



Restaurant & Bar

Starter

Chicken Wings

House Rubbed & House Smoked

Sauce Choices: Sweet Chili (recommended), Boss, Hot, Medium, Mild, Smokey BBQ, Raspberry BBQ, Golden BBQ, The Hot Stuff, Garlic Parmesan, Honey-Hot Jack Daniels Glaze, Mango/Habanero, Siracha Glaze. (6) \$8.99 (10) \$13.99

Make it Creamy. Additional \$1.00

*Party Sizes Available See Our Catering Menu.

Sweet n' Spicy Shrimp Tempura Battered Shrimp, in our Sweet n' Spicy Glaze. Served over Asian Slaw with Crispy Wontons and Black Sesame Seeds. \$11.99 **Ask For Gluten Fee.**

Fried Pickles Beer Battered Dill Pickle Chips, Served with a Creole Ranch Dipping Sauce. \$8.99
Vegan and Gluten Free Upon Request.

Tomato Bruschetta Roma Tomatoes, Roasted Garlic, Fresh Basil, Asiago Cheese served over Toasted French Bread. \$9.99

Cheesy Bacon Bread Bowl Dip House Made Bread Bowl Stuffed with Bacon, and Triple Cheese Dip served with Toasted Bread for Dipping. \$10.99

Soft Pretzels Sticks Warm Sea Salt Crusted served with Cheddar Beer Sauce, Honey Mustard, and Molasses BBQ. \$8.99

10" Gourmet Pizza

House Made Dough. Topped to Order.

Sinatra \$13.99

CLASSIC Cheese, Pepperoni, Sweet Sauce.

The DomPort \$14.99

Cheddar, Sausage, Pepperoni, Chopped Onions, Honey Garlic.

The Buffalo \$14.99

Creamy Bleu Cheese, Crispy Fingers, Banana Peppers.

The Bianchi \$13.99

White Sauce, Roma Tomatoes, Asiago, Broccoli, Fresh Basil.

Specialty Salad

House Dressing: Honey Lime Vinaigrette & Bleu Cheese Crumbles

Dressing Choices: Italian, Ranch, Blue Cheese, Balsamic, Honey Mustard, 1,000 Island, Creamy Parmesan, Riviera

Hilltop Fiesta Lime Field Greens, Topped with Grilled Tiger Shrimp, Black Beans, Avocado, Roasted Corn, and Goat Cheese, with Our House Vinaigrette. Lg. \$13.99 Sm. \$9.99

Pittsburgh Cucumbers, Cherry Tomatoes, Seasoned Fries, Onion Frills, Sharp Cheddar Cheese Blackened Steak Tips or Grilled Chicken. Lg. \$12.99 Sm. \$8.99

Crispy Thai Carrots, Sweet Peppers. Toasted Nuts, Purple Cabbage, Sesame Seeds, Thai Glaze. \$11.99

Caesar Hearts of Romaine, Croutons, Parmesan Crisps, and Roma Tomatoes. \$8.99

House Side Topped with Bacon & Bleu Cheese Crumbles. \$5.99

Add Chicken, Steak, Shrimp or Salmon to Any Salad for an Additional Charge

Hand Held

Served with French Fries, Roasted Garlic/Peppercorn Frips, or Fresh Seasonal Pasta Salad.

Black n' Blue Wrap Blackened Steak Tips, Blue Cheese Crumbles, Cherry Tomatoes, Baby Spinach, Parmesan Peppercorn Sauce. **\$12.99**

The French Dip-it Shaved Roast Beef Served on Garlic French Baguette, with Caramelized Onions, Provolone Cheese, Horsey Aioli, and a side of Au Jus for Dipping. **\$11.99**

The Ultimate Steak Hoagie Grilled Aged Sirloin, Cheddar Beer Sauce, Buttermilk Slaw, Seasoned Fries. **\$15.99**

Fiesta Chicken Avocado Wrap Citrus-Lime Marinated Chicken, Avocado, Roma Tomatoes, and Extra-Sharp Cheddar Cheese. **\$13.99**

Beef on Weck Western New York Classic! Shaved Roast Beef Piled High, Served on a House-made Seeded Weck Roll. **\$10.99**

Cornflake Crusted Buffalo Chicken Sandwich Cornflake Breaded Chicken Cutlet, Buffalo Sauce, Celery Blue Cheese Slaw on a Brioche Roll. **\$11.99**

Hilltop Catering

Love the Taste of Hilltop?!? Bring Us to Your Next Event!

No Event too Big or Small. Ask Now for More Information.

Burgers

Served with French Fries or Roasted Garlic/Peppercorn Frips, or Fresh Seasonal Pasta Salad.

