



APPETIZERS

AHI TUNA NACHOS

Ahi tuna, soywabi sauce, chipotle aioli, wakame salad, pickled ginger, wonton crisp 14

PROSCIUTTO & MOZZARELLA ARANCINI

Creamy cheese risotto rice balls stuffed with prosciutto ham, fresh mozzarella cheese over marinara sauce 13

MARGARITA GARLIC BREAD

Sourdough bread boule, fresh mozzarella cheese, fresh basil, sliced tomato, balsamic glaze 7

TIKI FAVORITES

CALAMARI

NEW ENGLAND STYLE

White wine, banana peppers, garlic, butter 14

THAI STYLE

Thai peanut sauce, cilantro aioli, roasted red peppers
14

CUBAN EMPANADAS

2 per order

Ham, swiss, roasted pork, pickle, mustard 8

TRUFFLE HAND CUT FRIES

Parmesan cheese, truffle oil and fresh herbs 7

CHICKEN WING'S REGULAR OR TENDERS

Bone-in wings or chicken tenderloins with choice
of sauce: teriyaki, thai peanut, spicy buffalo

6pc- 7 | 12pc - 13

JUMBO PRETZEL

Pretzel on a hook, beer cheese, pub mustard sauce 9

HILLSIDE CAESAR SALAD

Romaine lettuce, roasted red peppers, parmesan crisp,
Kalamata olives, croutons, Caesar dressing 10

ADD

AHI TUNA 8 | GRILLED CHICKEN 4 | GRILLED SHRIMP 6

MARGARITA PIZZA

Pizza cheese, pesto, fresh tomato, fresh
mozzarella, balsamic glaze 13

PIZZA OF THE DAY

Ask your server for our daily pizza 15

ADD CAULIFLOWER CRUST \$1 (GLUTEN FREE)

BLACK & BLUE BURGER

Certified Angus Beef burger, applewood bacon,
caramelized onions, mushrooms,
gorgonzola on an onion roll with lettuce,
tomato & hand cut fries 14

Menu items  are available gluten friendly ask your server for details

* Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

La Collina

Restaurant and Bar

ENTREES

CERTIFIED ANGUS BEEF FILET MIGNON



7 oz. Grilled filet mignon, mushroom, gorgonzola cream sauce ,
roasted garlic mashed potatoes, roasted daily vegetables 38

SHRIMP MOZAMBIQUE

Shrimp, Mozambique sauce, white rice
and hand cut fries 21

SOUS VIDE PORK SHANK

Pork shank, pork au jus, roasted garlic mashed
potato, chef's vegetables 34

CHICKEN MOZAMBIQUE

Chicken, Mozambique sauce, served with rice
and hand cut fries 19

GRILLED SALMON

Salmon,, bourbon glaze, roasted garlic mashed
potato, chef's vegetables 23

SLOW BRAISED SHORTRIB

Short rib, pan sauce, served with chili onions,
horseradish mashed potatoes, chef's vegetables 25

CHICKEN PICATTA

Chicken, lemon, butter, white wine, garlic, crispy
c apers, crispy prosciutto ham, angel hair pasta 17

THE "CERTIFIED ANGUS BEEF"® BRAND HAS THE HIGHEST STANDARDS,
UNRIVALED FLAVOR, INCREDIBLY JUICY AND TENDER.



SIDES 7

BRUSSEL SPROUTS & BACON

CHEF'S DAILY VEGATABLE

HAND CUT FRIES

MASHED POTATOES

VEGAN CORNER

CHARRED CAULIFLOWER


Charred Cauliflower, Kalamata olives, roasted red peppers,
extra virgin olive oil 9

SOUTHWESTERN BLACK BEAN EMPANADAS

2 per order; Black beans, peppers, salsa roja 8

SOUTHWEST BLACK BEAN BURGER

black bean burger on a gluten free roll with
lettuce, tomato & hand cut fries 12

Menu items  are available gluten friendly.

Ask your server for details

* Consuming raw or undercooked meats, seafood, poultry or eggs
may increase your risk of food borne illness, especially if you have
certain medical conditions. Before placing your order, please inform
your server if you or a person in your party has a food allergy.

○ Martinis & Specialty Cocktails ○

ESPRESSO MARTINI \$13

Vanilla vodka, Tia Maria, Carolans 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

SALTED CARAMEL \$14

Caramel vodka, Salted Caramel Bailey's Irish cream,
white & dark crème de cocoa garnished with
a caramel & sea salt rim

CHOCOLATE MARTINI \$13

Vanilla vodka, Godiva chocolate liqueur,
white crème de Cocoa garnished with chocolate drizzle

ALMOND JOY \$12

Coconut rum, amaretto, white & dark crème de cocoa,
half & half garnished with chocolate coconut flake rim

BANANA CREAM PIE \$12

Blue Chair banana rum, crème de banana, Rumchata,
garnished with caramel graham cracker rim

○ Sangria ○

RED ~ WHITE

Glass \$9 ~ Pitcher \$30

CARAMEL-APPLE CIDER ~ CINNAMON SPICE

Glass \$11 ~ Pitcher \$35

SANGRIA FLIGHT

FOUR SAMPLINGS OF EACH SANGRIA
RED, WHITE,
CARAMEL-APPLE CIDER & CINNAMON SPICE
\$17

SNICKERTINI \$13

Caramel vodka, Carolans Irish cream, Godiva chocolate
liqueur, amaretto, garnished with chocolate drizzle

MAPLE BACON MARTINI \$14

Caramel Vodka, dark rum, Bailey's Irish cream, maple
syrup & half & half, garnished with maple bacon

DRUNKEN APPLE PIE COCKTAIL \$13

Crown Royal apple, Rumchata, Fireball whiskey, &
vanilla vodka served over ice with a cinnamon sugar rim

RUSSIAN SKREWBALL \$12

Skrewball peanut butter whiskey, Kahlua served over ice

HILLSIDE LEMONADE \$9

Strawberry, Blueberry, OR Cherry vodka & lemonade
Ask your server for other available flavors.

HILLSIDE BLOODY MARY \$12

Tito's vodka, Bloody Mary mix, spices, bacon
Try Me with Bulleit Bourbon!

MIMOSA \$9

Champagne, triple sec, orange juice

○ Hot Drinks ○

IRISH COFFEE \$10

Jameson Irish whiskey, coffee, whipped cream

SKREWBALL COFFEE or HOT CHOCOLATE \$10

Skrewball peanut butter whiskey, coffee or
hot chocolate, whipped cream

KENTUCKY COFFEE \$11

Bulleit bourbon, coffee, whipped cream

HOT CHOCOLATE EL DIABLO \$10

Patron XO Café Incendio chile chocolate liqueur, hot
chocolate, whipped cream

Can't take the heat... Try Patron XO Café coffee liqueur

ESPRESSO \$5

CAPPUCCINO \$6

ADD YOUR FAVORITE CORDIAL!

La Collina
Restaurant and Bar