

#### **APPETIZERS**

Bacon Wrapped Shrimp with mustard BBQ sauce	. \$10
Artichoke Crab Dip with tortilla chips	. \$9
Buffalo Fingers served with carrots, celery and blue cheese	. \$8
Bruschetta toasted french bread, fresh pesto, tomato and feta cheese	. \$9
Fried Green Tomatoes served with ranch	. <b>\$9</b>

## SMALL SALADS

Classic Caesar Salad romaine hearts, croutons, parmesan cheese \$8
House Salad spring mix, tomatoes, cucumbers, croutons, carrots \$8

## SALAD ENTREES

Hilltop Caesar romaine hearts, croutons, and parmesan cheese	\$12
Hilltop Salad	\$12
Build your own to include: bacon, cheese, egg, tomato, avocado,	
onion,cucumber, crouton	
Spinach Salad baby spinach, pecans, blue cheese, bacon,	
mandarin oranges	\$12
*Add chicken, shrimp or steak to salad	\$3
*Add salmon to salad	<b>\$5</b>

**Dressings:** Blue Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Sesame Ginger. **Fat Free:** Italian, Ranch

### SANDWICHES

served with Hand-Cut French Fries or Cole Slaw
Half Pound Grilled Hamburger* choice ground beef, cheddar cheese,
lettuce and tomato on toasted wheat or white bun (add bacon\$1) $\$12$
Grilled or Fried Chicken Sandwich with lettuce, tomato and
jack cheese on a toasted bun\$11
Cuban Sandwich roast pork loin, sliced ham, jack cheese on french bread, pickles, toasted and served with mojo dipping sauce
Fried Shrimp Po Boy served with lettuce, tomato and tartar sauce \$15
Steak Sandwich* tender beef served with sauteed onions
and mushrooms, cheese on toasted french bread

### **ENTREES**

Hamburger Steak* with mushroom gravy, served with	
smashed potatoes and green beans	\$15
Fried or Grilled Chicken marinated boneless chicken breast	
served with rice and green beans	\$14
Fried Shrimp served with cole slaw and fries	\$18
Grilled or Blackened Tilapia served with cole slaw and fries	\$16
Pan Seared Crab Cakes served with cole slaw and fries	\$18
Salmon Filet grilled and topped with chimichurri sauce,	
rice pilaf, and green beans	<b>\$18</b>
8 oz. Filet Mignon* beef tenderloin filet grilled	
and topped with herb butter, served with baked potato and salad	\$36

#### SIDE ITEMS \$4

Collard Greens Sauteed Onions & Mushrooms Red Mule Grits Cole Slaw Baked Potato Rice Pilaf Onion Rings French Fries Green Beans with Garlic & Mushrooms Asparagus

#### DESSERTS \$7.50

Hilltop Brownie chocolate with butterscotch chips, coconut, pecan, served with Vanilla Ice Cream

> Creme Brulee Key Lime Pie

\*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



SUNDAY BRUNCH MENU

Served Sundays 10:00 a.m. until 3:00 pm

# SPECIALS

Steak and Eggs served with one side\$17

Shrimp and Grits served with one side ......\$18

## **ENTREES**

served with your choice of two side items

**Crab Cake Benedict** an English muffin split and topped with two crab cakes, two poached eggs, and Hollandaise sauce ......**\$18** 

**French Toast** four pieces of multi-grain bread lightly battered and grilled, served with powdered sugar and maple syrup .......**\$12** 

Western Omelette ham, onion, peppers and cheese.......\$12

- Broccoli, Bacon and Cheddar Omelette.....\$14
- Ham and Cheddar Omelette ......\$14 Creole Omelette filled with shrimp and cheese ......\$15
- Spinach and Jack Omelette ......\$14

## **Sides** Red Mule Grits • Roasted Potatoes • Fresh Fruit • Bacon

SOUPS Crawfish Gumbo our signature soup cup \$4.50 bowl \$6.50 pint \$10 quart \$18

BEVERAGES

Hot Tea, Coffee \$2.75

Iced Tea, Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Ginger Ale \$2

Milk \$3

Juices: Grapefruit, Cranberry, Orange \$4

Bottled Water San Pellegrino \$5

(no free refills on milk, juice, or hot tea orders)

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