

Appetizers

Lobster Fondue

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

\$14.95

Crab Cakes

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

\$13.95

Shrimp Cocktail

Fresh Jumbo shrimp served with our chef's made cocktail sauce.

\$11.95

Fried Shrimp

A Hilltop House specialty. Jumbo Shrimp fried golden brown and
served with chef's own Thai Hoisen sauce for dipping.

\$12.95

Spinach & Artichoke Dip

Fresh spinach, artichokes, and blend of parmesan and asiago cheeses.
Served with mini baguette toast points.

\$9.95

Baked Brie

4 oz. of Brie baked to perfection. Served with fresh seasonal fruit
and mini baguette toast points.

\$10.95

Calamari

Crispy fried calamari with house made remoulade.

\$9.95

Hilltop House Three Cheese Bruschetta

Fresh ciabatta toast with melted Monterrey Jack, Cheddar, and Parmesan cheese plated with our
special blend of marinated tomatoes and white wine spinach.

\$9.95

Mushroom and Goat Cheese Crostini

Assorted mushrooms sautéed and served with fresh baguettes spread with fresh goat cheese.

\$9.95

Soup & Salad

Shrimp Bisque

A guest favorite! Our shrimp bisque has red and green peppers, onions, celery, carrots, and fresh
shrimp in a creamy broth, lightly accented with our chef's blend of seasoning.

Cup \$3.95 Bowl \$6.95

Hilltop House Dinner Salad

A specialty salad with fresh greens, feta cheese, sweet and spicy pecans, bacon, mandarin oranges
and fresh seasonal berries. Served with seasoned toast points for garnish, accompanied by
poppyseed, raspberry walnut vinaigrette or house-made Vidalia onion vinaigrette.

Select from grilled steak, chicken, fried or grilled jumbo shrimp.

\$18.95

Entrees

All entrees are served with your choice of Hilltop House signature salad, Caesar salad, or cup of soup and Hilltop House fresh baked bread.



Angus beef at its best



Filet Mignon

A Hilltop favorite! 8oz Certified Angus Beef® is grilled to perfection and presented with your choice of mashed or baked potato and our Chef's seasonal vegetable selection.

\$29.95

New York Strip

10 oz. Certified Angus Beef® 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.

\$26.95

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.

\$25.95

Chicken Marsala

Seasoned, roasted chicken breast draped with espagnole sauce, sautéed seasonal mushrooms and a hint of Marsala wine. Presented upon a bed of Hilltop mashed potatoes and accompanied by seasonal vegetables.

\$19.95

Hilltop House Signature Chicken Breast

Succulent 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 asparagus.

\$21.95

Chicken Piccata

Succulent Chicken breast served over a bed of angel hair pasta with roma tomatoes, capers and artichoke hearts; finished with a chef made lemon beurre blanc.

\$19.95

Hilltop House Stuffed Pork Chop

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

\$23.95

Atlantic Salmon

Fresh filet of Atlantic Salmon, pan seared and presented with risotto and fresh tender asparagus. Accented with beurre blanc.

\$23.95

Wild Mushroom Ravioli

Wild mushroom ravioli with fresh spinach and fresh herbs in sauce Béchamel. Served with seasoned toast points. Add herbed grilled chicken for an additional \$2.95.

\$18.95

Six Cheese Pocket Pasta with Lobster

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

\$23.95

Hilltop House Signature Crab Cake

A Hilltop House Specialty, prepared with the finest lump crabmeat available. Featured with a peppercorn remoulade, risotto and fresh baby asparagus.

\$23.95

Grilled Mahi

Fresh grilled mahi served with our house made risotto and fresh seasonal vegetables.

\$23.95