

# Welcome to The Hilltop Club

## Chef's Favorite Entrees

### *The Hilltop Combo*      \$22.95

*10 oz cut of Prime Rib accompanied with 6 large shrimp sautéed in a lemon buerre blanc.  
Served with potato and vegetable.*

### *Shrimp and Scallops New Orleans*      \$19.95

*Shrimp and scallops sautéed in shallots, garlic, tomatoes, red peppers,  
and a cream sauce served over pasta.*

### *Chef's Mixed Grill*      \$19.95

*Filet mignon, pork and chicken skewers with fire roasted red and yellow peppers,  
onions and tomatoes. Served with potato and vegetables.*

### *Salmon and Shrimp*      \$19.95

*Open fire grilled salmon and shrimp sautéed with mushrooms, asparagus and zucchini served over rice  
pilaf and finished with a citrus dijonaise buerre blanc.*

## Meat Entrees

### *Roasted Prime Rib*

*Our house specialty! Slow roasted black angus beef rib  
Served with potato and vegetable and au jus.*

*Queen Cut \$19.95      King Cut \$22.95*

*Spice it up! Have it Blackened for \$1 more*

### *New York Strip*      \$21.95

*14 oz grilled strip topped with port wine demi glace and tobacco fried onions.  
Served with potato and vegetable.*

### *Filet Mignon*      \$25.95

*Grilled tenderloin topped with demi glace. Served with potato and vegetable.*

### *Surf & Turf*      \$34.95

*5 oz grilled tenderloin topped with demi glace and a 6 oz broiled lobster tail  
Served with potato and vegetable.*

### *Rack of Lamb*      \$23.95

*Grilled rack of lamb topped with a cherry orange demi glace.  
Served with roasted vegetables and potato.*

### *Pork Chops*      One chop \$13.95 Two Chops \$17.95

*Tender grilled pork chops topped with maple flavored fresh apple chutney  
Served with potato and vegetable.*

*All entrees are served with your choice of Caesar or garden salad and warm rolls.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
food borne illness.*

### Seafood Entrees

*Chef Nick's Salmon* \$17.95

*Sesame crusted and pan seared salmon filet finished with ginger teriyaki sauce.  
Served with rice and vegetable.*

*Crab Stuffed Grouper* \$19.95

*Broiled Filet of grouper stuffed with shrimp and crab. Finished with a creamy crab sauce.  
Served with rice and vegetable.*

*Shrimp a la Louie* \$16.95

*Large shrimp, baby spinach and fresh tomato sautéed in a garlic wine sauce over pasta.*

### Chicken Entrees

*Chicken Florentine* \$15.95

*Oven baked chicken breast stuffed with baby spinach and ricotta cheese.  
Topped with provolone cheese and cream sauce.  
Served with rice and vegetable.*

*Chicken Piccata* \$16.95

*Breast of chicken sautéed in lemon caper sauce with artichokes and diced tomatoes,  
served with potato and vegetable.*

*Chicken Sergio* \$16.95

*Breast of chicken wrapped in prosciutto and topped with provolone cheese.  
Served over pasta with Marsala sauce.*

### Combination Entrees

*NY Strip and Stuffed Grouper* \$27.95

*Grilled, boneless strip loin and stuffed grouper, served with potato and vegetable.*

*Pork Chop and Chicken Breast* \$18.95

*Thick, center cut pork chop and 6oz chicken breast marinated and grilled to perfection,  
served with potato and vegetable.*

### Salads and Vegetarian

*House Caesar Salads* \$6.95

*Crispy hearts of romaine lettuce with aged parmesan cheese, and croutons tossed in Caesar dressing.*

*With sliced six pepper steak* add \$3.00

*With grilled salmon* add \$4.00

*With grilled shrimp* add \$5.00

*Open Fire Grilled Vegetables* \$13.95

*Asparagus, red and yellow peppers, zucchini, summer squash and mushrooms, seasoned and grilled on  
an open fire, served over your choice of pasta or rice.*