

Appetizers

<i>Baked Washington Oysters</i>	<i>11</i>
fresh Washington oysters baked in the shell with tomato, fresh herbs, and fontina cheese	
<i>Shrimp Cocktail</i>	<i>6</i>
bay shrimp in homemade cocktail sauce	
<i>Hummus</i>	<i>7</i>
our homemade hummus, served with pita bread and crudité	

Salads

<i>Cobb Salad</i>	<i>13</i>
mixed greens, three cheeses, ham, and chicken	
<i>Caesar Salad with Blackened Salmon</i>	<i>12</i>
romaine lettuce, croutons, parmesan cheese tossed with traditional dressing, topped with blackened salmon	
<i>House Salad</i>	<i>4</i>
mixed greens, tomato, cucumber, croutons, olives, garbanzo beans, your choice of dressing	

Soups

<i>Lentil Stew</i>	<i>Cup 3 Bowl 4.25</i>
(vegan) simply the best	
<i>Soup du Jour</i>	<i>Cup 3 Bowl 4.25</i>
<i>Oyster Stew</i>	<i>Bowl 5.00</i>
fresh Washington oysters in a creamy stew	

Entrees

<i>Corned Beef (available only until 3/17)</i>	<i>15</i>
tender corned beef served with cabbage, red potatoes, and a trio of mustards	
<i>New York Steak</i>	<i>22</i>
12 oz. hand cut USDA choice beef, charbroiled, served with baked potato and vegetables	
<i>Smoked Chicken Cherry Penne</i>	<i>19</i>
Applewood smoked chicken sautéed with broccoli, fennel, pecans, sour cherries, garlic, tossed with whole wheat penne pasta and pesto cream sauce	
<i>Blackened Catfish</i>	<i>18</i>
served with rice and vegetables, tabasco sour cream and tartar sauce	
<i>Pork Chops</i>	<i>18</i>
Twin Sterling Silver™ chops, charbroiled, topped with apple chutney, served with red potatoes, and vegetable	
<i>Lamb Sirloin</i>	<i>22</i>
roasted lamb sirloin, served with pan jus, red potatoes, and vegetable	
<i>Roasted Portabella Mushroom</i>	<i>18</i>
oven roasted, topped with a smoked tomato sauce, served with rice and a bell pepper-onion medley	
<i>Cioppino</i>	<i>22</i>
a hearty tomato based fisherman's stew with crab, pollock, salmon, oysters, and crayfish	
<i>Filet Mignon</i>	<i>28</i>
handcut 8 oz. choice beef, bacon wrapped, charbroiled, served with béarnaise sauce, baked potato, and seasonal vegetables	
<i>Woodsman Chicken</i>	<i>21</i>
oven roasted chicken breast with a gentle herb rub, stuffed with St. Maries wild rice, pine nuts, prosciutto ham, Gorgonzola cheese served with seasonal vegetables	
<i>Steak and Lobster</i>	<i>38</i>
6 oz. top sirloin, 8 oz. 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