All American House Seasoned Classic Cheeseburger, Topped with Lettuce, Tomato, and Mayonnaise. 8 oz **\$10.99** 6 oz **\$8.99**

Jack Daniels House Seasoned Fresh Burger Topped with Our Jack Daniels Glaze, Banana Peppers, Cheddar Cheese with Lettuce and Tomato. 8 oz **\$11.99** 6 oz **\$8.99**

Hilltop TOPS THEM ALL!! Fresh Burger Topped with Bacon, BBQ Sauce, Onion Frills, and Smoked Gouda Cheese. 8 oz **\$11.99** 6 oz **\$8.99**

New York Triple Cheddar Grilled Burger, Topped with Caramelized Onions, Maple Bacon, Triple Cheddar Cheese Sauce served on a Brioche Roll. 8 oz **\$12.99** 6 oz **\$9.99**

Nickle City Grilled Burger with Candied Jalapeno's, Battered Onion rings, Chipotle Aioli, and Aged Swiss Cheese. 8 oz **\$13.99** 6 oz **\$9.99**

Add Crispy Bacon \$2.00 or Add a Fried Egg \$1.00

Substitute Sweet Potato Fries & Honey with Any Sandwich for an Additional \$1.00

Comfort & Pasta

Gluten Free Pasta upon Request. Fresh Pasta is Made in House.
Served with Daily Baked Bread and a Choice of Soup or Salad.

Stuffed Meatball Ricotta and Mozzarella Stuffed Italian style Meatballs served over fresh Fettuccini with our House Marinara. **\$18.99**

Fettuccini Alfredo House-made Fettuccini Tossed with Broccoli Florets and Grilled Chicken in a Creamy Asiago and Parmesan Alfredo Sauce. **\$17.99**

Chicken and Waffles Cornflake Breaded Chicken over Sugar Coated Belgium Waffle served with Candied Jalapeno Slaw, Cinnamon Dusted Sweet Potato Fries. **\$16.99**

Spinach Gouda Bacon Mac n' Cheese Creamy Smoked Gouda Cheese Mac, Tossed with Bacon, and Fresh Baby Spinach. Baked 'Til Bubbly Topped with Bread Crumbs. **\$15.99**

Retro Mac n' Cheese Classic 3 Cheese Mac, Baked 'Til Bubbly Topped with Bread Crumbs. **\$13.99**

Better than Grandma's Meatloaf Bacon Wrapped Meatloaf Smothered with Gravy topped with Crispy Onions over Yukon Whipped Potatoes and Garlic Green Beans. **\$13.99**

Entrée

Served with Daily Baked Bread and a Choice of Soup or Salad.
Substitutions are Available upon Request.

Chicken Parmesan Italiano Italian Breaded Chicken Cutlet served over Fresh Fettuccini Topped with our Homemade Bruschetta, Mozzarella Cheese. **\$17.99**

Tavern Steak Angus Sirloin Steak, Stout Battered Onion Rings, Chipotle Aioli, Grilled Vegetable. **\$22.99**

Greek Stuffed Pepper Roasted Bell Pepper Stuffed with Grilled Broccoli, Sun-dried Tomatoes, Sausage, and Feta Cheese. **\$13.99**
Vegan/or Vegetarian. \$11.99

Pistachio Crusted Salmon Faroe Island crusted with Pistachio's topped with Local Apple and Cranberry Slaw over Whipped Potatoes and Grilled Vegetable. **\$19.99**

Braised Short Ribs Fork Tender with Molasses BBQ Glaze, Cheddar Mashed Potatoes, Garlic Green Beans. **\$22.99**

Chicken Lilly Marinated Chicken Served in a Lemon Basil Sauce with Spinach, Artichoke Hearts, and Feta Cheese, Served over Rice Pilaf. **\$18.99**

Surf n' Turf Hibachi Beef Tenderloin Tips Sautéed with Broccoli Florets, Zucchini, Mushrooms over Yellow Rice with Garlic Teriyaki Glazed Red Shrimp and Crispy Won-ton. **\$23.99**

Beverage

Juices (Apple, Orange, Cranberry) **\$3.25**
Herbal Tea **\$1.99**
Coffee (Regular or Decaf) **\$1.99**

Milk **\$2.50** (Strawberry or Chocolate) **\$2.75**
Hot Tea (Regular or Decaf) **\$1.99**
Hot Chocolate **\$3.00**

Soft Drinks \$2.99

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mountain Dew, Lemonade,
Raspberry Iced Tea, Or Unsweetened Iced Tea
Saranac Root Beer (Bottled) **\$3.25**