

MENU INDEX

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SOUPS AND SALADS

ESTAURANT

FRENCH ONION SOUP

A rich, hearty broth stocked full of caramelized onion, crowned with a garlic crouton, melted Swiss and provolone cheese 9

NEW ENGLAND CLAM CHOWDER Tender clams, potato, bacon, celery, onion and cream 9

ANGUS BEEF CHILI

Topped with Monterey Jack cheese garnished with tortilla chips 9

G CHICKEN WINGS

8 jumbo chicken wings, served with a choice of blue cheese or ranch 14 Tossed in sauce – BarBalo Sauce, BBQ, Buffalo, Golden BBQ, Mango Habanero, Garlic Parm + 1

CHICKEN TENDERS

6 Lightly seasoned chicken tenders prepared plain with a side of honey mustard 12 Tossed in sauce – BarBalo Sauce, BBQ, Buffalo, Golden BBQ, Mango Habanero, Garlic Parm + 1

FRY BASKET

A plentiful serving of our house seasoned fries 9 **UPGRADE** to a sweet potato fry basket +4

MOZZARELLA STICKS

Battered, deep fried and served with a side of marinara 13

GARDEN SALAD

Hearty greens, carrot, cucumber, red onion, tomato and croutons with your choice of dressing Demi 6 • Entrée 12

HILLTOP CAESAR

Crisp romaine tossed with parmesan cheese, authentic Caesar dressing and croutons Demi 6 • Entrée 12

ADD your choice of the following selections: grilled or fried chicken +5 · 6oz steak tips +7 · 8oz salmon +11

STARTERS

HUMMUS APPETIZER

Hummus, naan bread and vegetable crudité 14

APPETIZER SAMPLER

Chicken tenders, mozzarella sticks, chips and pico de gallo, cheese quesadilla served with sour cream and marinara 18

QUESADILLA

Served with shredded lettuce, pico de gallo and sour cream 12 **ADD** Vegetables +2 • Grilled Chicken +5

SPINACH ARTICHOKE DIP

Creamy spinach and artichoke dip topped with melted mozzarella cheese served with tortilla chips 15

ONION RING PLATE

Hand-cut and battered onion rings fried to perfection and served with our Boom Boom sauce 12

SANDWICHES

Sandwiches are served with a pickle and your choice of fries or coleslaw. **UPGRADES** of sweet potato fries, onion rings or demi salad for an additional +3 **GLUTEN FREE BUN** available upon request for an addition of +1.50

CHICKEN SANDWICH

Choice of grilled or fried chicken with shredded lettuce, tomato and onion 17

CHICKEN CAESAR WRAP

Caesar salad with grilled chicken in a wrap 17

BUFFALO CHICKEN WRAP

Fried buffalo chicken fingers topped with ranch, shredded lettuce, tomato and onion in a wrap 17

REUBEN

Sliced corned beef brisket topped with sauerkraut, Thousand Island dressing and melted Swiss cheese on grilled marble rye 18 HADDOCK SANDWICH

Hand battered haddock with shredded lettuce and tomato served with side of tartar sauce 18

- CAPRESE SANDWICH Sliced Roma tomato, shredded lettuce, fresh mozzarella, balsamic reduction grilled ciabatta roll 16
- PHILLY CHEESE STEAK Shaved ribeye, grilled onion, pepper and mushroom topped with melted American cheese in a fresh sub roll 18

Turkey, bacon, shredded lettuce, sliced tomato and avocado with cilantro lime mayonnaise 17

BURGERS

Our beef burgers are 6oz hand-formed Angus beef served on a toasted bun. Burgers are served with a pickle and your choice of fries or coleslaw.

