

Starters

☞ *Smoky Poblano Quesadillas*.....10.00

House-smoked chicken, roasted poblano peppers, diced onion, and sweet corn grilled in a flour tortilla with Monterey Jack & Cheddar cheeses. Served with fire-roasted salsa and ribbons of sour cream & guacamole.

Crab Cakes.....11.00

Four jumbo lump crab cakes grilled to a golden brown finish. Served with fresh greens and a tangy housemade rémoulade.

☞ *Hillcrest Wings*.....11.00

A baker's dozen of seasoned, hearty chicken wings tossed with your choice of sweet Shanghai, Hillcrest barbecue, or spicy cayenne sauce. Accompanied by crisp carrot & celery sticks and bleu cheese dressing.

☞ *Alfredo Flatbread*.....9.00

Freshly baked house flatbread layered with alfredo sauce, grilled chicken, strips of red & green bell pepper, sliced onion, and a creamy blend of melted cheeses.

Spinach & Artichoke Dip.....10.00

Our own creamy blend of Monterey Jack & Parmesan cheeses with spinach, sour cream, and artichoke hearts. Served with hand-cut tortilla chips and salsa.

☞ *Sweet Beef Spring Rolls*.....12.00

Honey-kissed shredded beef and julienne carrots, red pepper, & cabbage rolled in a wonton wrap and fried to golden brown. Served with a complementary sweet chili dipping sauce.

Beef Nachos.....10.00

Hand-cut tortilla chips layered with refried beans, seasoned ground beef, and nacho cheese. Finished with shredded lettuce, jalapeños, diced tomato, black olives, melted Cheddar & Monterey Jack cheeses, and sour cream.

Soups

Baked French Onion.....2.50 cup • 3.50 bowl

Traditional onion soup crowned with a housemade crouton and melted Swiss & Parmesan cheeses

Soup du Jour.....2.25 cup • 3.25 bowl

Ask your server for our chef's daily selection!

Salads

Blackened Chicken.....10.00

Fresh mixed greens with diced tomato, cucumber, & red onion, and shredded Cheddar & Monterey Jack cheeses tossed with house ranch and finished with blackened chicken.

☞ *Oriental Crunch*.....10.00

Mixed greens, diced celery, almonds, Mandarin oranges, and your choice of Tiger shrimp or diced chicken tossed in a fresh house Asian vinaigrette. Served garnished with chow mein noodles.

Bleu Pecan Chicken.....10.00

Fresh mixed greens, dried cranberries, candied pecans, and bleu cheese crumbles tossed with our vanilla bean vinaigrette and finished with sliced grilled chicken.

Iceberg Wedge.....9.00

A generous wedge of crisp iceberg lettuce topped with crumbled bleu cheese, house creamy bleu cheese, and bacon. Garnished with sliced tomato, cucumber, & red onion.

Classic Caesar.....9.00

Crisp romaine lettuce, shaved Parmesan, and housemade croutons tossed in our traditional house Caesar dressing.

Grilled or blackened chicken or salmon: 2.00

☞ *Burrito Ensalada*.....10.00

A fusion of two favorites! Refried beans, seasoned beef, shredded cheeses, and Spanish rice rolled in a flour tortilla and served over a bed of shredded iceberg with black olives, diced tomato, sliced avocado, and sour cream. Substitute grilled chicken: 2.00

DRESSINGS:

Balsamic vinegar, creamy bleu cheese, crumbled bleu cheese, Caesar, French, honey mustard, Italian, poppyseed, ranch, raspberry vinaigrette, thousand island, vinegar & oil

Sandwiches & More

The following items served with your choice of:

Asian coleslaw, french fries, curly fries, mac & beer cheese, fresh fruit, crunchy cottage cheese, or wavy chips.
Substitute a side salad or cup of soup: 1.25 • Substitute a side wedge or bowl of soup: 2.00

Chicken Club.....10.00

Grilled chicken breast, crisp bacon & lettuce, sliced tomato, Cheddar & Monterey Jack cheeses, and our own spicy Cajun mayo on grilled ciabatta.

Country French Dip.....9.00

Thinly sliced roast beef and melted Swiss cheese served on a grilled ciabatta hoagie with a side of au jus.

Hillcrest Burger.....8.00

Eight ounces of char-grilled ground beef served on a grilled kaiser roll. Garnished with a side of crisp lettuce and sliced tomato, dill pickle, & bermuda onion.

Add Cheddar, Swiss, or American cheese: .50

With bacon or sautéed mushrooms: .50

The Reuben.....9.00

Sliced corned beef and saurkraut grilled and served with melted Swiss cheese and thousand island dressing on grilled marble rye.

