



THE MENU



APPETIZERS

BUFFALO CHICKEN DIP

CREAMY OVEN BAKED SPICY BUFFALO CHICKEN DIP SERVED WITH WARM TORTILLA CHIPS. — \$8

HILLCREST NACHOS

CRISPY TORTILLA CHIPS PILED HIGH AND TOPPED WITH SPICY NACHO CHEESE SAUCE, SEASONED GROUND BEEFSTEAK, FRESHLY DICED TOMATOES, RED ONIONS, JALAPEÑO PEPPERS, AND SCALLIONS. FINISHED WITH A DOLLOP OF SOUR CREAM — \$9

MAC & CHEESE BITES

OUR FAMOUS MACARONI & CHEESE HAND BREADED AND FRIED WITH COMEBACK SAUCE FOR DIPPING. — \$5

STUFFED PEPPERS

FRESH BANANA PEPPERS STUFFED WITH HOT ITALIAN SAUSAGE STUFFING AND TOPPED WITH OUR SIGNATURE MARINARA SAUCE AND MOZZARELLA CHEESE — \$10

LOADED POTATO SKINS

CRISPY FRIED POTATO SKINS TOPPED WITH APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS, AND MELTED CHEDDAR CHEESE. SERVED WITH GARLIC AND CHIVE SOUR CREAM. — \$6

CRISPY WON TON SHRIMP

ASIAN TIGER SHRIMP WRAPPED IN A WON TON AND FRIED GOLDEN BROWN. SERVED WITH TERIYAKI SAUCE. — \$11

LEAF & LADLE

CHILI OR SOUP DU JOUR

CUP \$4 | BOWL \$5

CHEF'S SALAD

FRESH ICEBERG LETTUCE, TOMATO, RED ONIONS, SPICY CAPICOLA HAM, SALAMI, AMERICAN, AND SWISS CHEESES. — \$11

GREEK SALAD

TENDER ROMAINE LETTUCE, SUN DRIED TOMATOES, JUICY KALAMATA OLIVES, SLIVERED RED ONIONS, ARTICHOKE, AND FETA CHEESE. — \$12

SPINACH SALAD

FRESH BABY SPINACH, ROASTED ALMONDS, SLIVERED RED ONIONS, CRISPY APPLEWOOD SMOKED BACON, AND QUARTERED HARD-BOILED EGGS. SERVED WITH HOT BACON DRESSING. — \$10

PITTSBURGH SALAD

FRESH ICEBERG LETTUCE, JUICY TOMATOES, CUCUMBERS, THINLY SLICED RED ONIONS, AND CRISPY FRENCH FRIES. — \$10

ADD PROTEIN TO ANY SALAD

Chicken - \$ 6 | Shrimp (5) - \$ 7 | Steak \$9 (add to any salad)

THE SANDWICH BOARD

ALL SANDWICHES ARE SERVED WITH A SIDE OF FRENCH FRIES

CHILI CHEESEBURGER

FRESH GROUND CHUCK STEAK, FLAT IRON SEARED AND COOKED TO YOUR SPECIFICATIONS. TOPPED OUR HOUSE MADE CHILI, FRIED EGG, AND CHEDDAR CHEESE. SERVED ON A FRESHLY TOASTED MANCINI KAISER ROLL. — \$12

ALL-AMERICAN CLASSIC

JUICY GROUND BEEF PATTY, FLAT TOP SEARED TO PERFECTION AND TOPPED WITH BACON, AND MELTED PROVOLONE AND AMERICAN CHEESES. SERVED ON A TOASTED MANCINI KAISER ROLL WITH FRESH LETTUCE, TOMATO, PICKLE, ONIONS, AND BLACK PEPPER AIOLI. — \$11

POT ROAST MELT

SLOW BRAISED POT ROAST, SAUTÉED PEPPERS, ONIONS, AND MUSHROOMS. SERVED ON GRILLED MANCINI SOURDOUGH BREAD WITH MELTED PEPPER JACK AND AMERICAN CHEESES. — \$12

COLOSSAL FRIED FISH SANDWICH

FLAKEY ALASKAN COD DIPPED IN HOUSE MADE BEER BATTER AND FRIED GOLDEN BROWN. SERVED ON A SOFT HOAGIE ROLL WITH A SIDE OF LEMON-HERB TARTAR. — \$13

