

● Summer/Fall Dinner Menu



Soups, Starters & Light Bites

Soup of the Day	4.95	Firecracker Shrimp	14.95
		Corkscrew Shrimp with Sweet Thai Chili	
Pulled Pork Nachos G		Chicken Wings G	11.95
13.95		Nashville Hot/Plain/Bourbon Glaze	
With Queso, Red Onions, Diced Tomatoes & Jalapenos		Six Pork Pot Stickers	11.95
		Served with Sweet & Sour Sauce	
Chips Trio G	10.95		
Chips with Guacamole & Salsa			

Salads

Chimichurri Steak Salad G	half	14.95	full
17.95			
Mixed Greens, Tomatoes, Red Onion & Avocado with Grilled Sirloin & Creamy Chimichurri Dressing			
Hillcrest Salad G	half	12.95	full
15.95			
Spring Mix, Diced Chicken, Bacon, Chopped Egg, Blue Cheese Crumbles, Green Onion, Cherry Tomato & Avocado			
Caesar Salad	half	10.95	full
13.95			
Romaine, Shaved Parmesan, Roasted Garlic, Fried Capers & Croutons			

Sandwiches

Sandwiches come with French Fries, Sweet Potato Fries or House Chips

Jimmy's Spicy Chicken Sandwich

13.95

Crisp Spicy Chicken, Spicy Mayonnaise & Pickles on a Brioche Bun

Grilled Cheese Quesadilla	9.95	Add Chicken
14.95		
Pepperjack Cheddar Mix, Tomato, Red & Green Onions , Jalapeno, Avocado, Salsa, Sour Cream on a Jalapeno Cheddar Tortilla		

Hillcrest Angus Cheeseburger

13.95

Calzones

Hillcrest Calzone

18.95

Pepperoni, Sausage, Ham & Bacon Served with Marinara Sauce

Everything Omelette Calzone

16.95

Scrambled Egg, Chorizo, Bacon, Mushroom,
Green Pepper, Onion & Cheese Served with Gravy

Beef & Cheese Taco Calzone

16.95

Taco Meat, Refried Beans, Diced Tomato, Red Onion &
Cheddar Cheese Served with Salsa & Sour Cream

Entrees

Cajun Flat Iron Steak

25.95

Grilled & Sliced Flat Iron Steak Served over Gumbo
Risotto & Topped with Spicy Fried Green Beans

Grilled Six Ounce Filet comes with two sides

34.95

Topped with Garlic Compound Butter

Bruschetta Chicken Pasta

19.95

Panko Breaded Chicken Breast, Olive Oil,
Diced Tomato, Diced Red Onion, Minced
Garlic, Green Onion on Pappardelle Pasta

The Par Three (Formerly Called The Diet Plate)

17.95

Sub Large Salmon

21.95

Choice of Grilled Chicken Breast, Burger
Patty or Small Salmon. Comes with Two Sides

Entrees

Italian Gnocchi

19.95

Italian Sausage, Pepperoni, Red Onion & Bell Peppers in a Savory Red Sauce Topped with Mozzarella & Fresh Basil

Caribbean Salmon Bowl **G**

23.95

Grilled Salmon with Jerk Seasoning Served on Coconut Rice with Mango Salsa

Chicken Fried Steak

17.95

With Mashed Potatoes, Sweet Corn & Country Gravy

Hillcrest Sides

Roasted Potato Medley **G**

Mashed Potatoes **G**

Grilled Asparagus **G**

Baked Potato after 5:00 **G**

Baby Carrots **G**

House Chips **G**

Green Beans **G**

Fruit Cup **G**

Sweet Potato Fries **G**

Cottage Cheese **G**

French Fries **G**

Cilantro Lime Rice **G**

Hillcrest Desserts

Cherry Cheesecake Cup

9.95

Flourless Chocolate Cake

9.95

Strawberry Shortcake

8.95

Crème Brule

7.95

Bananas Foster A La Mode

10.95

Gluten Free Menu Items are Designated with a Blue **G**

White Wines by the Glass

24	Beringer Founders Chardonnay	California	7.00
24	Nobilo Sauvignon Blanc	New Zealand	7.50
22	Kendall-Jackson Chardonnay	California	9.00

24	Kim Crawford Sauvignon Blanc	New Zealand	9.00
NV	C.K. Mondavi Pinot Grigio	California	7.00
25	Frisk Prickly Riesling	Australia	
8.00			

First Place White in July Wine Tasting

Sparkling & Rose Wines by the Glass

NV	Zonin Prosecco	Italy	6.50
----	----------------	-------	------

Rose & Blush Wines

NV	Beringer White Zinfandel	California	6.50
----	--------------------------	------------	------

Red Wines by the Glass

24	McManis Family Cabernet Sauvignon	California	8.00
24	Mark West Pinot Noir	New Zealand	7.50
22	Beringer Founders Cabernet Sauvignon	California	7.00
24	Gnarly Head "Old Vines" Zinfandel	California	7.50

First Place Red in May & June Wine Tastings

24	Beringer Founders Merlot	California	7.00
18	Elqui Red Wine Blend	Chile	8.00

First Place Red in July Wine Tasting