



APPETIZERS

AHI TUNA NACHOS

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

SEARED SCALLOPS & SOUS VIDE PORK BELLY

Local sea scallops, sous vide pork, cauliflower & caramelized onion coulee, balsamic glaze 21

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 8

FIVE CHEESE SACHETTI

Five cheese stuffed sachetti, cream sauce, moustrada sauce, grated parmesan, vincotto 15

NEW ENGLAND CLAM CHOWDER

CUP 5.5 | BOWL 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 cheese, roasted pork, pickle, mustard 8

TRUFFLE HAND CUT FRIES

Parmesan cheese, truffle oil & fresh chopped herbs 7

CHICKEN WINGS 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

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 \$2 (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

SIDES 7

**BRUSSEL SPROUTS
with BACON**

**CHEF'S
DAILY VEGETABLE**

HAND CUT FRIES

MASHED POTATOES
Horseradish
OR
Roasted Garlic

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.

ENTREES

CERTIFIED ANGUS BEEF FILET MIGNON



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

SHRIMP MOZAMBIQUE



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

CHICKEN MOZAMBIQUE



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

SOUS VIDE PORK SHANK

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

GRILLED SALMON

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

SLOW BRAISED SHORTRIB



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

CHICKEN PICATTA

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

PAN BRICK CHICKEN



Chicken, pan au jus, fresh herbs, roasted garlic mashed
potatoes, chef's daily vegetables 18

STEAK & GNOCCHI PASTA



Certified Angus Beef , potato gnocchi pasta,
mushroom, demi glace cream sauce 21



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



VEGAN CORNER

CHARRED CAULIFLOWER

Charred cauliflower, Kalamata olives, roasted red peppers, EVOO 9

SOUTHWESTERN BLACK BEAN EMPANADAS

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

MEATLESS MEATBALL

Plant based protein, fresh herbs, marinara sauce ,
gluten free penne 18

SOUTHWEST BLACK BEAN BURGER

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

DESSERTS

CHOCOLATE DOME

Molten lava cake with raspberry & chocolate sauce inside a semi-sweet chocolate dome. Finished tableside 16

LIMONCELLO CAKE

Lemon sponge cake layered with lemon buttercream served with raspberry sauce & whipped cream 8

CHOCOLATE TOWER CAKE

Mile high chocolate cake layered with chocolate pastry cream served with raspberry sauce & whipped cream 15

TIRAMISU

Traditional Italian dessert with espresso zabaione cream, lady fingers & whipped cream 8

○ 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 \$11

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

○ WINE ○

HOUSE

- TWO VINES **\$7 / \$29**
WASHINGTON STATE
- CHARDONNAY– fruit flavor pears, apples, hint of citrus
- MERLOT– fresh fruit aromas raspberry, black cherries, coconut spice
- CABERNET– strawberry, Washington cherries & cola, berry sweetness

WHITE

- COASTAL RIDGE WHITE ZINFANDEL **\$6 / \$24**
CALIFORNIA– light acidity, fruity & sweet
- KENDAL JACKSON CHARDONNAY **\$10 / \$38**
CALIFORNIA– buttery oak nuance with California vibrant flavors
- JOSH CELLARS PINOT GRIGIO **\$9 / \$35**
CALIFORNIA– dry, low acidity, stonefruit, citrus, honeysuckle pears & almond
- OYSTER BAY SAUVIGNON BLANC **\$8 / \$32**
NEW ZEALAND– earthy, lemony aroma, hints of tropical fruit
- FONTEVECCHIA VERDICCHIO **\$10 / \$38**
ITALY– penetrating flavors of citrus, finishes bright & fresh

RED

- DECOY PINOT NOIR **\$14 / \$44**
CALIFORNIA– ripe strawberry, cherry & plum, hints of cola & clove
- DECOY CABERNET SAUVIGNON **\$14 / \$44**
CALIFORNIA– robust, generous black & blueberry fruit with vanilla mocha & savory notes
- LOUIS MARTINI CABERNET SAUVIGNON **\$10 / \$38**
CALIFORNIA- well balanced, dark fruit, black tea & cocoa
- COOPERS & THIEF CELLARMASTERS **\$17/ \$52**
BOURBON BARREL AGED RED WINE
CALIFORNIA– dark & jammy red wine blend with bourbon inspired flavors & aromas
- ZACCAGNINI MONTEPULCIANO D’ABRUZZO **\$12 / \$42**
ITALY– intense violet & color, aromas plum, subtle hints of ripe

BUBBLY

- RUFFINO PROSECCO SPLIT **\$11**
- CRANE LAKE BRUT CHAMPAGNE **\$6 / \$30**

○ BEER ○

BOTTLED BEER

- BUD \$5
- BUD LIGHT \$5
- MICHELOB ULTRA \$5
- CORONA \$6
- ODOULS \$4

DRAFT BEER

ASK YOUR SERVER FOR DAILY SELECTIONS.

DRAFT BEER FLIGHT

FOUR 5 OZ. DRAFT BEER SAMPLINGS

○ SIPPING DELIGHTS ○

BOURBON

- Bulleit
- Wild Turkey American Honey
- Jim Beam
- Woodford Reserve
- Makers Mark

SCOTCH

- Dewars
- Macallan 12
- Glenlivet 12
- Johnny Walker Black Label

CORDIALS

- Hennessy
- Bailey’s
- Kahlua
- Sambuca
- Disaronno
- Frangelico
- Café Patron XO
- Fireball

WHISKEY

- Jack Daniels
- Jack Fire
- Jameson
- Crown Royal
- Crown Apple
- Tullamore Dew
- Skrewball Peanut Butter