



HILLTOP RESTAURANT & BAR

4206 LAKE AVE LOCKPORT, NY 14094

APPETIZERS

CHICKEN WINGS / (6) \$8.99 (10) \$13.99

HOUSE DRY RUBBED & HOUSE SMOKED
SAUCE CHOICES: SWEET CHILI, HOT, MEDIUM, MILD, SMOKEY BBQ, RASPBERRY BBQ, GOLDEN BBQ, THE HOT STUFF, GARLIC PARMESAN, HONEY-HOT, MANGO/HABANERO, SIRACHA GLAZE, SWEET TERIYAKI, JAMAICAN JERK, AND WHITE GARLIC PARMESAN *GF
MAKE IT CREAMY. \$1.00

STICKY SHRIMP / \$12.99

TEMPURA BATTERED GULF SHRIMP GLAZED IN A SESAME STICKY HONEY SAUCE WITH PICKLED RED ONION AND BELL PEPPERS AND CRISPY WON-TON.

FRIED PICKLES / \$8.99

BEER BATTERED DILL PICKLE CHIPS, SERVED WITH A CREOLE RANCH DIPPING SAUCE.

*GF OR VEGAN UPON REQUEST

TOMATO BRUSCHETTA / \$9.99

BRUSCHETTA ROMA TOMATOES, ROASTED GARLIC, FRESH BASIL, ASIAGO CHEESE SERVED OVER TOASTED FRENCH BREAD.

POT STICKERS / \$9.99

(6) CRISPY CHINESE DUMPLINGS FILLED WITH SWEET SOUR CHICKEN, AND NAPA CABBAGE SERVED WITH SESAME TERIYAKI SAUCE.

JALAPENO CHEDDAR HUSH PUPPIES / \$8.99

SWEET CORN HUSH PUPPIES STUFFED WITH CANDIED JALAPENO'S CHEDDAR CHEESE SERVED WITH CAJUN RANCH DIPPING SAUCE.

BURNT ENDS / \$11.99

SMOKED BRISKET TIPS CHARRED IN SMOKEY BBQ SAUCE SERVED OVER SCALLION BUTTERMILK SLAW WITH CRISPY SHAVED ONION FRILLS.

SPECIALTY SALAD

ALL DRESSINGS MADE IN HOUSE

HOUSE DRESSING: HONEY LIME VINAIGRETTE & BLEU CHEESE CRUMBLES

DRESSING CHOICES: ITALIAN, RANCH, BLUE CHEESE, BALSAMIC, HONEY MUSTARD, 1,000 ISLAND, CREAMY PARMESAN, RIVIERA

HOUSE SIDE SALAD / \$7.99

TOPPED WITH BACON & BLEU CHEESE CRUMBLES.

CUCUMBER WATERMELON SALAD / \$10.99

BABY SPINACH, SEEDLESS WATERMELON, ENGLISH CUCUMBER, TOPPED WITH SMOKED WALNUTS AND GOAT CHEESE.

SHREDDED PORK CHOPPED SALAD / \$13.99

MIXED GREENS TOSSED WITH WITH CHOPPED TOMATOES, RED ONIONS, AND SWEET PEPPERS, TOPPED WITH SHREDDED SMOKED PORK, SHARP CHEDDAR AND CORNBREAD CROUTON WITH OUR HOUSE CAJUN RANCH.

CAESAR / \$8.99

HEARTS OF ROMAINE, CROUTONS, PARMESAN CRISPS, AND CHERRY TOMATOES, WITH OUR HOUSE CREAMY PARMESAN.

HILLTOP FIESTA LIME SALAD / \$13.99

FIELD GREENS, TOPPED WITH GRILLED TIGER SHRIMP, BLACK BEANS, AVOCADO, ROASTED CORN, AND GOAT CHEESE, WITH OUR HOUSE VINAIGRETTE.

CHICKEN IN THE GARDEN / \$12.99

CHOPPED ROMAINE TOPPED WITH CRISPY CHICKEN, HARD BOILED EGG, CUCUMBER, CHERRY TOMATO, SHREDDED CARROT, AND PROVOLONE CHEESE.