HOT CHICKEN SANDWICH

CRISPY FRIED BREAST OF CHICKEN TOSSED IN SPICY BUFFALO SAUCE AND TOPPED WITH PROVOLONE CHEESE, APPLEWOOD SMOKED BACON, TANGY JALAPENOS, AND HOME-STYLE RANCH DRESSING. SERVED ON FRESH MANCINI KAISER ROLL WITH LETTUCE, TOMATO, RED ONION. — \$13

THE ULTIMATE GRILLED CHEESE

PARMESAN AND HERB CRUSTED MANCINI BREAD, MELTED AMERICAN AND PROVOLONE CHEESES, CRISPY BACON AND FRESH TOMATO. — \$8

CAJUN SHRIMP PO-BOY

SUCCULENT ASIAN TIGER SHRIMP DIPPED IN A LAGER STYLE BEER BATTER AND FRIED GOLDEN BROWN. STUFFED IN A FRESH MANCINI HOAGIE ROLL WITH LETTUCE, TOMATO, RED ONION, AND FINISHED WITH A CREAMY OLD BAY AIOLI. — \$13

THE BAKED ITALIAN GRINDER

THINLY SLICED GENOA SALAMI, CAPICOLA, HAM, PEPPERONI, AND PROVOLONE CHEESE. OVEN BAKED ON A FRESH AMOROSO ROLL AND STUFFED WITH LETTUCE, TOMATO, RED ONION AND FINISHED WITH CREAMY ITALIAN DRESSING. — \$13

HILLCREST EGGS SANDWICH

PAN FRIED EGG, TOPPED WITH HONEY BAKED HAM, BACON, AND AMERICAN CHEESE. SERVED ON TOASTED MANCINI SOURDOUGH BREAD WITH LETTUCE, TOMATO, AND GARLIC PEPPER AIOLI. — \$9

THE PIZZA OVEN

SICILIAN STYLE PIZZA

FLUFFY SICILIAN STYLE CRUST, TOPPED WITH OUR HOUSE MADE PIZZA SAUCE, AND MOZZARELLA CHEESE.
8 cut - \$6 | 16 cut - \$12

AVAILABLE TOPPINGS:

PEPPERONI | EXTRA CHEESE | BACON +\$1 | ONION | MEATBALLS +\$1 | PEPPERS | MUSHROOMS | JALAPENOS | BANANA PEPPERS | GRILLED CHICKEN +\$2 | CAPICOLA +\$1

ENTREES

ALL ENTREES ARE ACCOMPANIED BY YOUR CHOICE OF SOUP OR SALAD
AND STARCH AND VEGETABLE DU JOUR

TUSCAN CHICKEN PASTA

TENDER BREAST OF CHICKEN OVEN BAKED UNTIL GOLDEN BROWN. SERVED SLICED OVER TUSCAN SPICED PASTA
TOSSED WITH SPINACH, FETA CHEESE, AND FRESH HERBS. — \$16

COD IMPERIAL

FLAKY ALASKAN COD, STUFFED WITH JUMBO LUMP CRAB MEAT
AND FINISHED WITH A PARMESAN CREAM SAUCE. — \$23

HILLCREST ALFREDO

TENDER AL DENTE PASTA TOSSED IN OUR VELVETY ALFREDO SAUCE AND
FINISHED WITH PARMESAN CHEESE AND FRESH PARSLEY. — \$12
Add Chicken - \$7 | Add Shrimp - \$9

CRAB CAKES

FRESH JUMBO LUMP CRAB CAKES, BRUSHED WITH DRAWN BUTTER AND BROILED TO PERFECTION,
THEN TOPPED WITH A TOMATO & CAPER COMPOTE. — \$29

FILET CHARLEMAGNE

30 DAY AGED FILET MIGNON, CAST-IRON SEARED AND TOPPED WITH A FLAVORFUL MUSHROOM RAGOUT,
AND TANGY GRUYERE CHEESE. FINISHED WITH A SAVORY DEMIGLACE. — \$32

NORWEGIAN SALMON WITH ROASTED CORN CREAM

NORWEGIAN CAUGHT FILLET OF SALMON PAN SEARED TO PERFECTION. DRAPED IN A ROASTED CORN CREAM
SAUCE, AND SERVED WITH STARCH AND VEG DU JOUR. — \$29

SURF & TURF

30 DAY AGED FILET MIGNON, TOPPED WITH A
GRILLED ASIAN TIGER SHRIMP AND FINISHED WITH A VELVETY SCAMPI CREAM SAUCE. — \$32



*Thank You for Spending Some Time with Us!
We Appreciate Your Support!*