

# 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

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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<sup>®</sup>, 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<sup>®</sup> 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