UPGRADES of sweet potato fries, onion rings or demi salad for an additional +3

GLUTEN FREE BUN available upon request for an addition of +1.50

THE HILLTOP*

Shredded lettuce, tomato and onion Add your choice of cheese: Swiss, provolone, cheddar or American 17

BLACK BEAN BURGER

House made black bean patty with roasted corn served with lettuce, tomato and onion 17

 ${\mathscr D}$ GLUTEN FREE OPTIONS Please ask your server how this can be made gluten free.

"Consuming raw, or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness, our reasoning for fully cooked ground beef, poultry and game menu items. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy





RESTAURANT



BRICK OVEN PIZZAS

12" THIN CRUST

Brick oven baked with red sauce and our house cheese blend 15 **GLUTEN FREE CRUST** is available for an additional +3

BUILD YOUR OWN MASTERPIECES

ADD tomato, mushroom, black olive, jalapeño, red and green pepper, pineapple, onion +1 ea. ADD pepperoni, sausage, bacon, beef, grilled chicken, fried chicken, ham +2 ea.

STEELE HILL Specialty brick oven pizzas

BBQ CHICKEN

BBQ sauce, our house cheese blend and fried chicken 18

CHICKEN BACON RANCH

Ranch Sauce, our house cheese blend, crispy bacon and fried chicken 18

COMFORT FAVORITES

FISH & CHIPS

Hand battered haddock fillet served with fries, coleslaw and tartar sauce 22

ROASTED CHICKEN POT PIE With peas, carrot and potato topped with cheddar biscuit 19

CHICKEN TENDER PLATTER

Lightly seasoned chicken tenders prepared plain with a side of honey mustard served with fries and dipping sauce of your choice 18 Tossed in sauce – BarBalo Sauce, BBQ, Buffalo, Golden BBQ, Mango Habanero, Garlic Parm + 1

FISH TACOS

Fried haddock, flour tortilla, shredded cabbage, pico de gallo, sliced avocado topped with our Boom Boom sauce 19

MAC AND CHEESE

Cavatappi pasta blended with Gouda and cheddar cheese, topped with chef's crumb and baked 17 **ADD** grilled or fried chicken +5

CHILDREN'S MENU Served with choice of drink and cookie

CHICKEN FINGERS with fries 10

MAC & CHEESE 8

KID'S PASTA with marinara or butter 8

BURGER OR CHEESEBURGER with fries 10

GRILLED CHEESE with fries 8

KID'S HOT DOG with fries 9

MEATLOVERS

Red sauce with hamburger, pepperoni, sausage and bacon with our house cheese blend 18

MARGHERITA

Garlic oil base, fresh mozzarella, Roma tomato, fresh basil and balsamic reduction 17

DINNER ENTRÉES

GRILLED MAPLE GLAZED

NORWEGIAN SALMON* Grilled maple glazed Norwegian salmon served on top of roasted butternut squash and red pepper garnished with basil pesto 28

GNOCCHI

Potato gnocchi with roasted butternut squash, sautéed spinach tossed in a maple cream sauce 17

HADDOCK*

Baked in white wine with lemon, topped with chef's buttery crumb and served with rice and vegetable of the day 26

Grilled bourbon marinated house tips served with garlic red skin mashed potatoes and vegetable of the day 29 **ADD** peppers and onions +3

CHICKEN PARMESAN

Breaded and seasoned chicken breast over linguine with marinara, melted cheese blend and served with homemade garlic bread 19



DIAL EXTENSION 379

for reservations, call ahead seating, take out or delivery.

All room deliveries will have a \$7 house charge and must be settled as a room charge.

HOURS: Mon, Tues, Thurs & Fri 11:30 am - 9 pm Sat & Sun 8:30 am - 9 pm

Ask about our Milkshakes!

20% automatic gratuity will be added to parties of 8 or more. Check splitting limited to 2 per table.

