

# Menu

## APPETIZERS

**CHICKEN WINGS OR TENDERS 6pc \$12 | 12pc \$21**  
Choice of sauce: teriyaki, Thai peanut, buffalo

**AHI TUNA NACHOS \$16**

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

**SEARED SCALLOPS & SOUS VIDE PORK BELLY \$27**

Local sea scallops, sous vide pork, cauliflower & caramelized onion coulee, balsamic

**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

## 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, extra virgin olive oil & balsamic glaze

**NEW ENGLAND CLAM CHOWDER**

cup - 8 | bowl - 10

**LOBSTER BISQUE & CROSTINI \$17**

Herb crostini, lobster meat & a sherry butter

**CHARRED CAULIFLOWER \$12**

Charred Cauliflower, Kalamata olives, roasted red peppers, extra virgin olive oil

**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

**TRUFFLE HAND CUT FRIES \$10**

Parmesan cheese, truffle oil & fresh herbs

## ENTREES

**SHRIMP MOZAMBIQUE \$21**

Mozambique sauce, white rice & hand cut fries

**CHICKEN MOZAMBIQUE \$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

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 **\$7 / \$29**

CHARDONNAY, MERLOT & CABERNET

### WHITE

COASTAL RIDGE WHITE ZINFANDEL **\$6 / \$24**  
CA- light acidity, fruity & sweet

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

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

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

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

### RED

DECOY PINOT NOIR **\$14 / \$49**  
CA- ripe strawberry, cherry & plum, cola & clove

DECOY CABERNET SAUVIGNON **\$14 / \$49**  
CA- robust, generous black & blueberry fruit with vanilla mocha & savory notes

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

### BUBBLY

RUFFINO PROSECCO SPLIT **\$11**

CRANE LAKE BRUT CHAMPAGNE **\$6 / \$30**

## SANGRIA

### RED ~ WHITE

Glass \$9 ~ Pitcher \$30

### CARAMEL-APPLE CIDER ~ CINNAMON SPICE

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

SKYROC 14 KARAT

SAM ADAMS SEASONAL

GOOSE ISLAND IPA

BOG IRON BURLY BLONDE

### DRAFT FLIGHT \$10

5oz. Sampling of all  
draft beers

ASK YOUR SERVER FOR OTHER BEER SELECTIONS