts, peas, mushrooms, or green onions. 14.00

SIDES

MASHED POTATOES, BAKED POTATO, LOADED BAKED POTATO, WILD RICE BLEND, MAC & CHEESE, FRENCH FRIES, CURLY FRIES, DOUBLE VEGETABLE DU JOUR