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BREAKFAST BUFFET

auran

SATURDAY & SUNDAY 8:30 - 11:00AM

Breakfast Potatoes/Home Fries Scrambled & Fried Eggs Pancakes French Toast NH Made Maple Syrup Bacon & Sausage Variety of Fruit Assorted Danish Pastries

ADULTS \$17.95 | CHILDREN UNDER 10 \$11.95

The Hilltop RESTAURANT

Seasonal Cocktails

PINEAPPLE CINNAMON MARGARITA

Patrón Silver Tequila, Citronge, Pineapple Juice, Lime, Dash of Cinnamon

AUTUMN MARGARITA

1800 Silver Tequila, Absolut Pear Vodka, Cranberry Juice, Lime Juice

RUBY RED COSMO Deep Eddy Ruby Red Vodka, Citronge, Splash of Cranberry Juice, Lime

SMOKEY LEMONADE

Lunazul Blanco, Ilegal Mezcal, Lime Juice, topped with Lemonade

> **CITRUS PEAR** Absolut Pear Vodka & Lemon Lime Soda

COCO RITA

1800 Coconut Tequila, DeKuyper Triple Sec, Pineapple Juice, Lime Juice

> THE DUSE Cognac & Citronge

CRANBERRY MULE

Maker's Mark[®], Ginger Beer, Cranberry Juice, Lime

MAPLE OLD FASHIONED

WhistlePig Piggyback Rye, Maple Syrup, Orange, Cherry, Bitters

Featured Cocktails

RASPBERRY LEMONADE

Bacardí Raspberry, Lemonade, Soda Water

BIG KID FISH BOWL

Deep Eddy Ruby Red Vodka, Malibu Rum, DeKuyper® Blue Curaçao, Sour Mix, Pineapple Juice

BLUE WAVE

Bacardí Tropical, DeKuyper® Blue Curaçao, Pineapple Juice

CARIBBEAN MAMA

Malibu Rum, Arrow Crème de Banana, Pineapple Juice, Orange Juice, Grenadine

PARADISE PUNCH

Bacardi, Pineapple Juice, Orange Juice, Cranberry Juice

ELECTRIC LEMONADE

Deep Eddy Lemon Vodka, DeKuyper[®] Blue Curaçao, Lemonade

STEELE HILL MARGARITA

Lunazul Tequila, Orange Juice, Lime Juice

SWEET HEAT

Bacardi Mango Chili Rum, Pineapple Juice, Orange Juice, Lime

GO NUTS

Bacardí Raspberry Rum, Malibu Coconut Rum, Pineapple juice, Cranberry Juice, Lime

Please Drink Responsibly. 3480758

The Hilltop RESTAURANT

After Dinner Cocktails

STRAWBERRY CHOCOLATE MARTINI Grey Goose Essences Strawberry & Lemongrass Vodka, Chocolate Liqueur

MOCHA MARTINI Espresso Vodka & Chocolate Liqueur

PEANUT BUTTER CUP MARTINI

Skrewball, Absolut Vanilla Vodka, Chocolate Liqueur

COLD BREW MARTINI Jameson Cold Brew Coffee, Kahlúa & Baileys

Bourbon & Scotches

Aberfeldy Basil Hayden® Chocorua Rye Cognac VSOP Jameson Irish Whiskey Johnnie Walker Blue Label Johnnie Walker Black Label Laphroaig® Single Malt Maker's Mark® Whistlepig Piggyback Rye Macallan 12 year

Desserts \$9

PEANUT BUTTER MOUSSE PIE

Rich creamy peanut butter mousse pie with Reese's Peanut Butter Cups

CHOCOLATE QUAD BOMB

Silky chocolate cream, chocolate ganache, moist chocolate cake, topped with chocolate curls

BLUEBERRY COBBLER CHEESECAKE

Blueberry cobbler layered with white chocolate, moist creamed vanilla cake

SALTED CARAMEL CRUNCH CAKE

Light and buttery vanilla infused cake with waves of salted caramel

Ice Cream

Cup 4 Bowl 6 Milk Shakes \$8.50

Strawberry, Old Fashioned Vanilla and Chocolate