ADD CHEESY GARLIC BREAD \$3.00

ADD CRISPY OR GRILLED CHICKEN \$5.00

ADD SHRIMP, SALMON OR STEAK \$6.00

HANDHELD'S

**SERVED WITH CHOICE OF FRENCH FRIES, SALT AND VINEGAR CHIPS,
CHIPOTLE PASTA SALAD, OR FRESH WATERMELON SALAD.**

THE FRENCH DIP / \$14.99

SHAVED ROAST BEEF SERVED ON GARLIC FRENCH BAGUETTE, WITH CARAMELIZED ONIONS, PROVOLONE CHEESE, HORSEY AIOLI, AND A SIDE OF AU JUS FOR DIPPING.

HONEY CHICKEN SANDWICH

/ \$13.99

GRILLED OR PANKO CRUSTED CHICKEN CUTLET, BACON, SHARP CHEDDAR, AND HONEY BUTTER SAUCE SERVED ON A DRESSED BRIOCHE ROLL WITH PICKLED RED ONION AND SWEET PEPPERS.

BLACKENED SALMON PO' BOY

/ \$14.99

GRILLED SALMON ON TOASTED FRENCH BREAD WITH CAJUN REMOULADE SAUCE, DILL PICKLES, SHREDDED LETTUCE AND TOMATO.

PULLED PORK TACO'S /

\$13.99

PULLED SMOKED PORK IN MINI FLOUR TORTILLA TOPPED, CANDIED JALAPENO/TOMATO SALSA, AVOCADO, AND CHIPOTLE AIOLI. *LETTUCE WRAPS BY REQUEST*

BEEF ON WECK / \$12.99

WESTERN NEW YORK CLASSIC! SHAVED ROAST BEEF PILED HIGH, SERVED ON A HOUSE-MADE SEEDED WECK ROLL.

MR. BRISKET SANDWICH /

\$13.99

HOUSE SMOKED BEEF BRISKET SERVED ON GRILLED MARBLE RYE WITH SWISS CHEESE, BUTTERMILK SLAW, AND TEXAS STYLE BBQ SAUCE.

DINNER FOR TOMORROW!

NO TIME TO COOK TOMORROW? ORDER WITH ANY DINE-IN COMFORT/PASTA/ENTREE PURCHASE.

FOR ONLY \$10.99

CHICKEN BROCCOLI ALFREDO

CHICKEN CAPRESE

MEATLOAF

CHICKEN PARMESAN

RETRO MAC N 'CHEESE

1/2LB BRISKET

ADD A SOUP OR SIDE SALAD AND FRESH BAKED BREAD FOR \$2.00

BURGERS

**SERVED WITH CHOICE OF FRENCH FRIES, ROASTED GARLIC/PEPPERCORN CHIPS,
CHIPOTLE PASTA SALAD, OR FRESH WATERMELON SALAD.**

ALL AMERICAN / \$11.99

HOUSE SEASONED CLASSIC CHEESEBURGER, TOPPED WITH LETTUCE, TOMATO, AND MAYONNAISE.

NICKLE CITY BURGER /

\$14.99

GRILLED WITH CANDIED JALAPENO'S, BATTERED ONION RINGS, CHIPOTLE AIOLI, AND AGED SWISS CHEESE..

HILLTOP BURGER / \$12.99

TOPS THEM ALL!! FRESH BURGER TOPPED WITH BACON, BBQ SAUCE, ONION FRILLS, AND SMOKED GOUDA CHEESE.

NEW YORK TRIPLE CHEDDAR

BURGER / \$13.99

GRILLED TOPPED WITH CARAMELIZED ONIONS, MAPLE BACON, TRIPLE CHEDDAR CHEESE SAUCE SERVED ON A BRIOCHE ROLL.

ADD APPLEWOOD SMOKED BACON \$2.00

ADD FRIED EGG \$1.00

**SUBSTITUTE SWEET POTATO FRIES AND MAPLE
CINNAMON SAUCE WITH ANY MEAL FOR AN
ADDITIONAL \$1.50**

FOR DAILY SPECIALS FOLLOW US ON FACEBOOK & INSTAGRAM

PASTA AND COMFORT'S

SERVED WITH DAILY BAKED BREAD AND A CHOICE OF SOUP OR SALAD.

