



# Dinner Menu

Curated by Executive Chef Patrick Connell

## STARTERS

- Wings or Tenders** **\$16**  
One pound served with your choice of Buffalo, BBQ, Buffaque, Thai Peanut, Thai Chili, Honey Sriracha or Garlic Parmesan served with Ranch or Blue Cheese with crudité
- Jumbo Pretzel** **\$13**  
Served with beer cheese and bourbon pub mustard OR cinnamon sugar, chocolate and caramel sauce
- Ahi Tuna Nachos** **\$18**  
Spicy tamari marinated tuna, tropical salsa, guacamole and crispy wontons
- Grilled Clams Casino** **\$16**  
Eight grilled local littlenecks, smoked bacon brioche crumb chorizo red pepper sauce
- New England Calamari** **\$16**  
Tossed in white wine, butter, garlic, and banana peppers served with marinara sauce
- Thai Calamari** **\$17**  
Tossed in Thai peanut sauce with a cilantro aioli and scallions
- Tiki Sweet Corn** **\$10**  
Grilled sweet corn off the cobb topped with Monterey cheese underlined with smoky spiced street corn sauce
- Signature Sticky Ribs** **\$18**  
Five crispy ribs coated with a sweet and spicy sauce and served with jicama apple slaw

## SALADS

### Protein Selections:

Chicken \$6 | 8 Shrimp \$10 | Turkey \$5  
Salmon \$10 | Scallops \$10 | Steak Tips \$10

- Asian Chopped Salad** **\$16**  
All natural grilled chicken, power salad blend, julienned carrots, peppers and cucumbers tossed in a Thai peanut dressing
- Hillside Garden** **\$12**  
Artisan mixed greens, cucumbers, tomatoes, carrots, peppers and pickled red onion with balsamic vinaigrette
- Boston Bib & Corn** **\$14**  
Boston bib lettuce, bell pepper, heirloom tomato, grilled corn, sunflower seeds, herb ricotta and mango pulp vinaigrette
- Caesar Salad** **\$12**  
Crisp Romaine lettuce tossed in a creamy house made Caesar dressing, garlic croutons and shaved parmesan

## HOUSE SOUPS

- New England Clam Chowder**  
Cup \$6 | Bowl \$9
- Chicken and Vegetable Soup**  
Adobo chicken and garden vegetables with jasmine rice  
Cup \$6 | Bowl \$9
- Chili**  
Ground beef and italian sausage. With a medley of cheese and tortilla chips.  
Cup \$6 | Bowl \$9

## PIZZAS

- Gluten free cauliflower crust +\$5
- Margherita** **\$15**  
Medley of Italian cheese, fresh mozzarella, roma tomatoes with a basil pistou spread and finished with a balsamic drizzle
- Fig & Prosciutto** **\$15**  
Black mission fig, cheese medley, caramelized onions, prosciutto, baby arugula and finished with a balsamic drizzle
- BBQ Chicken** **\$16**  
Grilled chicken, Italian cheese medley, BBQ sauce, chopped bacon and red onion
- Pepperoni** **\$15**  
House pizza sauce, jumbo pepperoni and medley of Italian cheese
- Honey Sriracha** **\$16**  
House pizza sauce, crispy chicken tossed in sriracha sauce topped with banana peppers and a medley of Italian cheese

## SEA

- Fish & Chips** **\$20**  
Your choice of baked or fried haddock filet served with fries, house tartar and coleslaw
- Curried Coconut Marine Medley** **\$28**  
Fresh local littleneck clams, salmon, and tiger shrimp poached in a creamy Cajun coconut curry broth, topped with wilted greens, and served over Cajun yuca fries  
Upgrade your dish with lobster for an additional \$10
- Curried Salmon** **\$24**  
Grilled salmon marinated in sweet curry, served with cucumber salsa and quinoa vegetable confetti fried rice  
Bourbon glaze salmon also available
- Shrimp Mozambique** **\$28**  
Local shrimp served with Mozambique sauce, white rice, and French fries

## LAND

- Steak Tips** **\$28**  
12oz Sirloin steak tips grilled to your liking topped with bourbon glaze and served with mashed potatoes and vegetable medley  
Enjoy Tiki Style with Cajun seasoning and jicama apple slaw
- “YOU GOTTA TRY THESE RIBS”** **Half Rack \$26 | Full Rack \$38**  
Our house ribs are served with pan-dripping sauce, sweet potato fondant, and apple jicama slaw
- Braised Short Ribs** **\$28**  
House braised beef served with cheddar mashed potatoes, vegetable medley and topped with housemade potato crisps

## AIR

- Chicken Milanese** **\$22**  
Tender chicken breast, pounded and coated in Italian bread crumbs, fried to golden perfection and served with baby arugula, roasted cherry tomatoes, shaved Parmesan, and a lemon basil vinaigrette  
Upgrade to include our infamous blush sauce and pasta for an additional (+\$4)
- Chipotle Raspberry Half-Roasted Chicken** **\$24**  
Covered in our signature chipotle honey raspberry barbecue sauce, accompanied by a tomato corn salad and sweet potato fondant
- Chicken Mozambique** **\$24**  
Grilled chicken served with Mozambique sauce, white rice, and French fries

