

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, mango salsa

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

SHRIMP WRAPS

asian spices, spring roll wrap, jicama slaw, sweet chili sauce

FRIED GREEN TOMATOES & CRABMEAT

spicy remoulade

LOBSTER QUESADILLA

cheddar jack & spinach, sherry cream sauce

BLACKENED CHICKEN QUESADILLA

cheddar-jack, tomatoes, cilantro, sour cream

CHICKEN POTSTICKERS

crispy dumplings, jicama slaw, sweet chili & ponzu sauces

KOBE BEEF SLIDERS

pepperjack cheese, creole aioli, onion rings

YELLOW FIN TUNA SLIDERS

lettuce, tomato, wasabi aioli

PULLED PORK SLIDERS

chipotle BBQ, onion rings

GREEK PIZZA

chicken, artichoke, olive, feta, pepperoncini, pesto

TOM'S TASTING PLATTER

¼ slab fall-off-the bone ribs, BBQ pork sliders, french fries, onion rings

13

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 13

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 steak 6

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, balsamic vinaigrette, fat free italian, 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.

GRILL

HILLVIEW

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

1920 Hillview St.
Sarasota, FL
34239

941.952.0045

Carry-out
Available

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

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

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 salad or caesar salad (lobster bisque +1.00 extra).

ATLANTIC SALMON 17

MAHI MAHI 18

YELLOW FIN TUNA 19
(sashimi-grade)

TILAPIA 16

GROUPEL 19

Choose a cooking style: grilled, blackened or pan seared
Choose a sauce: lemon caper butter, asian BBQ sauce
or mango salsa

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

BURGERS

9 oz. fresh beef patty. Can substitute veggie patty (n/c) or Kobe beef (2.00). Choice of french fries, homemade chips or cole slaw. Add a cup of soup or house or caesar salad for 2.00 (lobster bisque 3.00).

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

SANDWICHES

Choice of french fries, homemade chips or cole slaw.

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

THE HILL GRILL GROUPEL SANDWICH Florida classic, grilled or blackened, with tartar sauce 14

CIABATTA CHICKEN SANDWICH chicken breast, goat cheese, roasted red peppers, pesto mayo 8.50

MEDITERRANEAN VEGGIE BURGER black bean & vegetable patty, topped with feta cheese, chipotle mayo 8.50

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

GRILL

HILLVIEW

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!