

Appetizers

Peppered Steelhead	10
steelhead filet seasoned with fresh ground pepper, grilled, and served with a ginger-lime dipping sauce	
Calamari	8
cajun seasoned and deep fried, served with aioli sauce	
Crab and Artichoke Dip	16
dungeness crab, artichokes, gourmet cheeses, baked until bubbling, served with crustinis	

Salads

Jumbo Shrimp Louie	13
jumbo prawns, greens, tomato, egg, asparagus, and your choice of dressing	
Caesar Salad with Blackened Salmon	12
romaine lettuce, croutons, parmesan cheese tossed with traditional dressing, topped with blackened salmon	
House Salad	4
mixed greens, tomato, cucumber, croutons, olives, garbanzo beans, your choice of dressing	

Soups

Oyster Stew	5
fresh Washington oysters in a creamy stew	
Soup du Jour	Cup 3 Bowl 4.25
Lentil Stew	Cup 3 Bowl 4.25
(vegan) simply the best	

Entrees

Rack of Lamb	24
New Zealand lamb, charbroiled, served with smoked tomato sauce, Yukon Gold mashed potatoes, and fresh asparagus	
New York Steak	22
12oz. hand cut USDA Choice beef, charbroiled, served with a baked potato and vegetables	
Chicken Dijon Pasta	18
boneless chicken breast sautéed in butter with mushrooms and onions, finished in a creamy dijon sauce with whole wheat pasta	
Halibut Oscar	24
fresh halibut filet, charbroiled, then topped with dungeness crab, fresh asparagus, and béarnaise sauce, served with brown basmati rice	
Pork Chops	18
twin Sterling Silver™ chops, charbroiled, topped with apple chutney, served with mashed red potatoes and vegetables	
Sesame Duck	21
grilled Maple Leaf Farms duck breast, served with a huckleberry Riesling sauce, rice, and seasonal vegetables	
Bison Peppersteak	20
handcut 8oz American bison, seasoned with fresh ground black pepper, charbroiled, smothered with sautéed mushrooms, onions, bell peppers, and cherry tomatoes, served with a baked potato	
Roasted Portabella Mushroom	18
oven roasted, topped with a smoked tomato sauce, served with brown basmati rice and a bell pepper-onion medley	
Cioppino	18
a hearty tomato based fisherman's stew with crab, pollock, salmon, shrimp, oysters, crayfish	
Ribeye	22
handcut 12oz choice beef charbroiled, served with mashed red potatoes and vegetables	
Deep Fried Prawns	18
dipped in our special beer batter, fried, and served with cocktail sauce, rice, and vegetable	
Steak and Lobster	38
6oz top sirloin, 8oz lobster tail, baked potato, vegetable	

Favorites

Appetizers

<i>Baked French Onion Soup</i>	5
baked with fontina, parmesan, and a Holland Rusk	
<i>Cougar Gold Mushrooms</i>	14
portabella mushrooms sautéed in butter with wine, garlic, tomato, green onion, herbs	
<i>Escargots</i>	12
baked snails in garlic butter	

Salads

<i>Spinach Salad</i>	11
fresh spinach, mushrooms, cashews, cheese, red onion, egg, bacon, served with the Hilltop's own poppyseed dressing	
<i>Honey Mustard Chicken Salad</i>	11
broiled breast of chicken on a bed of greens with honey mustard dressing, oranges, and almonds	

Entrees

These dishes are served with a cup of soup du jour or a small green salad and our homemade bread

<i>Petite Top Sirloin</i>	15
center cut, baked potato, vegetable	
<i>Mediterranean Pasta</i>	15
bell peppers, mushrooms, onion, and black olives sautéed in olive oil, then tossed with pasta and marinara sauce	
<i>Applewood Smoked Pork</i>	15
house smoked until it falls apart, served with Porky's BBQ sauce, baked potato, coleslaw, baked beans, and vegetable	
<i>Oysters</i>	15
lightly breaded and pan fried in canola oil, served with rice and vegetable	Senior 12
<i>Chicken Parmesan</i>	15
breast of chicken breaded and sautéed in fresh herbs, then baked with parmesan cheese and marinara sauce, served with rice and vegetable	Senior 12
<i>Cougar Brand German Sausage</i>	15
2/3 lb. special blend sausage served with sauerkraut and red potatoes	1/2 order 10
<i>Homemade Desserts</i>	6
<i>Ice Cream, Sherbet</i>	2.50

Beverages

Coffee, Tea, or Brewed Decaffeinated Coffee	2
Hot Chocolate with whipped cream	3
Milk	small 2.50 large 3
Soft Drinks	2.50

Full Service Lounge

HILLTOP INN
& RESTAURANT