



THE HILLSIDE TAVERN
HILLSIDE COUNTRY CLUB



@THEHILLSIDECC

APPETIZERS

CHICKEN WINGS 10PC \$16

CHOICE OF SAUCE: BBQ, BUFFAQUE, BUFFALO, TERIYAKI, THAI PEANUT, THAI CHILI,
GARLIC PARMESAN OR TOO HOT TO HANDLE DRY RUB

HAND BATTERED CHICKEN TENDERS 8PC \$15

CHOICE OF SAUCE: BBQ, BUFFAQUE, BUFFALO, TERIYAKI, THAI PEANUT, THAI CHILI,
GARLIC PARMESAN

AHI TUNA WONTONS \$18

EIGHT CRISPY WONTONS, ALMOND AND SESAME SEARED AHI TUNA WITH PONZU GINGER SAUCE
AND HARVEST EDAMAME CITRUS SLAW

FIVE CHEESE SACCHETTI \$17

FIVE CHEESE STUFFED SACCHETTI, CREAM SAUCE, MOUSTARDA SAUCE, GRATED PARMESAN
DRIZZLED WITH BALSAMIC GLAZE

JUMBO SOFT PRETZEL \$12

BEER CHEESE SAUCE AND BOURBON HONEY MUSTARD

CALAMARI

THAI STYLE \$16 THAI PEANUT SAUCE, CILANTRO AIOLI, SCALLIONS

NEW ENGLAND STYLE \$15 WHITE WINE, BANANA PEPPERS, GARLIC, BUTTER

MARGARITA GARLIC BREAD \$11

SOURDOUGH BREAD BOULE, FRESH MOZZARELLA CHEESE, FRESH BASIL, TOMATO, BALSAMIC GLAZE

SCALLOPS WITH CREAMED CORN \$18

SEARED SCALLOPS TOPPED WITH CANDIED BACON ON A BASE OF CREAMED CORN

BRUSSELS \$12

ROASTED SPROUTS TOSSED WITH APPLES AND ROSEMARY WITH BLUE CHEESE MOUSSE
DRIZZLED WITH APPLE CIDER REDUCTION AND TOPPED WITH TOASTED ALMONDS

SHORT RIB SLIDERS \$11

BRAISED BEEF SHORT RIB, SHREDDED LETTUCE, CRISPY POTATO CHIPS AND TRUFFLE AIOLI

HOUSE SOUP & SALAD

NEW ENGLAND CLAM CHOWDER CUP - 6 | BOWL - 9

HOMEMADE ADOBO CHICKEN SOUP CUP - 6 | BOWL - 9
GARDEN VEGETABLES, JASMINE RICE AND ADOBO CHICKEN

CHILI CUP - 6 | BOWL - 9

TOPPED WITH A MEDLEY OF CHEESE AND TORTILLA CHIPS

FAMOUS SPINACH SALAD \$13

FRESH BABY SPINACH TOSSED IN A WARM BACON VINAIGRETTE WITH CARAMELIZED ONIONS,
SAUTEED MUSHROOMS, ROASTED BUTTERNUT SQUASH, CRAISINS, GOAT CHEESE AND
ROASTED ALMONDS

HILLSIDE GARDEN SALAD \$11

ARTISAN MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, PEPPERS, AND PICKLED RED ONION

CAESAR SALAD \$11

ROMAINE LETTUCE TOSSED IN CREAMY HOUSE MADE CAESAR DRESSING WITH GARLIC CROUTONS
AND SPECIALTY CHEESE

COBB SALAD \$16

ARTISAN MIXED GREENS, CHEF'S TURKEY, SLICED TOMATO MEDLEY, PICKLED RED ONION, BACON,
AVOCADO, HARDBOILED EGG, AND CREAMY AVOCADO RANCH DRESSING

