

# *Wine & Beverages*

## **House Wines**

Frontera Concha y Toro	5.00
Chardonnay, Cabernet Sauvignon, Merlot	
Beringer White Zinfandel	

## **Favorites by the Glass**

### **WHITES**

Kendall-Jackson Chardonnay, Napa	7.50
J Lohr Arroyo Vista Chardonnay, California	8.00

### **REDS**

J Lohr Los Osos Merlot, Paso Robles	8.00
Castle Rock Pinot Noir, California	6.25

### **DESSERT WINES**

Eos Tears of Dew, Late Harvest Moscato, Paso Robles	8.00
Eos Port, Paso Robles	9.00

## **Favorites by the Bottle**

### **WHITES**

St. Supery "Oakfree" Chardonnay, Napa	48.00
Louis Jadot Pouilly Fuisse, France	40.00
Snoqualmie Riesling, Columbia Valley	32.00

### **REDS**

Silver Oak Cabernet Sauvignon, Napa	140.00
Vina Robles Suendero, Paso Robles	85.00
McManis Pinot Noir, California	32.00
Rombauer Zinfandel, Napa	60.00

## **Hillcrest Signature Drinks**

Club Special	5.00
Tumbleweed	6.75
Sea Breeze	5.75
Top Shelf Margarita	6.75

## **Beer**

Domestic	2.50
Imported	3.50

## **Soft Drinks**

Iced Tea, Coffee	1.25
Soda	1.50

# Appetizers

<b>Curried Chicken Wonton Cups</b>	<b>8.95</b>
Savory grilled chicken blended with vegetables, fruit, raisins and dried cranberries Blended with a light curry sauce and served in crispy, baked wonton cups (3 pieces)	
<b>Coconut Shrimp</b>	<b>10.95</b>
6 delicate shrimp, lightly breaded with coconut, deep fried and served with a pineapple salsa dip	
<b>Coconut Chicken Tenders</b>	<b>8.95</b>
Hand-breaded chicken tenderloins lightly coated with coconut bread crumbs, served with a flavorful honey mustard sauce	
<b>Crostini Bruschetta</b>	<b>6.95</b>
Grilled ciabatta roll topped with a flavorful olive tapenade, fresh-diced tomatoes, fresh basil and mozzarella cheese, served with a warm marinara dipping sauce	
<b>Quesadilla</b>	<b>7.95</b>
Large flour tortilla grilled with tomatoes, bell pepper, onions, Monterey Jack and Cheddar cheese. Served with garnish of lettuce and dips of salsa, guacamole and sour cream.	
Add savory chicken breast chunks	<b>9.50</b>
Add tender sliced shrimp	<b>12.95</b>
<b>Shrimp on Tomato Aspic</b>	<b>11.95</b>
Chilled Gulf shrimp atop an attractively molded tomato aspic with avocado, green olives and celery, served with remoulade sauce	
<b>Homestyle Salsa with Fresh Tortilla Chips</b>	<b>4.95</b>
<b>Lobster Bisque</b>	<b>4.00</b>
Creamy velouté with puff pastry croutons	
<b>Soup du Jour</b>	<b>2.50</b>

*We will be glad to accommodate your special requests; however, please understand that altering menu items requires additional preparation time which may delay your order.*

# Salads

<b>Caprese Salad</b>	<b>8.95</b>
Slices of fresh tomatoes layered with slices of fresh mozzarella cheese and avocado atop a bed of spring mix with fresh basil and drizzled with balsamic vinaigrette	
<b>Caesar Salad</b>	<b>8.95</b>
Fresh Romaine tossed in a bold Caesar dressing, topped with shaved Parmesan and crunchy croutons	
Add 6 oz. savory chicken breast chunks	<b>11.95</b>
Add 6 oz. seasoned steak strips	<b>13.95</b>
Add 6 oz. grilled salmon	<b>17.00</b>
<b>Hillcrest Salad</b>	<b>8.95</b>
Our signature salad of fresh mixed greens topped with grilled chicken, diced tomatoes, fresh avocado, boiled egg, green onions, chopped bacon and bleu cheese	
<b>Spinach Salad</b>	<b>9.75</b>
Tender leaves of baby spinach tossed with hard-boiled egg, fresh sliced mushrooms, red onion, bacon bits, sundried tomatoes, goat cheese and walnuts, topped with a rich raspberry vinaigrette	
<b>Diet Plate</b>	<b>8.95</b>
Fresh fruit and cottage cheese on a bed of leafy lettuce, served with your choice of homemade chicken salad, flavorful tuna salad, grilled chicken breast or seasoned hamburger patty	