*MAC N' CHEESE OF THE DAY / *MARKET PRICE*

ASK YOUR SEVER ABOUT OUR HOMEMADE MAC N' CHEESE. *GF UPON REQUEST

RETRO MAC N' CHEESE / \$14.99

CLASSIC 3 CHEESE MAC, BAKED UNTIL BUBBLY TOPPED WITH BREADCRUMBS. *GF UPON REQUEST

CHICKEN AND WAFFLES / \$17.99

CORNFLAKE BREADED CHICKEN SANDWICHED BETWEEN 2 SUGAR COATED WAFFLES AND CANDIED JALAPENO SLAW, SERVED WITH SWEET POTATO FRIES, MAPLE SYRUP, AND CINNAMON WHIPPED CREAM CHEESE.

CHICKEN BROCCOLI ALFREDO / \$21.99

FRESH FETTUCINE TOSSED IN A PARMESAN AND ASIAGO CREAM SAUCE WITH BROCCOLI FLORETS AND GRILLED CHICKEN.

TUSCAN GNOCCHI / \$19.99

HOUSE MADE ITALIAN DUMPLINGS SAUTEED WITH CREMINI MUSHROOMS, WILTED SPINACH, SUN DRIED TOMATOES IN ROASTED GARLIC AND TOMATO OLIVE OIL SAUCE TOPPED WITH ASIAGO CHEESE. *VEGAN WITH REQUEST.

BETTER THAN GRANDMA'S MEATLOAF / \$14.99

BACON WRAPPED MEATLOAF SMOTHERED WITH GRAYVY TOPPED WITH CRISPY ONIONS OVER YUKON WHIPPED POTATOES AND GARLIC GREEN BEANS.

LEMON GARLIC CHICKEN / \$19.99

LIGHT EGG DIPPED CHICKEN CUTLETS, SERVED IN A SHERRY WINE GRILLED LEMON BUTTER SAUCE, TOPPED WITH WILTED SPINACH AND SHAVED PECORINO ROMANO CHEESE OVER WHIPPED MASHED AND GRILLED VEGETABLE.

CHEF'S SPECIALTIES

SERVED WITH A CHOICE OF SOUP OR SALAD AND FRESH BAKED BREAD.

LOUISIANA SHRIMP POT / ½ LB.: \$16.99 1 LB.: \$22.99

SHELL ON GULF SHRIMP SLOW SIMMERED IN A WHITE WINE AND LOUISIANA SPICES WITH CORN ON THE COBB, SMOKED SAUSAGE, AND RED POTATO SERVED WITH GRILLED FRENCH BREAD.

GRILLED CHICKEN CAPRESE / \$19.99

TWIN GRILLED CHICKEN BREAST, TOPPED WITH CHOPPED ROMA TOMATOES, FRESH BASIL, ROASTED GARLIC, BALSAMIC GLAZE, AND MOZZARELLA CHEESE, SERVED OVER WHIPPED POTATOES, AND ROASTED GREEN BEANS. *GF

TAVERN STEAK / \$23.99

GRILLED SIRLOIN CAP STEAK SERVED WITH STOUT BATTERED ONION RINGS, GRILLED VEGETABLE AND CHIPOTLE AIOLI.

KANSAS CITY BEEF BRISKET / ½ LB.: \$16.99 1 LB.: \$22.99

CHEF CARVED SMOKED BRISKET TOPPED WITH SMOKEY BBQ SAUCE SERVED WITH CHIPOTLE MAC SALAD, GARLIC GREEN BEANS, BUTTERMILK SLAW AND OUR HOUSE MADE CORNBREAD.

CENTER CUT 14 OZ RIBEYE / \$31.99

CAST IRON SEARED, TOPPED WITH CARAMEL GLAZED MUSHROOMS, SERVED WITH WHIPPED POTATOES, GRILLED VEGETABLE, AND GARLIC HERB BUTTER. *GF

PISTACHIO CRUSTED SALMON / \$22.99

PACIFIC WILD CAUGHT SALMON CRUSTED WITH CRUSHED PISTACHIO'S TOPPED WITH SHAVED APPLE CRANBERRY SLAW SERVED WITH WHIPPED MASHED POTATOES AND GRILLED VEGETABLE.