ADD: GRILLED CHICKEN - \$6 | SALMON - \$10 | 6 SHRIMP - \$10 | STEAK TIPS - \$10 | TURKEY - \$5

GRILLED PIZZA

GLUTEN FREE CAULIFLOWER CRUST ADD \$4

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 AND BALSAMIC GLAZE

BBQ CHICKEN PIZZA \$14

GRILLED CHICKEN, PIZZA CHEESE, BBQ SAUCE, CHOPPED BACON, RED ONION

PEPPERONI PIZZA \$14

PIZZA CHEESE, MARINARA SAUCE AND PEPPERONI

ENTREES

CHICKEN OR SHRIMP MOZAMBIQUE \$22

MOZAMBIQUE SAUCE, WHITE RICE, HAND CUT FRIES (ADD \$3 FOR SHRIMP)

CHICKEN AND GNOCCHI \$22

ITALIAN DUSTED CHICKEN BREAST WITH SAUTEED SHALLOTS, GARLIC, PEPPERS, AND TOMATOES TOSSED IN HOMEMADE RICOTTA GNOCCHI AND FINISHED WITH A LEMON WHITE WINE BUTTER SAUCE AND BABY ARUGULA

CHICKEN MARSALA \$22

LIGHTLY FLOURED CHICKEN BREASTS, SAUTEED SHALLOTS, SAGE, MUSHROOMS AND APPLES, FINISHED IN A MARSALA WINE DEMI GLAZE WITH MASHED POTATOES AND VEGETABLE MEDLEY

PORK OSSO BUCCO \$24

FIVE HOUR BRAISED PORK SHANK WITH CHEDDAR MASHED CAULIFLOWER, GREEN BEAN ALMONDINE WITH BACON AND FINISHED IN GRAVY

STRIP FRITES \$28

TEN OUNCE NEW YORK STRIP STEAK GRILLED TO YOUR LIKING, FINISHED WITH SUN DRIED TOMATO BUTTER SERVED WITH GRILLED ROMAINE HEARTS DRIZZLED WITH CAESAR DRESSING AND HAND CUT TRUFFLE FRIES

STEAK TIPS \$27

BOURBON MARINATED STEAK TIPS SERVED WITH HAND CUT FRIES AND VEGETABLE MEDLEY

SLOW BRAISED BEEF SHORT RIB \$32

CRISPY ONIONS, MASHED POTATOES AND VEGETABLE MEDLEY

JAMBALAYA \$ 25

CHICKEN, CHOURICO, SHRIMP, SHALLOTS, GARDEN VEGETABLES AND RICE PILAF IN A ZESTY TOMATO BROTH TOPPED WITH AN ARUGULA CORN SALAD WITH TOMATO PESTO VINAIGRETTE

SUB GF CAULIFLOWER RICE \$2

HARVEST SALMON \$24

GRILLED SALMON FILET TOPPED WITH A SAVORY DIJONNAISE SERVED WITH CHIPOTLE BOURBON SWEET POTATOES AND APPLE BEET PUREE

FISH & CHIPS \$20

ATLANTIC COD FILET, HAND CUT FRIES, HOUSE TARTAR AND COLE SLAW

COD CASINO \$25

FRESH PEPPER AND CHOURICO CASINO CRUMB BACKED COD FILET DRIZZLED WITH A CARAMEL ONION BACON CREAM SAUCE SERVED WITH MASHED POTATOES AND VEGETABLE MEDLEY

DESSERTS

ASK ABOUT OUR WEEKLY HOMEMADE DESSERTS!

CHOCOLATE TOWER CAKE \$16

SHAREABLE MILE HIGH CHOCOLATE CAKE LAYERED WITH CHOCOLATE GANACHE FILLING SERVED WITH CHOCOLATE AND RASPBERRY SAUCE AND WHIPPED CREAM

TIRAMISU \$7

ESPRESSO DIPPED LADYFINGERS LAYERED IN SABAYON AND FINISHED WITH COCOA POWDER

LIMONCELLO CAKE \$9

LEMON SPONGE CAKE LAYERED WITH LEMON BUTTERCREAM, SERVED WITH RASPBERRY SAUCE AND WHIPPED CREAM

CANNOLIS \$8

FOUR CANNOLIS WITH HOMEMADE CHOCOLATE CHIP RICOTTA CREAM FILLING WITH WHIPPED CREAM AND BERRIES

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.