

## BIG PLATES

Choice of soup (lobster bisque 1.00 extra) or house or caesar salad.

- THE BEST CRAB CAKE ENTRÉE** signature lump crabcake, pan seared, spicy remoulade, rice & vegetables 16
- CEDAR WRAPPED SALMON** wrapped in cedar paper, drizzled with maple-soy, asparagus 18
- SESAME TUNA** pan seared sliced sashimi, black & white sesame seed crusted, sweet noodles, jicama slaw, wakame & pickled ginger 23
- SOUTHWEST GROUPER** pan seared, yellow pepper sauce, black beans & avocado 19
- ANCHO-CHILI SEARED SEA SCALLOPS** avocado, roasted corn relish, rice & vegetables 19
- VEGETABLE SAMPLER** seasonal grilled & sautéed vegetables, balsamic drizzle, crispy onion frizzles, jicama slaw 14
- SANTA FE CHICKEN** grilled chicken breast on a bed of rice, with a black bean & roasted corn salsa 13
- GRILLED MEATLOAF** applewood bacon wrapped, mushroom gravy, The Hill's mashed potatoes & vegetables 15
- FILET MIGNON** chargrilled & topped with a cabernet-blue cheese butter, The Hill's mashed potatoes & vegetables 23

## FISH

Served with rice & vegetables.

Choice of soup (lobster bisque 1.00 extra) or house or caesar salad.

**Choose a cooking style:** grilled, blackened or pan seared

**Choose a sauce:** fresh herb oil, lemon caper butter, chimichurri, mango salsa or roasted red pepper relish

**Upgrade:** horseradish potato crusted with dilled mustard cream drizzle ~ 3, oscar style with crabmeat, asparagus & hollandaise ~ 5

- ATLANTIC SALMON 17  
MAHI MAHI 18  
YELLOW FIN TUNA 17  
TILAPIA 16  
GROUPER 18

## BURGERS

½# fresh angus burgers. Choice of french fries, homemade chips or fresh fruit.

- CHEESEBURGER** choice of american, swiss, cheddar or pepperjack 8  
Substitute feta or blue cheese crumbles for .75 or add bacon for .75 .
- HILLVIEW BURGER** swiss, bacon & sautéed mushrooms 9
- BLACKENED BURGER** blackening spices, topped with crumbled bleu cheese 8.50
- CHIPOTLE BBQ BURGER** topped with bacon and cheddar 8.75
- SURF & TURF BURGER** topped with lobster meat, grilled asparagus & spicy remoulade 12.25

## PASTA ETC.

Add a cup of soup (lobster bisque 1.00 extra) or house or caesar salad for 2.00.

- TUSCAN PASTA** bowties, chicken, artichokes, mushrooms & sundried tomatoes, light cream sauce 10 half / 15 full
- SHRIMP MEDITERRANEAN** gulf shrimp, roasted garlic, spinach & feta, tossed with penne and a touch of marinara sauce 11 half / 16 full
- WHISKEY PENNE PASTA** chicken, roasted red peppers, onion, cilantro in a jack daniels cream sauce 10 half/15 full
- JAMBALAYA** andouille sausage, chicken & shrimp with a spicy creole sauce over rice 12 half / 17 full

## BEVERAGES

SODA, LEMONADE, TEA, COFFEE 2.25

**BOYLAN'S ORANGE SODA BOTTLE 2.25** no free refills

SAN PELLIGRINO SPARKLING WATER 3.75 ~ 1 liter, 2.75 ~ 750 ml

BOTTLED STILL WATER 3.75 ~ 1 liter, 2.75 ~ 750 ml

GRILL

HILLVIEW

## SMALL PLATES

Individual items 6.75

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### WARM CHICKEN & SPINACH SALAD

grilled chicken, strawberries, tomato, cucumber, pinenuts, bacon, blue cheese, vidalia onion dressing

### SILVER DOLLAR CRAB CAKES

signature dish, spicy remoulade

### PAN SEARED SASHIMI TUNA

blackening spices, cusabi drizzle, ponzu

### CREOLE SHRIMP

tossed in creole seasoning, sautéed in butter & garlic

### SANTA BARBARA SHRIMP

peeled & served in a warm beer broth w/ spices

### ANCHO-CHILI SEARED SCALLOPS

avocado & roasted corn relish

### CHICKEN MARSALA

classic marsala wine sauce, asparagus

### CHIPOTLE CHICKEN QUESADILLA

chipotle cream cheese, cilantro

### LOBSTER QUESADILLA

cheddar jack & spinach, sherry cream sauce

### KOBE BEEF SLIDERS

pepperjack cheese, creole mayo

### LOBSTER RAVIOLIS

sherry cream sauce

### FRIED GREEN TOMATOES & CRABMEAT

spicy remoulade

### STEAK SKEWERS

southwest rub, jicama slaw

### ANDOUILLE SAUSAGE

sautéed peppers & onions

### MINI-WEDGE

vine ripe tomato, bacon, blue cheese crumbles, red onion, blue cheese dressing

### THE HILL SALAD

field greens with fried goat cheese, artichokes, tomato, roasted red & yellow peppers, basil vinaigrette

### CAPRESE SALAD

fresh mozzarella, tomato, basil, balsamic vinaigrette

### CEDAR WRAPPED SALMON

maple-soy drizzle, asparagus

### COCO-MAC SHRIMP

sweet coconut & macadamia crusted, apricot-horseradish sauce, rice

### FISH TACOS

grilled or blackened mahi, chipotle mayo, rice

### STEAKHOUSE ESCARGOT

imported helix escargot, mushrooms, garlic herb butter, bread crumbs

### FETA PICCANTE

broiled saganski-style, spicy tomatoes & bell peppers, pita bread

### CHICKEN POTSTICKERS

crispy dumplings, stir fried vegetables, ponzu sauce

### SOUTHWEST CHICKEN EGGROLLS

black beans, avocado, corn

### FILET BRUSCHETTA

red pepper, parsley, crostini

### ANTIPASTO PLATE

salami, cappicola, cheese, roasted peppers, olives

## SOUP & SALADS

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SOUP du JOUR today's selection available from your server

BLACK BEAN SOUP with rice & bermuda onion 4 bowl, 3 cup

GAZPACHO slightly spicy chilled tomato soup with a dollop of sour cream 4 bowl, 3 cup

LOBSTER BISQUE delicately seasoned with chunks of real maine lobster 5 bowl, 4 cup

Add to any of the salads below:  
grilled or blackened chicken 3, sautéed or spicy shrimp 4,  
grilled or blackened salmon or tilapia 4,  
scallops 6 or filet mignon 6

HILLVIEW SPINACH SALAD strawberries, tomato, cucumber, pinenuts, bacon, blue cheese, vidalia onion dressing 8

CAESAR SALAD crisp romaine tossed traditionally with parmesan and croutons 6.50

GREEK SALAD mixed greens, bell pepper, onion, tomato, cucumber, olives, pepperoncini, feta, greek dressing 8

PINE ISLAND SALAD fresh greens, sundried cranberries, mango, mandarin oranges, cucumber, tomato, shredded cheddar, house-made creamy herb dressing 8

Dressing Options ~ greek vinaigrette (house), creamy herb, vidalia onion, zinfandel vinaigrette (lo-cal), balsamic vinaigrette, basil vinaigrette, blue cheese