

## BIG PLATES

Choice of soup or house or caesar salad (lobster bisque +1.00 extra).

**THE BEST CRAB CAKE ENTRÉE** lump crabmeat, pan-seared, spicy remoulade, rice & vegetables 17

**FISH TRIO** yellow fin tuna with chimichurri, grouper with lobster avocado chipotle salad, salmon with asian BBQ sauce, with rice 23

**SESAME TUNA** pan-seared sliced sashimi, black & white sesame seed crusted, sweet noodles, wakame & pickled ginger 23

**THE HILL GROUPE** pan-seared, topped with lobster avocado chipotle salad, over rice mrkt.

**ANCHO-CHILI SEARED SEA SCALLOPS** avocado, roasted corn relish, rice & vegetables 20

**VEGETABLE SAMPLER** seasonal grilled & sautéed vegetables, balsamic drizzle 15

**SANTA FE CHICKEN** grilled chicken breast on a bed of rice, with black beans & roasted corn salsa 13

**CHICKEN PICCATA** sautéed in garlic & white wine with capers and artichokes, vegetables 14

**FALL-OFF-THE-BONE RIBS** with cole slaw and fries ½ slab 15 / full slab 20

**GRILLED MEATLOAF** applewood bacon wrapped, mushroom gravy, mashed potatoes & vegetables 15

**CENTER-CUT TOP SIRLOIN** southwestern rub, with black beans & roasted corn salsa 19

**FILET MIGNON** chargrilled & topped with a cabernet-blue cheese butter, mashed potatoes & vegetables 24

## FISH

Served with rice & vegetables.

Choice of soup or house or caesar salad (lobster bisque +1.00 extra).

ATLANTIC SALMON 17

MAHI MAHI 18

YELLOW FIN TUNA 19  
(sashimi-grade)

TILAPIA 16

GROUPE mrkt.

**Choose a cooking style:** grilled, blackened or pan-seared

**Choose a sauce:** lemon caper butter, chimichurri, asian BBQ sauce or mango salsa

**Upgrade:** horseradish potato crusted with dilled mustard cream drizzle ~ 3, oscar style with crabmeat, asparagus & hollandaise ~ 5

## BURGERS

½# fresh angus burgers. Choice of french fries, homemade chips or fresh fruit. Substitute Bison for 1.00.

**CHEESEBURGER** choice of american, swiss, cheddar, provolone or pepperjack 8  
Substitute feta or blue cheese crumbles for .75 or add bacon for .75 .

**HILLVIEW BURGER** swiss, bacon & sautéed mushrooms 9

**BLACKENED BURGER** blackening spices, topped with crumbled blue cheese 8.75

**BURGER #3** bacon, caramelized onions & cheddar 9

**GREEK BURGER** topped with sautéed onions & green peppers, feta 9

**SURF & TURF BURGER** topped with lobster meat, grilled asparagus & spicy remoulade 13

## PASTA

Add a cup of soup or house or caesar salad for 2.00 (lobster bisque 3.00).

**TUSCAN PASTA** bowties, chicken, artichokes, mushrooms & sundried tomatoes, light cream sauce 14

**SHRIMP POMODORO** shrimp, tomatoes, garlic, spinach, basil & feta, over angel hair with a touch of marinara 15

**PASTA CARBONARA** fettuccini tossed in a creamy egg sauce, with bacon, mushrooms, peas and parmesan 13

**PASTA ORLEANS** shrimp, andouille sausage & chicken, bell peppers, onions and tomatoes tossed in a cajun sauce 17

HILLVIEW GRILL

HILLVIEW GRILL

### PARTIES ? MEETINGS ? RECEPTIONS ?

Think of HILLVIEW GRILL for your next event!

We can accommodate groups up to 40.

We can also provide food to cater your event at your location!

