



Hillside Country Club



Always Open to the Public

APPETIZERS

Calamari 2 Ways

Your choice of banana peppers tossed with white wine garlic butter served with marinara & citrus aioli or tossed with thai peanut sauce & roasted peppers served with sriracha & a cilantro creme **\$12**

GF **V** Sweet Corn Mussels

P.E.I. Mussels with roasted corn, peppers and shallots in a champagne & roasted garlic cream served with brioche crostini **\$12**

GF Skewers or Wings

Your choice of boneless chicken tenderloins grilled on a skewer -or- crispy bone-in wings with your choice of sauce: Buff, BBQ, Thai or Roasted Garlic & Herb
5 Skewers **\$8**

6 Wings **\$5** 12 Wings **\$10**

GF Nacho Boards

Yellow corn tortillas with a mozz/cheddar blend, tomatoes & black beans served with pico de gallo & topped with a roasted jalapeno sour cream, guacamole & scallions **\$8**

BBQ or Buff Chicken **\$3** Pulled pork **\$4**

Soft Pretzel Sticks

Hot soft Bavarian pretzel sticks baked with butter and sea salt served with a Cheddar-ale & a sweet mustard dipping sauce **\$7**

SALADS

Dressings: Balsamic, Blue Cheese, Ranch, Red Wine Vinaigrette, Italian, Caesar or Lemon-Herb Vinaigrette

GF Ahi Tuna

Sesame crusted tuna seared & sliced over a artisan greens salad with cucumber & tomatoes drizzled with a sweet soy dressing & wasabi aioli **\$13**

GF Caesar

Chopped romaine, kalamata olives, roasted red peppers, focaccia croutons & parmesan crisps, Caesar dressing **\$9**

GF **V** Arugula

Arugula topped with heirloom grape tomatoes and cherry size fresh mozzarella seasoned in a lemon and herb vinaigrette and drizzled with an aged balsamic reduction **\$9**

Grilled Chicken **\$5** Grilled Shrimp **\$7**

Grilled Wild Faroe Salmon **\$8** Grilled Portobello **\$3**

GF **V** Mixed Greens Salad

Fresh mix of artisan lettuces with matchstick carrots, red onions, cherry tomatoes, cucumbers & radishes, balsamic vinaigrette **\$7**

BURGERS / CHICKEN

Made with 8oz of 100% Angus certified ground chuck or Grilled Chicken. Served with lettuce & tomato & pickles, your choice of hand cut Sea Salt or Truffle Parmesan Fries or Sweet Potato Fries.



B.Y.O Build Your Own

8 ounces of Angus beef-or-grilled chicken, with your choice of cheese and bread grilled to your liking with lettuce & tomatoes **\$10**

Cheese: American, Swiss, Fresh Mozzarella, Provolone, Gorgonzola, Cheddar, Pizza or Nacho Cheese

*Bread: Pretzel, Brioche, or Focaccia *Gluten Free Buns Available*

Toppings: Applewood Bacon, Caramelized Onions, Sautéed Mushrooms, Banana Peppers, Roasted Peppers, Raw Onion or Spinach (.50 cents per additional topping)

Black & Blue

Caramalized onions, sautéed mushrooms, gorgonzola & applewood bacon on a Pretzel bun **\$12**

Spicy Cheddar Bacon

Topped with aged cheddar, smoked bacon, crispy onion strings chipotle aioli lettuce and tomato **\$12**

Bourbon Mustard

Grilled chicken or angus burger, bourbon mustard glaze, sautéed mushrooms, Swiss topped with arugula & tomatoes on Brioche **\$12**

SANDWICHES

Pork Carnitas Tacos

Shredded pork roasted in a smokey tomato sauce served with Brussels slaw in a soft flour tortilla topped avocado cream and salsa (3) **\$12**

Italiano

Thinly sliced prosciutto, capicola & salami with provolone, red onions, tomatoes, lettuce tossed with red wine vinaigrette banana peppers with pesto mayo on focaccia served hot or cold **\$12**

B.L.T.

