



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*

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.

## 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

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