## DESSERTS

- Cannolis** **\$8**
- Seasonal Slice of Pie** **\$7**
- Chocolate Tower Cake** **\$16**
- Caramel Cheesecake** **\$8**

## HANDFULS

- All served with a pickle and your choice of house chips, French fries, dressed greens, onion rings (+\$3), truffle fries (+\$3) or sweet potato fries (+\$3)
- Golden Fever** **\$16**  
Your choice of grilled or crispy chicken breast served with lettuce, tomato, pickle chips and sweet and spicy sauce on a brioche bun
- BYO Burger** **\$16**  
Choice of premium half pound burger blend, turkey patty or vegetable patty cooked to your liking with lettuce, tomato and onion on a toasted bun  
Add \$1 each: caramelized onions, mushrooms, peppers  
Add \$2 each: American cheese, Cheddar cheese, Swiss Cheese, 3 crispy bacon strips
- Signature Lobster Roll** **\$25**  
Five ounces local lobster meat, citrus old bay aioli, diced celery and shredded lettuce on a Coney Island roll



# Drink Menu

## SPECIALTY COCKTAILS

### Peachy Keen Bourbon Dream \$14

Bulleit bourbon, sweet peach iced tea and sprig of mint for garnish

### Hillside Lemonade \$9

Choice of flavored vodka & Simply lemonade

### Ray Of Sunshine \$12

Cîroc coconut vodka & Simply blueberry lemonade

### Sandwedge Punch \$12

Blue Chair coconut rum, Blue Chair banana rum, pineapple juice & topped with Goslings dark rum

### Coconut Margarita \$12

1800 Coconut Tequila, lime juice, cream of coconut, and Cointreau, served with a delightful coconut rim

### Mai Tai \$12

Home made Mai Tai mix, orange juice, pineapple juice, splash of grenadine & topped with Goslings dark rum

### Caddie-Lac Margarita \$14

Patron Silver, Cointreau, sour mix, orange juice & Grand mariner floater

## SPECIALTY MARTINIS

### Pistachio Martini \$14

Crafted with amaretto, blue curacao, vanilla vodka, and Baileys, finished with a sprinkling of pistachio crumbs on top.

### Chocolate Martini \$13

Smirnoff vanilla vodka, chocolate liqueur, Frangelico & garnished with a chocolate drizzle

### Espresso Martini \$14

Smirnoff vanilla vodka, Baileys Irish Cream, Kahlua & cold brew espresso & topped with espresso beans

### Hillside Cosmo \$14

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

### Lemon Drop Martini \$14

Ketel One Citron vodka, fresh squeezed lemon, garnished with a sugar rim

### Peach Ring-Tini \$12

Mango vodka, peach schnapps, pineapple juice & splash of cranberry

### Salted Caramel Martini \$14

Smirnoff Caramel vodka, Bailey's Salted Caramel Liqueur, white & dark Crème de Cocoa & garnished with caramel & sea salt rim

## Cans

High Noons	\$8
White Claw	\$8
Links Drink	\$8
Blue Moon	\$8
Whalers Rise	\$8
Whalers Muse	\$8
Guinness	\$8
Athletic Golden Ale (n/a)	\$6
Sam Adams Just The Haze (n/a)	\$6

## Bottles

Budweiser	\$5	Bud Lite	\$5
Coors Lite	\$5	Corona	\$6
Corona Lite	\$6	Mich Ultra	\$5
Miller Lite	\$5	Heineken	\$6

## Drafts

Inquire with your server to explore our variety of draft beers available.

## WINE LIST

### WHITE

Josh Pinot Grigo	\$11/\$32
Rapaura Sauvignon Blanc	\$9/\$29
Coastal Ridge White Zinfandel	\$8/\$28
Kendall Jackson Chardonnay	\$11/\$36
Oyster Bay Sauvignon Blanc	\$11/\$32
EOS Moscato	\$9/\$29
Whispering Angel Rose	\$10/\$30
Mirassou Chardonnay	\$9/\$29
Salvalai Pinot Grigio	\$9/\$29

### RED

Cannonball Cabernet	\$11/\$30
Rickshaw Pinot Noir	\$9/\$29
Lote 44 Malbec	\$10/\$30
Cannonball Merlot	\$11/\$30
Angels & Cowboys Proprietary Red	\$10/\$30
Red Diamond Malbec	\$11/\$30
Murphy Goode Pinot Noir	\$12/\$32
Red Diamond Merlot	\$11/\$30

## Sangria

### Red Sangria

Glass \$9 / Pitcher \$30

### White Sangria

Glass \$9 / Pitcher \$30

### Watermelon

Glass \$11 / Pitcher \$35

### Strawberry

Glass \$11 / Pitcher \$35

## Sparkling

Ruffino Splits	\$9
Wycliff Champagne	\$7/\$26