Toasted bread with apple wood smoked bacon, red leaf lettuce vine ripe tomatoes and roasted garlic mayo **\$11**

Caprese Chicken

Balsamic grilled chicken, fresh mozzarella, pesto mayo, lettuce & tomato on Focaccia **\$11**

Hillside Turkey Club

Honey roasted turkey, applewood bacon, avocado mayo, lettuce & tomato toasted bread **\$10**

Portobello

Balsamic & honey grilled Portobello mushroom cap with roasted peppers, sautéed baby spinach & fresh Mozzarella on a pretzel bun **\$10**



Vegan Option



Gluten Friendly

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

PIZZA'S

Tenderloin Pizza

Sliced tenderloin with caramelized onions & mushrooms finished with a horseradish cream **\$13**

BBQ Hawaiian

BBQ Chicken, Prosciutto, grilled pineapple, red onions, red peppers and scallions **\$12**

Pulled Pork

Slow roasted BBQ pork with red onions, sweet peppers & crumbled gorgonzola **\$12**

Buffalo

Buffalo chicken, red onion, crumbled bacon and scallions drizzled with blue chese dressing **\$12**

Portobello

Portobello mushrooms, caramelized onions, spinach, red peppers drizzled with balsamic reduction & topped with potato stix **\$12**

Caprese

Pesto & pizza cheese topped with cool seasoned slices of tomato & mozzarella, basil & balsamic reduction. Try it Hot for a Margherita Pizza! **\$11**

Classico

Marinara, pizza cheese & pepperoni **\$11**

B.Y.O. Pizza

Pizza cheese & choice of sauce or drizzle **\$10**
Toppings: Caramelized or raw onions, tomatoes, mushrooms, red peppers, grilled pineapple, fresh mozzarella (.50 cents each)

Meats: pepperoni, bacon, prosciutto, Buffalo, Plain or BBQ chicken, pulled pork (\$1 each) (\$2 tenderloin)

Sauces: Marinara, Pesto or BBQ

Drizzles: Horseradish Cream, Blue Cheese Dressing, Balsamic Reduction

GF Ask About Our Gluten Free Pizza Shells

Every Friday Enjoy

Fish-n-Chips **\$16**

Clam Cakes & Chowder **\$6** Bowl **\$8**

DESSERTS

Dessert Grilled Cheese

Toasted slices of banana bread stuffed with sugared marscapone cheese, cream cheese with mini reese's peanut butter cups topped with a captain morgans caramel sauce **\$12**

Smores Pizza

Fluff, chocolate chips, mini marshmallows, chocolate drizzle & graham cracker crumbs **\$9**

Sea Salt Caramel Cheesecake

N.Y. Style cheesecake with crème anglaise, raspberry sauce, sea salt & cashew brittle **\$9**

Chocolate Mousse Cake \$9

Lemoncello Cake \$9

Ask Your Server About Our Seasonal Ice Cream & Gelato!

Two Scoops **\$5**

ENTREES

GF Petite Tenderloin

Grilled 8 oz honey balsamic marinated beef finished in oven roasted with a herb mustard rub, sliced served with Yukon whipped potatoes and grilled asparagus **\$22**

GF Lemoncello Salmon

Wild Faroe Island Salmon grilled then topped with lemon zested panko crumbs and served with a vodka-herb & shallot butter, scallion rice and side salad **\$24**

GF V Shrimp & Mussels

P.E.I. mussels with white tiger shrimp with roasted corn, peppers and scallions in a champagne & roasted garlic cream sauce over jasmine rice **\$21**

GF Smothered Chicken

Twin grilled chicken breasts baked with a whiskey butter caramelized onions and a blanket of smoked Gouda cheese served with risotto and arugula salad **\$19**

SIDES: Yukon gold Whipped Potatoes, hand cut fries, Jasmine Rice, asparagus, Bacon Brussels Sprouts, Side Garden salad, Sweet Corn-or-Herb & Cheese Risotto

KIDS MENU

10 & Under. All Items **\$7**

Cheeseburger & Fries

Chicken Tenders & Fries

Hot Dog & Fries

Grilled Cheese & Fries

Mac-n-Cheese & Fries

GF We are a Gluten Friendly facility.

This icon indicates this item is gluten friendly or can be prepared gluten friendly. We do not have dedicated equipment for the preparation of gluten allergies. Please inform your server of any allergies before placing your order.

V Indicates Item can be made Vegan

Hillside Country Club has lots of amenities for all to enjoy. Looking for a venue to host your special event?

We have many indoor & outdoor options, small or large, we can customize the perfect day for you and your guests! The Tiki Bar & Restaurant and La Collina Patio are the perfect place for an after work get together.

Enjoy live music, karaoke, movies by the pond, yoga on the lawn, round of golf, spa services, lounge by the pool or sit and relax enjoying great food & great service! All of our amenities are always open to the public! Stop in and stay awhile.

Online reservations are available thru Open Table.

For a list of upcoming events, go to

www.hillsidecountryclub.com

and check out our calendar of events.

If you would like to be added to our email list for updates, please talk to your server.



82 Hillside Avenue, Rehoboth, MA

(508) 252-9761

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