

Menu

APPETIZERS

AHI TUNA NACHOS \$16

Ahi tuna, soywabi sauce, chipotle aioli, wakame salad, pickled ginger, wonton crisps

FIVE CHEESE SACCHETTI \$17

Five cheese stuffed sacchetti, cream sauce, moustrada sauce, grated parmesan, vincotto

TRUFFLE HAND CUT FRIES \$10

Parmesan cheese, truffle oil & fresh herbs

CHICKEN WINGS / TENDERS 6pc \$12 | 12pc \$21

Choice of sauce: teriyaki, Thai peanut, buffalo

GRILLED PIZZA

GLUTEN FREE CAULIFLOWER CRUST ADD \$3

MARGARITA PIZZA \$14

Pizza cheese, pesto, fresh tomato, fresh mozzarella, balsamic glaze

FIG & PROSCIUTTO PIZZA \$15

Black mission fig, pizza cheese, caramelized onions, prosciutto ham, baby arugula & balsamic glaze

HAWAIIAN PIZZA \$16

Pizza cheese, BBQ sauce, grilled pineapple, baked ham, diced bacon

MEDITERRANEAN PIZZA \$16

Grilled chicken, fresh tomatoes, kalamata olives, roasted red peppers, feta cheese, garlic oil & balsamic glaze

SOUP & SALAD

ADD:

GRILLED CHICKEN - 6 | 5oz STEAK TIPS - 10
SALMON - 12 | FOUR GRILLED SHRIMP - 8

HILLSIDE HOUSE SALAD \$8

Artisan mixed greens, tomatoes, cucumber, red onion, Croutons, balsamic vinaigrette

HILLSIDE CAESAR \$12

Kalamata olives, roasted peppers, croutons, parmesan crisps, Caesar dressing

NEW ENGLAND CLAM CHOWDER

cup - 8 | bowl - 10

LOBSTER BISQUE \$17

lobster meat & a sherry butter

CHARRED CAULIFLOWER \$12

Kalamata olives, roasted red peppers, EVOO

JUMBO SOFT PRETZEL \$12

Beer cheese sauce & bourbon honey mustard

CALAMARI

NEW ENGLAND STYLE \$15

White wine, banana peppers, garlic, butter

THAI STYLE \$16

Thai peanut sauce, cilantro aioli, scallions

HAND HELDS

CLASSIC BURGER \$15

Certified Angus Beef burger, onion roll, lettuce, tomato & onion. Served with hand cut fries

ENTREES Available after 4pm

SHRIMP/CHICKEN MOZAMBIQUE \$21 / \$19

Mozambique sauce, white rice & hand cut fries

CHICKEN PICATTA \$20

Lemon, butter, white wine, garlic, crispy capers, & prosciutto ham, over angel hair pasta

SLOW BRAISED BEEF SHORTRIB \$32

Crispy onions, horseradish mashed potatoes & chef's vegetable

BOURBON GLAZED SALMON \$26

Grilled salmon, bourbon glaze, roasted garlic mashed potatoes & chef's vegetable

FISH & CHIP \$20

Atlantic cod, hand cut fries & spicy cole slaw

BOURBON MARINATED STEAK TIPS \$27

Grilled steak tips, hand cut fries & spicy cole slaw

SIDES

\$8

BRUSSEL SPROUTS with bacon
GRILLED ASPARAGUS
CHEF'S VEGETABLE

\$7

GARLIC MASHED
HORSERADISH MASHED
HAND CUT FRIES

Please inform your server if a person in your party has a food allergy.
*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food-borne illness.