Hillcrest Baby Back Ribs.....13.00

A half rack of our slow-roasted and grilled baby back ribs basted in our house Guinness barbecue sauce.

BBQ Texas Burger.....9.00

Our eight-ounce Hillcrest burger smothered with candied bacon, barbecue sauce, and Cheddar cheese. Served on grilled garlic Texas toast.

☞ Baja Fish Gorditas.....9.00

Three fresh gorditas laden with seasoned flaky white fish, Monterey Jack & Cheddar cheeses, shredded lettuce, and a peppery house pico de gallo. Served with a side of guacamole.

Classic Club.....9.00

Freshly sliced roast turkey & ham with bacon, lettuce, tomato, mayo, and Cheddar & Monterey Jack cheeses stacked triple-decker on toasted wheat.

Pastas

All pasta dishes served with garlic toast and your choice of soup du jour or side salad.

Fettuccine Alfredo.....13.00

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

bacon, ham, shrimp, or grilled chicken;

and two of the following:

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

☞ Smoked Chicken in a Mushroom Cream Sauce.....15.00

Slices of house-smoked chicken with black pepper fettuccine, green onions, and toasted pistachios in a rich mushroom cream sauce.

☞ Macaroni & Beer Cheese.....12.00

Elbow macaroni tossed in a flavorful beer-cheese sauce with Cheddar, Parmesan, mozzarella, bleu, & Jack cheeses and topped with grated Parmesan and baked au gratin. An elegant twist on the classic!

☞ Tequila-Lime Sea Trio.....16.00

Fresh Tiger shrimp and hearty morsels of lobster & crab meat with tri-color rotini pasta in a light and flavorful tequila-lime cream sauce.

Steaks

“BUTCHER’S BLOCK”

All “Butcher’s Block” entrées served with the seasonal vegetable, soup du jour or side salad, and your choice of: Hillcrest mashed potatoes, baked potato, macaroni & beer cheese, hash browns, french fries, curly fries, baby red potatoes, white rice, or double vegetable.

Filet Mignon.....24.00 / 28.00

Six- or eight-ounce choice filet cut from the center of the tenderloin and aged to peak flavor and tenderness. Finished with sautéed mushrooms: .75
Wrap it in bacon or make it Black & bleu: 2.00

New York Strip.....25.00

Twelve-ounce New York Strip, taken from the heart of the loin; beautifully marbled and seasoned to maximum flavor.

Ribeye.....23.00

Hearty fourteen-ounce ribeye cut; well-marbled for peak tenderness and flavor.

“THE EXOTIC FLAVOR”

The following entrées served with your choice of side salad or soup du jour:

🌀 *Thai Braised Short Ribs*.....20.00

Thai-spiced braised short ribs, slow-cooked until tender and falling apart. Served off the bone with coconut rice, fresh Asian slaw, and a sweet honey-soy reduction.

🌀 *Pepper-Crusted Flat Iron*.....22.00

Ten-ounce flat iron steak seasoned with cracked black pepper, seared to your liking, and finished with a mushroom-bacon ragout & port wine reduction. Paired with Hillcrest mashed potatoes and the seasonal vegetable.

<p>RARE: cool, red center • MEDIUM RARE: warm, red center • MEDIUM: hot, pink center MEDIUM WELL: hot, slightly pink center • WELL: hot, brown center; cooked throughout</p>
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Seafood & Poultry

All entrées accompanied by your choice of side salad or soup du jour:

🌀 *Sweet Chipotle Grilled Salmon*.....17.00

Fresh fillet of salmon, grilled and basted with a honey-chipotle glaze. Served over a roasted corn hash with a sweet Balsamic reduction.

🌀 *Jumbo Sea Scallops*.....20.00

Four prosciutto-wrapped sea scallops, grilled and served atop chive risotto cakes with a refreshing citrus salad and seasonal vegetable.

🌀 *Chicken Fried Chicken*.....14.00

House double-breaded breast of chicken fried to a beautiful golden brown finish and served over Hillcrest mashed potatoes with a rich chorizo sausage gravy and seasonal vegetables.

🌀 *Prosciutto-Stuffed Chicken*.....16.00

Six-ounce, prepared-to-order chicken breast filled with prosciutto ham & our house herb stuffing. Served over a sweet red pepper sauce with pesto mashed potatoes, seasonal vegetables, and Balsamic reduction.

Jalapeño Chicken.....14.00

Grilled chicken, candied bacon, and sautéed onion and red & green bell pepper served with Hillcrest mashed potatoes, seasonal vegetable, and a flavorful jalapeño-cream cheese sauce.