

APPETIZERS

Batter Fried Mushrooms served with ranch dressing	. \$9
Bacon Wrapped Shrimp with mustard BBQ sauce	. \$10
Artichoke Crab Dip with tortilla chips	. \$9
Chicken or Shrimp Quesadilla with pablano peppers and	
sauteed onions, served with sour cream and salsa	. \$10
Buffalo Fingers served with carrots, celery, and blue cheese	. \$9
Bruschetta toasted french bread, fresh pesto, tomato and feta cheese	. \$9
Crab Cakes pan seared served over fresh spinach	
with lemon and creole sauce	. \$10
Fried Green Tomatoes served with ranch	. \$9
Classic Caesar Salad romaine hearts, croutons, parmesan cheese House Salad spring mix, tomatoes, cucumbers, croutons, carrots Iceberg Wedge smoked bacon, diced tomatoes, blue cheese crumbles SALAD ENTREES	. \$8
Chicken Spinach Salad baby spinach, pecans, blue cheese, bacon,	
and mandarin oranges topped with grilled or fried chicken	.\$15
Salmon Spinach Salad our spinach salad topped	
with grilled salmon	. \$17
Large Caesar Salad topped with	
grilled or fried chicken, shrimp or steak	. \$15
Dressings: Blue Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Sesame Ginger. Fat Free: Italian, Ranch	

SOUTHERN COMFORT

Tountry Fried Steak served with smashed potatoes and
sauteéd green beans\$18.50
Fried Chicken Breast served wtih a side of brown gravy and
rice pilaf and sauteéd green beans
Fried Porkchop topped with brown gravy with smashed potatoes
and collard greens
Fried Catfish served with coleslaw and hush puppies\$19.50

EARLY EVENING SPECIALS

Sunday - Thursday, \$4 off any dinner entree with # before 6 pm.

SOUPS Crawfish Gumbo our signature soup

cup **\$5** bowl **\$7** pint **\$12**

quart **\$18**

No separate checks for parties of 7 or more.

Stay in touch with us at www.hilltopgrille.com

Private dining room available for special occasions (706) 353-7667

THURSDAY NIGHT SPECIAL

Surf & Turf \$22

*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.

FISH AND SEAFOOD*
Jumbo Fried Shrimp served with baked potato and cole slaw \$23
The Sauteed Shrimp and Grits served with one side
Crab Cakes pan seared and served with roasted sweet potatoes
and leeks and sauteéd green beans
Salmon Filet grilled and topped with our homemade chimichurri sauce,
served with rice pilaf and sautéed green beans\$27
Pecan Crusted Rainbow Trout served with rice pilaf
and collard greens\$25
Red Snapper blackened and topped with a pineapple glaze,
served with rice pilaf and sautéed green beans
Scallops pan seared and drizzled with balsamic fig reduction,
served with grilled asparagus and grits\$34
Bayou Tilapia broiled and topped with a crawfish cream sauce
served with rice pilaf and grilled asparagus\$27
Seafood Pasta bowtie pasta tossed with tomatoes, garlic, shrimp,
crab meat, and scallops in a rich cream sauce topped with
parmesan cheese, served with a house salad

DESSERTS

Hilltop Brownie chocolate with butterscotch chips, coconut, pecan,	
served with Vanilla Ice Cream	\$7.50
Creme Brulee chilled custard with caramelized sugar	\$7.50
Key Lime Pie	\$7.50

EARLY EVENING SPECIALS

Sunday - Thursday, \$4 off any dinner entree with # before 6 pm.

SIDE ITEMS \$4

Cole Slaw
Collard Greens
Sauteed Onions
& Mushrooms
Grits
Onion Rings
French Fries
Baked Potato
Grilled Asparagus
Roasted Sweet Potato
and Leeks
Green Beans with
Garlic & Mushrooms

COMBINE ANY 3 FOR \$10.00

Hush Puppies Smashed Potatoes

SUNDAY BRUNCH 10:00am - 3:00pm

Crab Cake Benedict
Eggs Wellington
French Toast
Omelette of the Day
Shrimp and Grits

Steak and Eggs

Bloody Marys, Screwdrivers, and Mimosas only \$5

*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.