## SMALL PLATES

Individual items 6.75

### WARM CHICKEN & SPINACH SALAD

grilled chicken, strawberries, tomato, egg, walnuts, bacon, blue cheese, vidalia onion dressing

### ASIAN TUNA SALAD

sliced sashimi tuna, field greens, oriental sesame dressing

### MINI-WEDGE

vine ripe tomato, bacon, blue cheese crumbles, red onion, blue cheese dressing

### THE HILL SALAD

field greens with fried goat cheese, artichokes, tomato, roasted red peppers, basil vinaigrette

### CAPRESE SALAD

fresh mozzarella, tomato, basil, olive oil & balsamic vinegar

### CREOLE SHRIMP

tossed in creole seasoning, sautéed in butter & garlic

### COCO-MAC SHRIMP

sweet coconut & macadamia crusted, pineapple salsa

### BUFFALO POPCORN SHRIMP

slightly spicy, chipotle dipping sauce

### ANCHO-CHILI SEARED SCALLOPS

avocado & roasted corn relish

### PAN SEARED SASHIMI TUNA

blackening spices, cusabi drizzle, ponzu

### FISH TACOS

grilled or blackened mahi, chipotle aioli

### GROUPE STRUDEL

in a pastry puff, baked with lobster

### CRAB CAKE

lump crab meat, spicy remoulade

### LOBSTER RAVIOLIS

sherry cream sauce

### FRIED GREEN TOMATOES & CRABMEAT

spicy remoulade

### STEAKHOUSE ESCARGOT

imported helix escargot, mushrooms, garlic herb butter

### LOBSTER QUESADILLA

cheddar jack & spinach, sherry cream sauce

### BLACKENED CHICKEN QUESADILLA

cheddar-jack, tomatoes, cilantro, sour cream

### CHICKEN POTSTICKERS

crispy dumplings, stir fried vegetables, ponzu sauce

### FETA PICCANTE

broiled saganski-style, spicy tomatoes & bell peppers, pita bread

### FALL-OFF-THE-BONE BBQ RIBS

¼ slab

### KOBE BEEF SLIDERS

pepperjack cheese, creole aioli, onion rings

### YELLOW FIN TUNA SLIDERS

lettuce, tomato, wasabi aioli

### PULLED PORK SLIDERS

chipotle BBQ, onion rings

### BISON SLIDERS

sautéed onions & green peppers, provolone

### GREEK PIZZA

chicken, artichoke, olive, feta, pepperoncini, pesto

## SOUP & SALADS

SOUP du JOUR today's selection available from your server

BLACK BEAN SOUP with rice & bermuda onion 4 bowl, 3 cup

GAZPACHO slightly spicy chilled tomato soup with a dollop of sour cream 4 bowl, 3 cup

**LOBSTER BISQUE** delicately seasoned with chunks of real maine lobster 5 bowl, 4 cup

CRAB LOUIE SALAD crab meat, egg, tomato, asparagus & olives over greens, louie dressing 11

Add to any of the salads below:  
grilled or blackened chicken 3, sautéed or spicy shrimp 4,  
grilled or blackened salmon or tilapia 4,  
scallops 7 or filet mignon 7

SPINACH SALAD strawberries, tomato, egg, walnuts, bacon, blue cheese, vidalia onion dressing 8

CAESAR SALAD crisp romaine tossed traditionally with parmesan and croutons 6.50

**GREEK SALAD** mixed greens, bell pepper, onion, tomato, cucumber, olives, pepperoncini, feta, greek dressing 8

PINE ISLAND SALAD fresh greens, sundried cranberries, mango, mandarin oranges, cucumber, tomato, shredded cheddar, house-made creamy herb dressing 8

Dressing Options ~ greek vinaigrette (house), creamy herb, vidalia onion, honey mustard, balsamic vinaigrette, basil vinaigrette, oriental sesame, blue cheese

As it is impossible to list all ingredients on the menu, please notify your server in advance of ANY food allergies or dislikes. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

We will happily accommodate substitutions and special requests, but there may be an additional charge.

**BOLDED** items indicate Hillview's house specialties.

HILLVIEW  
GRILL

Cash, Visa, M/C,  
Amex, Discover  
Sorry, no checks

Prices are subject  
to change

A gratuity of 18%  
will be added to  
parties of 6 or more

Visit us at ~  
hillviewgrill.com

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Carry-out  
Available