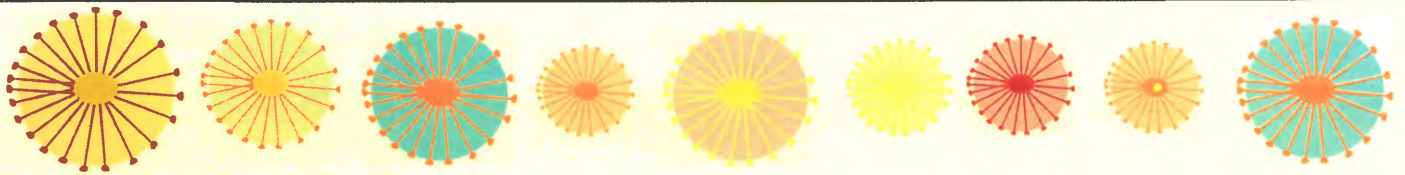


Hill Crest

COUNTRY CLUB



OUR MENU



Starters

Bacon Cheddar Arancini \$11

Bacon and Cheddar Cheese Risotto balls deep fried to a golden brown. Topped with a Sour Cream dollop.

Jumbo Tiger Shrimp Cocktail \$13

Freshly Butter Poached Jumbo Tiger Shrimp served with Hill Crest's zesty cocktail sauce and lemon segment.

Stuffed Banana Peppers \$11

Banana Peppers stuffed with a House blend Hot Sausage stuffing and braised in House Marinara and finished with Melty Mozzarella Cheese.

Seared Tuna \$13

Sockeye Tuna coated in Sesame Seeds pan seared to a perfect rare. Drizzled with Eel Sauce. Served with Pickled Ginger and Wasabi.

Hill Crest Nachos \$9

A Hill Crest Favorite – Tortilla Chips stack mile high. Topped with Nacho Cheese, Taco Meat, Sour Cream and Salsa.

Pot Roast Poutine Fries \$13

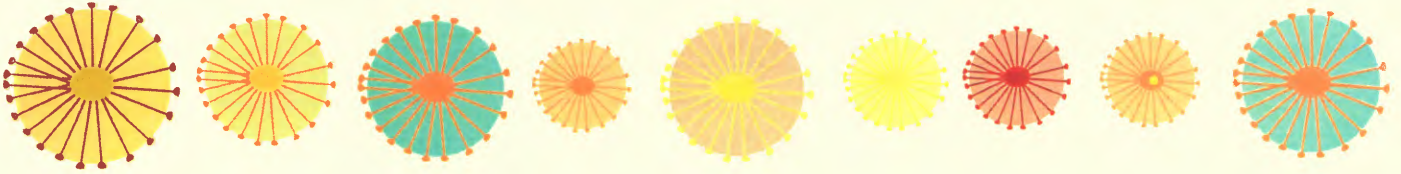
A bed of French Fries topped with Wisconsin White Cheddar Cheese Curds, Melt in your mouth Pot Roast and a Savory Gravy.

Fried Half Moons \$11

Provolone Moons house breaded and fried to a perfect golden brown. Served with House Marinara and Basil Pesto.

House made Fried Zucchini Planks \$9

Thinly sliced Zucchini Hand Breaded and fried to perfection. Served with House Marinara. Topped with Parmesan Cheese.



The Silver Tureen

Soup Du Jour
Cup - \$4 Crock - \$5

French Onion Soup
Cup - \$4 Crock - \$5

Fresh Garden Greens

Pittsburgh Salad \$9
Tender Mixed Greens topped with Cherry Tomatoes,
Diced Cucumbers, Sliced Red Onions,
Cheddar Cheese, and French Fries.
Recommended with Balsamic Vinaigrette

Classic Caesar \$11
Fresh Cut Romaine tossed with
Tangy Caesar Dressing,
Parmesan Cheese, and Garlic Croutons

Autumn Crisp Fall Salad \$13
Tender Mixed Greens topped with
Blue Cheese Crumbles,
Sliced Apples, Candied Walnuts,
Red Onions, and Cranberries.
Recommended with Poppyseed Vinaigrette.

