



APPETIZERS

- Batter Fried Mushrooms** served with ranch dressing\$7
- Bacon Wrapped Shrimp** with mustard BBQ sauce.....\$8
- Artichoke Crab Dip** with tortilla chips\$7
- Chicken or Shrimp Quesadilla** with pablano peppers and sauteed onions, served with sour cream and salsa\$8
- Buffalo Fingers** served with carrots, celery, and blue cheese.....\$6
- Bruschetta** toasted french bread, fresh pesto, tomato and feta cheese.....\$7
- Crab Cakes** pan seared served over fresh arugula with lemon and creole sauce\$8
- Fried Green Tomatoes** served with ranch\$7

SMALL SALADS

- Classic Caesar Salad** romaine hearts, croutons, parmesan cheese.....\$5
- House Salad** spring mix, tomatoes, cucumbers, croutons, carrots.....\$5
- Iceberg Wedge** smoked bacon, diced tomatoes, blue cheese crumbles ..\$6
- Hilltop Combo** choose two: half turkey & jack sandwich, half ham & cheddar sandwich, house salad, cup of soup..... \$7

SALAD ENTREES*

- Hilltop Salad**\$8
Build your own to include:
Bacon Tomato Avocado Onion
Cheese Egg Cucumber Croutons
- Hilltop Salad with Chicken, Shrimp or Steak** grilled or fried \$10
- Hilltop Caesar with Chicken, Shrimp or Steak** grilled or fried \$10
- Club Salad** turkey, ham, cheese, tomato, egg, bacon..... \$9
- Spinach Salad** baby spinach, pecans, gorgonzola, bacon, mandarin oranges..... \$8
- Greek Salad** romaine lettuce, tomatoes, cucumber, red onion, feta and black olives \$8
- Chicken Spinach Salad** our spinach salad topped with grilled or fried chicken \$10
- Salmon Spinach Salad** our spinach salad topped with grilled salmon ... \$14

Dressings: Blue Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Sesame Ginger. **Fat Free:** Honey Mustard, Italian, Ranch

BUSINESS LUNCH SPECIALS* \$9
All Business Lunches include Iced Tea or Soft Drink

- Tuesday** **Roasted pork Loin** with mango chutney, served with smashed potatoes and one side item
- Wednesday** **Turkey and Dressing** served with one side item
- Thursday** **Meatloaf** with smashed potatoes, gravy, and one side item
- Friday** **BBQ Pork Sandwich or Plate** with cole slaw or french fries

SOUPS

- Crawfish Gumbo our signature soup
cup \$3
bowl \$5
pint \$8
quart \$16

SUNDAY BRUNCH

- 10:00am - 4:00pm**
Crab Cake Benedict
Eggs Wellington
French Toast
Omelette of the Day
Prime Rib
Shrimp & Grits

House Wines
Bloody Marys,
Screwdrivers,
and Mimosas
only \$4

BEVERAGES

- Hot Tea, Coffee \$1.75
- Iced Tea, Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Ginger Ale \$1.50
- Milk \$2
- Juices: Grapefruit, Cranberry, Orange \$2
- Bottled Water
San Pellegrino \$ 3
- (no free refills on milk, juice, or hot tea orders)

Early Evening Specials

- From 4 -6 pm
We offer selected dinner entrees for only \$12.
Ask your server.

*WARNING:
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SANDWICHES*

served with Hand-Cut French Fries or Cole Slaw

- Half Pound Grilled Hamburger** choice ground beef, cheddar cheese, lettuce and tomato on toasted wheat or white bun (add bacon..\$1)\$8
- Grilled or Fried Chicken Sandwich** with lettuce, tomato, and jack cheese on a toasted bun\$8
- Cuban Sandwich** roast pork loin, sliced ham, jack cheese on french bread, toasted and served with mojo dipping sauce\$8
- Steak Sandwich** tender beef served with sauteed onions and mushrooms, cheese on toasted french bread\$9
- Wrap** chicken or shrimp with lettuce, tomato, cucumber, avocado, onion, ranch and cheese.....\$8
- Grilled or Fried Fish Sandwich** tilapia filet, lettuce, tomato, and tartar sauce on toasted french bread.....\$8
- Crab Cake Sandwich** served with spicy creole sauce, lettuce, tomato on a toasted bun\$9
- Fried Shrimp Po Boy** served with lettuce, tomato, and tartar sauce\$9
- Chicken Salad Sandwich** our homemade chicken salad on a croissant with lettuce and tomato.....\$8
- BLT** bacon, lettuce, tomato on white or wheat bread.....\$8
- Grilled Cheese** with bacon and tomato on white or wheat bread\$7

LUNCHEON ENTREES*

- Chicken Finger Plate** served with cole slaw and fries.....\$9
- Chopped Hamburger Steak** with mushroom gravy, served with smashed potatoes and veggies\$10
- Fried or Grilled Chicken** marinated boneless chicken breast served with rice and veggies\$10
- Fried Shrimp** served with cole slaw and fries.....\$14
- Salmon Filet** grilled and topped with chimichurri sauce, served with rice pilaf and green beans\$14
- Pan Seared Crab Cakes** served with cole slaw and fries\$12
- Grilled or Blackened Tilapia** served with rice and green beans\$12
- Hilltop Pasta** choice of chicken, shrimp, or sausage tossed with bow-tie pasta and a creole mustard sauce. Topped with fresh arugula and parmesan, served with a house salad.....\$12
- 7 oz. Filet Mignon** beef tenderloin filet grilled and topped with herb butter, served with smashed potato and salad ..\$21
- 12 oz. New York Strip** grilled and topped with herb butter, served with smashed potato and salad.....\$19
- Crown Steak** marinated and grilled served with smashed potato and salad.....\$15

SIDE ITEMS \$3.00

- Collard Greens
- Sauteed Onions & Mushrooms
- Red Mule Grits
- Cole Slaw
- Baked Potato
- Rice Pilaf
- Onion Rings
- French Fries
- Roasted Sweet Potato and Leeks
- Green Beans with Garlic & Mushrooms

DESSERTS \$7

Hilltop Brownie chocolate with butter-scotch chips, coconut, pecan, served with Vanilla Ice Cream

- Creme Brulee**
- Key Lime Pie**

HOUSE WINES

- Bella Sera
- Pinot Grigio
- Salmon Creek Cabernet Sauvignon
- Salmon Creek Merlot
- Salmon Creek Chardonnay
- Salmon Creek White Zinfandel

House wines available by the glass \$5

See our wine list for complete selection

Thursday Nights

Prime Rib and Shrimp only \$18

Private dining room available for special occasions
(706) 353-7667

18% gratuity added to parties of 7 or more.