

Appetizers

Lobster Fondue

A culinary blend of fresh lobster, assorted cheeses and fresh roasted red peppers.
Served with fresh baguette crostinis for dipping.

\$15.95

(enough to share)

Crab Cakes

Our very own recipe prepared with the finest lump crabmeat available.
Served with our Chef's own peppercorn remoulade.

\$14.95

Asparagus En Crouete

Fresh Asparagus with a creamy herb blended cheese and fresh sun dried tomatoes, wrapped in phyllo and served with a chef made tomato basil coulis.

\$12.95

Spinach & Artichoke Dip

Fresh spinach, artichokes, and blend of parmesan and asiago cheeses.

Served with mini baguette toast points.

\$10.95

Shrimp Cocktail

Jumbo Shrimp presented with house made cocktail sauce and fresh lemon wedges.

\$12.95

Crab Dip

A creamy blend of fresh lump crab meat, assorted cheeses, and our chef's touch of seasoning presented with mini baguette toast points.

\$12.95

Stuffed Mushrooms

Fresh silver dollar mushrooms stuffed with a blend of alouette cheese, garlic, spinach and herbs with a panko breading and deep fried to a golden brown. Served with a horseradish cream sauce.

\$10.95

Chef's Features

Filet and Lobster

5oz Certified Angus Beef ® Filet and 6oz lobster tail presented with fresh baby asparagus and seasoned mashed potatoes. Served with drawn butter.

\$52.95

Twin Tails

Two succulent 6oz Maine lobster tails accompanied by fresh baby asparagus and seasoned mashed potatoes. Served with drawn butter.

\$54.95

🌿 Entrees 🌿

All entrees are served with our featured salad of mixed greens, strawberries, sweet and spicy pecan and toasted herbed goat cheese. Accented with a raspberry reduction.
Fresh baked Gouda rolls with a balsamic reduction for dipping.



Angus beef at its best



Porterhouse

22oz Certified Angus Beef® Porterhouse crowned with garlic herb butter. Accompanied by your choice of mashed or baked potato and our Chef's seasonal vegetable selection.
\$42.95

Bone In New York Strip

18-20oz. Certified Angus Beef® Bone In New York Strip crowned with garlic herb butter. Served with your choice of a baked potato or Hilltop mashed potatoes and our Chef's seasonal vegetable selection.
\$36.95

Fully Aged Ribeye Steak

12 oz. fully aged Certified Angus Beef® Ribeye Steak crowned with garlic herb butter. Served with your choice of a baked potato or Hilltop mashed potatoes and our Chef's seasonal vegetable selection.
\$32.95

Rotisserie Duck

Half Rotisserie duck from the Hudson Valley, served with seasoned mashed potatoes and chefs selection of vegetables. Accented with a peppercorn demi glace.
\$32.95

Hilltop House Signature Chicken Breast

Succulent 8oz chicken breast stuffed with feta, artichoke hearts, sundried tomatoes and spinach, highlighted by our roasted red pepper cream sauce. Accompanied by fresh risotto and fresh, tender baby asparagus.
\$27.95

Chilean Sea Bass

Fresh Chilean Sea Bass pan seared and presented with herbed risotto and tender baby asparagus. Finished with a lemon beurre blanc
\$38.95

Hilltop House Stuffed Pork Chop

16 oz pork chop stuffed with Italian sausage and Gruyere presented with a creamy espagnole reduction, Hilltop mashed potatoes and smoked collards.
\$29.95

Atlantic Salmon

Fresh filet of Atlantic Salmon, pan seared and presented with risotto and fresh, tender, baby asparagus. Accented with a lemon beurre blanc.
\$26.95

Six Cheese Pocket Pasta with Lobster

Delicate pasta pursers are filled with an array of cheeses, served with fresh lobster, shrimp and julienne vegetables and finished with our Chef's Béchamel.
\$28.95

🌿 Desserts 🌿

Strawberry Cheesecake

Our famous housemade cheesecake with fresh strawberries and crème fraiche.

Chocolate Fondue

Rich and creamy chocolate, pound cake, bananas, strawberries and more make this the perfect dessert to finish off a perfect evening.

Triple Berry Crème Brulee

A classic crème brulee showcasing fresh berries.