+ *Add shrimp \$7 Add Chicken \$6 Add Steak \$9 to any salad.* +

Our dressings

Ranch / Golden Italian / Caesar / Balsamic Vinaigrette / Poppyseed



The Sandwich Board

All sandwich board items are served with
your choice of French Fries, House Made Chips or Side House Salad

Prime Rib Dip \$15

Shaved Slow Roasted Prime Rib served on a Ciabatta Roll
with Spicy Jalapeno Aioli and Smoked Cheddar Cheese.

Club Sandwich \$13

Toasted Sourdough Stacked High stuffed with Smoked Turkey Breast, Ham,
Lettuce, Tomato, Red Onion, American Cheese Crispy Bacon
and Black Pepper Aioli.

Build-A-Burger \$12

Flame grilled half Pound Burger topped with Choice of Cheese and Lettuce,
Tomato, and Red Onion. One Additional topping Bacon, Caramelized Onions,
Mushrooms, and Jalapenos. Fried Egg \$1

Fish Sandwich \$15

Flakey Alaskan Cod fried in House Beer batter. Served on a
soft Hoagie Roll with Creamy Tartar Sauce or house Cocktail Sauce

Open Face pot roast sandwich \$16

Slow Roasted Pot Roast on open face Sourdough Smothered in Gravy and
adorned with Crispy Onion Straws.

Artisan Pizzas

Fluffy Sicilian-style crust with house-made pizza sauce & mozzarella
Build Your Own Pizza: 16 cut with one topping \$11 - \$1 per extra topping

*Tomatoes, Onions, Bell Peppers, Mushrooms, Jalapenos, Pepperoni, Bacon,
Sliced Stuffed Pepper, Crispy Chicken, Meatballs*



Entrees

All entrees are served with your choice of House Salad or Soup
Substitute a Baked Potato as a side after 4pm.

Boursin Filet

6oz \$30 8oz \$36 12oz \$43

Filet Mignon grilled and topped with Boursin Cream Sauce.
Served with Starch and Vegetable du Jour

Saffron Scottish Salmon \$30

Pan seared Scottish Salmon topped with Saffron Cream Sauce.
Served with Starch and Vegetable du Jour

Stuffed Chicken \$25

A pair of Succulent Chicken Breasts stuffed with Boursin Cheese and Bacon.
Served with Starch and Vegetable du Jour.

Pot Roast Dinner \$19

Slow-Braised Pot Roast in Onions, Celery, and Carrots.
Served with Starch du Jour

Chicken Pot Pie \$19

Creamy Chicken with Carrots, Onions, Celery, and Peas.
Topped with Flakey Pie Crust.

Chicken Alfredo \$18

Tender grilled Chicken and Creamy Alfredo Sauce
served over Tender Fresh Fettucine.

Sausage Sicilian Pasta \$19

Sliced Italian Sausage, Onions, and Bell Peppers in House
Marinara tossed with Fresh Pappardelle

Chicken Pesto Gnocchi \$19

Flame grilled Chicken Breast served over Tender Potato Gnocchi
sautéed with Basil Pesto. Topped with Toasted Pine Nuts.

Spicy Shrimp Fria Diablo \$23

Succulent Tiger Shrimp sautéed in Spicy House
Marinara tossed with Fresh Spaghetti.

Chicken Parmesan \$18

Juicy Hand Breaded Chicken Breast fried to golden brown. Topped with House
Marinara and Mozzarella Cheese served atop Fresh Spaghetti.

To Our Members & Their Guests:

We want you to feel comfortable here ~ a home away from your home. As such, if there is a special dietary request or need, please just inform your server. Our culinary team will do everything they can to satisfy the special dietary request.

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