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Hillside Country Club

MARTINIS & COCKTAILS

ESPRESSO MARTINI \$11

Vanilla vodka, Tia Maria, Carolan's Irish cream, fresh brewed espresso

HILLSIDE COSMO \$11

Ketel One vodka, Cointreau, fresh squeezed lime, splash of cranberry

DIRTY MARTINI \$11

Tito's vodka, Olive juice

LEMON DROP \$11

Ketel One Citron vodka, Cointreau, fresh lemon, simple syrup garnished with sugar rim

HILLSIDE LEMONADE \$9

Choice of flavored vodka & lemonade

SKINNY MARGARITA \$13

Patron Silver, fresh lime juice & splash of soda

PICKLE MARTINI \$11

Tito's vodka, house pickle brine, salt & pepper rim with pickle garnish

BULLEIT OLD FASHIONED \$11

Bulleit bourbon, simple syrup, bitters, maraschino cherry & orange slice

BLUE HAWAII \$10

Tito's vodka, Bacardi rum, Blue Curacao, pineapple juice, sweet & sour mix

HURRICANE \$10

Bacardi rum, Myers dark rum, lime juice, orange juice & passion fruit puree

SALTED CARAMEL \$12

Caramel vodka, Salted Caramel Bailey's Irish cream, white & dark crème de cocoa garnished with a caramel & sea salt rim

ALMOND JOY \$12

Coconut rum, amaretto, white & dark crème de cocoa, half & half garnished with chocolate coconut flake rim

BOTTLED BEER

BUDWEISER	DOWNEAST CIDER
BUD LIGHT	GUINNESS
MICHELOB ULTRA	WHITE CLAW
COORS LIGHT	Black Cherry
CORONA	ODOULS

DRAFT BEER

BUD LIGHT (4.2%)	\$6
SAM SUMMER (5.3%)	\$7
BLUE MOON (5.4%)	\$7
SKYROCK 14K (7.1%)	\$8
BOG IRON BURLY BLONDE (7.5%)	\$7
FOUNDERS ALL DAY IPA (4.7%)	\$6
CASTLE ISLAND KEEPER IPA (6.5%)	\$7
MAINE BEER CO. "LUNCH" IPA (7%)	\$12

WINE HOUSE

TWO VINES **\$8 / \$32**
CHARDONNAY, MERLOT & CABERNET

WHITE

COASTAL RIDGE WHITE ZINFANDEL **\$7 / \$26**
CA- light acidity, fruity & sweet

RIUNITE MOSCATO D'ORO **\$8 / \$30**
ITALY- soft, lively & sweet

MOULIN DE GRASSO WHITE BLEND **\$7 / \$26**
FRANCE- dry, yellow flowers & fruit fresh finish

DIORA CHARDONNAY **\$10 / \$38**
CA- buttery, toasted oak, cinnamon & vanilla

KENDAL JACKSON CHARDONNAY **\$10 / \$38**
CA- buttery oak nuance with vibrant flavors

JOSH CELLARS PINOT GRIGIO **\$9 / \$34**
CA- dry, low acidity, stone fruit, citrus, honeysuckle pears & almond

OYSTER BAY SAUVIGNON BLANC **\$8 / \$30**
NEW ZEALAND- earthy, lemony tropical aroma

FONTEVECCHIA VERDICCHIO **\$10 / \$38**
ITALY- penetrating flavors of citrus, finishes bright

RED

DECOY PINOT NOIR **\$15 / \$49**
CA- ripe strawberry, cherry & plum, cola & clove

DECOY CABERNET SAUVIGNON **\$15 / \$49**
CA- robust, black & blueberry fruit, vanilla mocha & savory notes

COOPERS & THIEF CELLARMASTERS **\$17 / \$55**
BOURBON BARREL AGED RED WINE
CA- dark & jammy bourbon inspired blend

ALEXANDER BROWN **\$10 / \$38**
UNCAGED PINOT NOIR
CA- black cherry, vanilla, & toasted oak

FOUR VINES RED ZINFANDEL **\$10 / \$38**
CA- black cherry, black raspberry, vanilla, spice

THREE FINGERED JACK **\$11 / \$42**
RUM BARREL AGED RED BLEND
CA- dark-fruited red, oak, butterscotch, molasses & spices

1924 DOUBLE BLACK **\$8 / \$30**
CABERNET SAUVIGNON
CA- full bodied, aged in American & French oak

BUBBLY

RUFFINO PROSECCO **\$9 / \$34**

WYCLIFF BRUT CHAMPAGNE **\$7 / \$26**

SANGRIA

RED ~ WHITE

Glass \$9 ~ Pitcher \$30



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