SOFT DRINKS

PEPSI
DIET PEPSI
MOUNTAIN DEW
RASPBERRY ICED TEA
UNSWEET ICED TEA

GINGER ALE
SIERRA MIST
SARANAC ROOT-BEER
CLUB SODA
TONIC

LEMONADE
ARRAY OF JUICE'S
ARRAY OF MILK
COFFEE
TEA

HOUSE WINES BY THE GLASS

\$7.00

REDS

WOODBIDGE MERLOT
WOODBIDGE PINOT NOIR
WOODBIDGE CABERNET SAUVIGNON
WOODBIDGE RED BLEND

WHITES

WOODBIDGE MOSCATO WOODBRIDGE
WHITE ZINFANDEL WOODBRIDGE
RIESLING WOODBRIDGE PINOT GRIGIO
WOODBIDGE WOODBRIDGE
CHARDONNAY

REDS BY THE BOTTLE

FRANCISCAN CABERNET SAUVIGNON/ \$38

NAPA VALLEY, CA
(OPULENT BLACK FRUITS, LENGTHY FINISH)

MÉNAGE À TROIS MIDNIGHT/ \$25

ST. HELENA, CA
(DARK RED BLEND, BLACK CHERRY & BERRY W/
HINTS OF MOCHA)

MÉNAGE À TROIS SILK / \$25

ST. HELENA, CA
(SOFT RED BLEND, BLACK CHERRY NOTES WITH SOFT
FINISH)

MCMANIS ZINFANDEL/ \$22

LODI, CA
(SAVORY BRIGHT RED FRUITS, SUPPLE
TANNINS)

NOBLE WINES 667 PINOT NOIR / \$25

MONETARY, CA
(FULL BODIED, CHERRY W/ HINTS OF OAK,
PLUSH TANNINS)

JACOB'S CREEK SHIRAZ/ \$24

SOUTH EASTERN AUSTRALIA
(BLACKBERRIE, BLOOD PLUM, WITH BLACK
PEPPER)

19 CRIMES RED BLEND/ \$26

SOUTH EASTERN AUSTRALIA
(AGED AMERICAN OAK RASPBERRY JAM,
WITH CHOCOLATE FINISH)

***BY THE GLASS \$8.50**

WHITES BY THE BOTTLE

ROSCATO MOSCATO/ \$24

NORTHERN ITALY
(BRIGHT AND FRUITY, SLIGHTLY EFFERVESCENT)

MERF CHARDONNAY/ \$22

COLUMBIA VALLEY, WA
(RICH AND BALANCED W/ OAK NOTES,
COMPLEX FINISH)

VILLA MARIA BUBBLY SAUVIGNON BLANC/ \$30

NEW ZEALAND
(VIBRANT AND CRISP FRIZZANTE, MELON & LIME
AROMAS)

AVA GRACE VINEYARDS ROSE / \$19

LIVERMORE, CA
(BRIGHT, FLORAL AROMAS, MEDIUM-BODIED, DRY
FINISH)

POMELO SAUVIGNON BLANC/ \$20

YOUNTVILLE, CALIFORNIA
(CRISP CITRUS FLAVORS, MEDIUM-BODIED W/
GRASSY NOTES)

THREE PEARS PINOT GRIGIO/ \$24

NAPA VALLEY, WA
(PEAR & APPLE AROMAS, SWEET & CRISP
FINISH)

CHAMPAGNE BY THE GLASS

\$8.00

**MIMOSA
J. ROGET BRUT
RUFFINO PROSECCO**

LOCAL WINE BY THE BOTTLE

SHULZE TINY BUBBLY/ \$22

BURT, NY
(FLORAL & SPICY AROMA FRIZZANTE, VIBRANT FRUITINESS)

SHULZE RIESLING/ \$22

BURT, NY
(FRUITY & CITRUS AROMAS, SEMI-SWEET, REFRESHING ACIDITY)

SHULZE SIEGFRIED/ \$22

BURT, NY
(HYBRID RIESLING FROM GERMANY, FRUITY AROMA)

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