

Menu

APPETIZERS

AHI TUNA NACHOS \$16

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

MARGARITA GARLIC BREAD \$11

Sourdough bread boule, fresh mozzarella cheese, fresh basil, tomato, balsamic glaze

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

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

SOUP & SALAD

ADD:

GRILLED CHICKEN - 6 | STEAK TIPS - 12
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

BURRATA CAPRESE SALAD \$15

Sliced burrata cheese, heirloom tomatoes finished with fresh basil, EVOO & balsamic glaze

NEW ENGLAND CLAM CHOWDER

cup - 8 | bowl - 10

LOBSTER BISQUE & CROSTINI \$17

Herb crostini, lobster meat & a sherry butter

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

Choice of sauce: teriyaki, Thai peanut, buffalo

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

ENTREES

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

PAN BRICK CHICKEN \$21

Fresh herbs, roasted garlic mashed potatoes & grilled asparagus

SOUS VIDE PORK SHANK \$36

Slow roasted pork shank roasted garlic mashed potatoes & chef's vegetable

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 \$29

Grilled steak tips, hand cut fries & spicy cole slaw

CLASSIC BURGER \$15

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

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.

MARTINIS & COCKTAILS

MARTINI FLIGHT \$30

ASK YOUR SERVER FOR SELECTIONS

AFFOGATO MARTINI \$15

Vanilla vodka, fresh brewed espresso, Kahlua, vanilla gelato, cocoa powder & espresso beans

ESPRESSO MARTINI \$13

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

HILLSIDE COSMO \$14

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

DIRTY MARTINI \$11

Tito's vodka, Olive juice
Blue cheese stuffed olives (3) ADD \$1.50

LEMON DROP \$14

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

MIMOSA-RITA \$12

Patron Silver, lime juice, OJ with champagne

CARAMEL APPLE MIMOSA \$11

Caramel Vodka, Apple Cider & Champagne finished with a cinnamon-sugar rim

SALTED CARAMEL \$14

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

SNICKERTINI \$13

Caramel vodka, Carolan's Irish cream, Godiva chocolate liqueur, amaretto, garnished with chocolate drizzle

TOASTED S'MORES MARTINI \$14

Vanilla vodka, chocolate liqueur, white crème de cocoa with a graham cracker rim and toasted marshmallow

WINE

HOUSE

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

WHITE

COASTAL RIDGE WHITE ZINFANDEL CA- light acidity, fruity & sweet \$7 / \$29

RIUNITE MOSCATO D'ORO ITALY- soft, lively & sweet \$8 / \$32

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

JOSH CELLARS PINOT GRIGIO CA- dry, low acidity, stone fruit, citrus, honeysuckle pears & almond \$9 / \$35

OYSTER BAY SAUVIGNON BLANC NEW ZEALAND- earthy, lemony tropical aroma \$8 / \$32

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

RED

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

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

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

BUBBLY

RUFFINO PROSECCO SPLIT \$11

WYCLIFF BRUT CHAMPAGNE \$6 / \$30

SANGRIA

RED ~ WHITE

Glass \$9 ~ Pitcher \$30

CARAMEL-APPLE CIDER ~ BARTENDER SPECIAL

Glass \$11 ~ Pitcher \$35

SANGRIA FLIGHT \$20

SAMPLING OF EACH SANGRIA

BOTTLED BEER

BUDWEISER DOWNEAST CIDER

BUD LIGHT ODOULS

MICHELOB ULTRA GUINNESS

CORONA

DRAFT BEER

SKYROK 14 KARAT

BLUE MOON

GOOSE ISLAND IPA

BOG IRON BURLY BLONDE

BUD LIGHT

DRAFT FLIGHT \$10

5oz. Sampling of all draft beers

ASK YOUR SERVER FOR OTHER BEER SELECTIONS