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# House Specialties

*Dinner entrées include a dinner salad or soup of the day, a fresh-baked roll, one vegetable of the day and one starch of the day*

*\*Ask your server for daily fresh fish specials\**

<b>Breast of Chicken Marsala</b>	16.00
Sautéed chicken breast with shallots and shiitake mushrooms in a Marsala wine demi-glace	
<b>Double Lamb Chops Dijonnaise</b>	34.95
<i>ALLOW 25 MINUTES PREPARATION TIME</i>	
Thick double lamb chops roasted with Dijon mustard and served with demi-glace	
<b>**Duck Breast Bigaro</b>	23.95
New England duckling breast pan-seared and served with Bing cherry sauce, wild rice, and fresh asparagus	
<b>**Apple Jack Grilled Pork Chops</b>	17.00
Two 5-ounce pork chops charbroiled and finished with morel mushrooms and sautéed apples with a hint of apple Brandy	
<b>Homestyle Meatloaf</b>	12.75
Beef-vegetable meatloaf served with mashed potatoes and vegetables	
<b>Chicken Penne Pasta</b>	16.00
Grilled chicken breast, tomatoes, mushrooms and bell pepper sautéed in garlic butter with penne pasta, topped with two cheeses and bread crumbs. Served with garlic toast	
<b>Grilled Chicken Tortellini Pesto</b>	17.95
Cheese-stuffed pasta simmered with artichoke, peppers, onions, and pesto in Alfredo sauce. Served with garlic toast	
<b>Hillcrest Burger</b>	7.95
Seasoned and charbroiled served with lettuce, tomato, a pickle and your choice of a starch side.	
Add cheese of your choice	8.25

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*\*\*Consuming undercooked protein products increases your risk of contracting food-borne illness*

# Steaks

*Choice of Demi-glance or Bleu Cheese Butter  
Served with house salad, a dinner roll and choice of side*

<b>** Filet of Tenderloin</b>	6-ounce	25.75
Choice cut of Kansas City beef	8-ounce	31.75
<b>** Prime Ribeye</b>	10-ounce	26.00
Well-marbled for perfect grilling	16-ounce	34.00
<b>** New York Strip</b>	10-ounce	23.75
	16-ounce	34.00
<b>Beef Kabob</b>		24.75
Tender morsels of beef tenderloin charbroiled on a skewer with onions, peppers, and pineapple, served with mango salsa		

# Seafood

*\*Ask your server for daily fresh fish specials\**

<b>Atlantic Grilled Salmon</b>	19.95
Pan-seared filet of salmon topped with Beurre Blanc and served with saffron risotto	
<b>** Braised Tilapia</b>	15.95
Mild fish filet braised with pineapple, red onions, and cilantro in a Chablis reduction, and served with rice pilaf and sautéed straw vegetables	
<b>Fish &amp; Chips</b>	12.00
Basa filet dipped in tempura batter, fried golden brown, served with house fries and tartar sauce	

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# Side Dishes

Baked Potato	Asparagus
Creamed Potato	Rice
Vegetable of the Day	Starch of the Day

Additional Sides: Fried Green Beans 2.00    Onion Rings 2.00    Fruit Cup 1.00

# Desserts

Warm Chocolate Lava Cake (individual bundt)	4.95
Plain New York or Turtle Caramel Cheesecake	4.95
Crème Brûlée	4.95
Kahlua Nut Ice Cream Ball	4.95
Pear Belle Hélène	
Poached pear served over vanilla ice cream topped with English crème almonds, and chocolate	4.95
Crock of Bread Pudding (individual serving)	4.95
Please order in advance as this will take 15 minutes cook time	
Baked Fudge	4.95
Ice Cream	
Vanilla or Chocolate	2.95
Sugar-Free Ice Cream	2.95