



# HILLTOP RESTAURANT & BAR

4206 LAKE AVE LOCKPORT, NY 14094

## APPETIZERS

### CHICKEN WINGS / (6) \$10 (10) \$15

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 / \$13

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

### FRIED PICKLES / \$9

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

\*GF OR VEGAN UPON REQUEST

### WARM GOAT CHEESE WITH MARMALADE / \$10

BAKED GOAT CHEESE TOPPED WITH ORANGE MARMALADE AND GLAZED PECANS SERVED WITH TOASTED CIABATTA CRUSTINI.

### POT STICKERS / \$11

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

### JALAPENO CHEDDAR HUSH PUPPIES / \$9

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

### LOBSTER BEIGNETS / \$15

SAVORY DONUTS STUFFED WITH LOBSTER MEAT, MARSCAPONE, AND SCALLION SERVED WITH SWEET CHILI GLAZE.

## 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 / \$8

TOPPED WITH BACON & BLEU CHEESE CRUMBLES.

### FIJI APPLE & CRANBERRY / \$12

SPRING MIX TOPPED WITH FIJI APPLES, DRIED CRANBERRYS, CINNAMON CANDIED PECANS, BLUE CHEESE CRUMBLES, AND HOUSE MADE APPLE CHIPS SERVED WITH HONEY BALSAMIC DRESSING.

### SOUTHWESTERN PITTSBURG / \$15

MIXED GREENS TOPPED WITH CRISPY CHICKEN FINGERS, SWEET POTATO FRIES, BACON BITS, CHERRY TOMATOES, CHEDDAR CHEESE AND SERVED WITH RIVIERA DRESSING.

### CAESAR / \$9

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

### HILLTOP FIESTA LIME SALAD / \$15

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

### WARM MAPLE BACON / \$12

BABY SPINACH TOSSED WITH PORTOBELLO MUSHROOMS, ROMA TOMATOES, CRISPY BACON, ASAIGO CHEESE, IN A MAPLE BACON VINEGARETTE.

ADD CHEESY GARLIC BREAD \$3.00

ADD CRISPY OR GRILLED CHICKEN \$5.5

ADD SHRIMP, SALMON OR STEAK \$6.5

## HANDHELD'S

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

### **THE FRENCH DIP / \$15**

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 / \$14**

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.

### **BEEF ON WECK / \$14**

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

### **CIABATTA / \$15**

BRAISED SIRLOIN ON TOASTED CIABATTA WITH SAUTEED MUSHROOMS, ROASTED RED PEPPERS, ASIAGO CHEESE AND PEPPERCORN AIOLI.

### **TRIPLE GRILLED CHEESE / \$13**

GRILLED ASAIGO BREAD, AGED SWISS, PROVOLONE, MAPLE SMOKED HAM, AND ROMA TOMATOES.

## DINNER FOR TOMORROW!

**NO TIME TO COOK TOMORROW? ORDER WITH ANY DINE-IN COMFORT/PASTA/ENTREE PURCHASE.  
FOR ONLY \$11**

**CHICKEN BROCCOLI ALFREDO  
MEATLOAF  
CHICKEN PARMESAN  
RETRO MAC N 'CHEESE  
1/2 ORDER SHORT RIB**

**ADD A SOUP OR SIDE SALAD AND FRESH BAKED BREAD FOR \$2**

## BURGERS

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

### **ALL AMERICAN / \$12**

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

### **HILLTOP BURGER / \$14**

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

### **NEW YORK TRIPLE CHEDDAR BURGER / \$14**

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

### **NICKLE CITY BURGER / \$15**

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

**ADD APPLEWOOD SMOKED BACON \$2  
ADD FRIED EGG \$1**

**SUBSTITUTE SWEET POTATO FRIES WITH MAPLE  
CINNAMON SAUCE WITH ANY MEAL FOR AN  
ADDITIONAL \$1.5**

**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 SERVER ABOUT OUR HOMEMADE MAC N' CHEESE. \*GF UPON REQUEST

## RETRO MAC N' CHEESE / \$15

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

## FETTUCCINI CHICKEN ALFREDO / \$22

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

## BETTER THAN GRANDMA'S MEATLOAF / \$15

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

## TUSCAN ASIAGO GNOCCHI/ \$21

ITALIAN DUMPLINGS SAUTEED WITH WILTED SPINACH, SUN-DRIED TOMATOES, BROCCOLI FLORETS IN ROASTED GARLIC TOMATO OLIVE OIL AND ASIAGO CHEESE. \*VEGAN UPON REQUEST

## ROSEMARY CHICKEN AND RICE / \$19

FREE RANGE CHICKEN SERVED OVER YELLOW RICE, WITH ROASTED SHALLOTS, PORTOBELLO MUSHROOMS, AND BLACK PEPPER SOUR CREAM. \*GF ADD SHRIMP / \$5.00.

## CHEF'S SPECIALTIES

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

## SPICY YELLOWFIN TUNA / \$25

PANKO CRUSTED RARE TUNA SERVED OVER STICKY RICE TOPPED WITH ASIAN PICKLED ONIONS, PEPPERS, AND JALAPENOS SERVED WITH THIA CHILI SAUCE.

## LEMON GARLIC CHICKEN / \$21

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

## TAVERN STEAK AND FRIES / \$25

GRILLED SIRLOIN PLATTER STEAK SERVED WITH CINNAMON GLAZED SWEET POTATO FRIES, AND GRILLED VEGETABLE.

## PEPPERCORN SHORT RIB / \$28

SLOW COOKED BONELESS CHUCK SHORT RIB SERVED OVER WHIPPED MASHED POTATOES, TOPPED WITH WILTED SPINACH, WARM BACON, MUSHROOM GRAVY.

## 14 OZ RIBEYE / \$32

GRILLED CENTER CUT 12OZ SERVED WITH TWICE FRIED SALT POTATOES, FRESH ROSEMARY, SCALLION BLUE CHEESE BUTTER, AND GRILLED VEGETABLE.

## PISTACHIO CRUSTED SALMON / \$24

PACIFIC WILD CAUGHT SALE MON 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  
VARIETIES OF JUICE'S  
COFFEE  
TEA  
VARIETIES OF MILK

# 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)

### MÉNAGE À TROIS DOLCE / \$25

ST. HELENA, CA  
(SWEET RED WITH WEALTH DARK BLACKBERRY AND  
RASPBERRY FLAVORS, NOTES OF VANILLA)

### NOBLE WINES 667 PINOT NOIR / \$25

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

### MCMANIS ZINFANDEL / \$22

LODI, CA  
(SAVORY BRIGHT RED FRUITS, SUPPLE  
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)

### MÉNAGE À TROIS MOSCATO / \$25

ST. HELENA, CA  
(CREAMY PEACH, RIPE JUICY MELON, AND RICH  
GOLDEN HONEY)

### MERF CHARDONNAY / \$22

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

### 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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