



The
Hilltop
RESTAURANT



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The **Hilltop**
RESTAURANT



SOUP

FRENCH ONION SOUP

A rich, hearty broth stocked full of caramelized onion, crowned with a garlic crouton, melted Swiss and provolone cheese \$9

NEW ENGLAND CLAM CHOWDER

Tender clams, potato, bacon, celery, onion and cream \$9

SALADS

Add your choice of the following selections: grilled or fried chicken \$5, 6oz steak tips \$7

GARDEN SALAD

Hearty greens, carrot, cucumber, red onion, grape tomato, trio of bell pepper and croutons with your choice of dressing Demi \$6 Entrée \$12

HILLTOP CAESAR

Crisp romaine tossed with parmesan cheese, authentic Caesar dressing and croutons Demi \$6 Entrée \$12

STARTERS

CHICKEN WINGS - 8 Jumbo chicken wings. Choice of Golden BBQ, BBQ, buffalo, garlic parmesan or plain \$13

CHICKEN TENDERS - Lightly seasoned tenders prepared plain or tossed with BBQ, Golden BBQ, buffalo or garlic Parmesan, served with your choice of dipping sauce \$11

ONION RING PLATE - Hand cut and battered onion rings fried to perfection and served with our house petal sauce \$10

FRY BASKET - A plentiful serving of our house seasoned fries \$8

MOZZARELLA STICKS - Battered, deep fried and served with a side of marinara \$11

SPINACH ARTICHOKE DIP - Creamy spinach and artichoke dip topped with melted mozzarella cheese served with tortilla chips \$12

SANDWICHES

Sandwiches are served with a pickle and your choice of fries or coleslaw. Upgrades of sweet potato fries, onion rings or demi salad for an additional \$3 (X) Gluten Free bun available upon request for an addition of \$1.50

PHILLY CHEESE STEAK - Shaved ribeye, grilled onion, pepper and mushroom topped with melted American cheese in a fresh sub roll \$16

REUBEN - Sliced corned beef brisket topped with sauerkraut, Thousand Island dressing and melted Swiss cheese on grilled marble rye \$15

TBLTA - Turkey, bacon, shredded lettuce, diced tomato and avocado with cilantro lime mayonnaise in a wrap \$15

CAPE COD CHICKEN SALAD - White meat, shredded lettuce, cranberry, celery, onion, candied walnuts with tarragon mayonnaise in a wrap \$14

BUFFALO CHICKEN WRAP - Fried buffalo chicken fingers topped with ranch, shredded lettuce, tomato and onion in a wrap \$15

HADDOCK SANDWICH - Hand battered haddock with shredded lettuce and tomato served with side of tartar sauce \$15

CHICKEN CAESAR WRAP - Caesar salad topped with grilled chicken in a wrap \$15

(X) Gluten Free 100% Free of rye, barley or wheat in their preparation

Ask about our milkshakes!



All room deliveries will have a \$5 house charge and must be settled as a room charge

BURGERS

Our beef burgers are 8oz hand-formed Angus beef served on a toasted brioche bun. Burgers are served with a pickle and your choice of fries or coleslaw. Upgrades of sweet potato fries, onion rings or demi salad for an additional \$3. A gluten free bun is available for \$1.50 (X)

THE HILLTOP* - Shredded lettuce, tomato and onion. Add your choice of cheese: Swiss, provolone, cheddar or American \$16

VEGGIE BURGER - Grilled plant based veggie burger served with lettuce, tomato and onion \$16

CHICKEN SANDWICH - Choice of grilled or fried chicken with shredded lettuce, tomato and onion \$15

BRICK OVEN PIZZA

12" Thin crust - Brick oven baked with red sauce and our house cheese blend \$15 Gluten Free crust is available for an additional \$3 (X)

BUILD YOUR OWN MASTERPIECE

Add tomato, mushroom, black olive, red and green pepper, pineapple, onion \$1 ea.

Add pepperoni, sausage, buffalo, BBQ or plain chicken, bacon, beef, ham \$2 ea.

STEELE HILL SPECIALTY BRICK OVEN PIZZA

BBQ CHICKEN - BBQ sauce, our house cheese blend and fried chicken \$18

MEATLOVERS - Red sauce with hamburger, pepperoni, sausage and bacon with our house cheese blend \$18

CHICKEN BACON RANCH - Ranch Sauce, our house cheese blend, crispy bacon and fried chicken \$18

VEGGIE - Red sauce with onion, pepper, tomato, black olive and mushroom with our house cheese blend \$17

COMFORT FAVORITES

FISH & CHIPS - Hand battered haddock fillet served with fries, coleslaw and tartar sauce \$18

CHICKEN TENDER PLATTER - Lightly seasoned tenders prepared plain or tossed with BBQ, Golden BBQ, buffalo, or garlic parmesan, served with fries and dipping sauce of your choice \$16

SHEPHERD'S PIE - Ground beef cooked with a savory sauce and topped with corn and homemade mashed potatoes \$18

MAC AND CHEESE - Cavatappi pasta blended with Gouda and cheddar cheese, topped with chef's crumb and baked \$16

DINNER ENTREES

(X) **SALMON*** - Grilled fillet with maple and soy glaze served with your choice of starch and vegetable of the day \$26

(X) **STEAK TIPS*** - Grilled bourbon marinated house tips served with your choice of starch and vegetable of the day \$26

HADDOCK* - Baked in white wine with lemon, topped with chef's buttery crumb and served with your choice of starch and vegetable of the day \$24

Add peppers and onions \$3

CHICKEN PARMESAN - Breaded and seasoned chicken breast over linguine with marinara, melted cheese blend and served with homemade garlic bread \$18

CHILDREN'S MENU

Served with choice of drink and cookies

CHICKEN FINGERS & FRIES
\$10

**KID'S PASTA WITH
MARINARA OR BUTTER** \$8

KID'S HOT DOG & FRIES
\$9

MAC & CHEESE \$8

**BURGER OR CHEESEBURGER
WITH FRIES** \$10

*Consuming raw, or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness
Our reasoning for fully cooked ground beef, poultry and game menu items

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.
If you have a food allergy, please notify your server.

Dial extension 379 for reservations, call ahead seating, take out or delivery
All room deliveries will have a house charge and must be settled as a room charge

HOURS: 11:30 am - 9 pm Monday, Tuesday, Thursday & Friday. Open Wednesday July 6th through August 31st. 8:30 am - 9 pm Saturday & Sunday



BREAKFAST MENU

SAT & SUN 8:30 - 11AM

French Toast

4 Slices with powdered sugar, served with local maple syrup, home fries and your choice of bacon, sausage or fruit.

\$9.00

Pancakes

3 Fluffy buttermilk pancakes with local maple syrup and butter served with home fries and your choice of bacon, sausage or fruit.

\$9.00

Add blueberries or chocolate chips \$1.00

Breakfast Sandwich

Your choice of sausage or bacon, 1 egg and cheese on toast or english muffin served with home fries.

\$8.00

2 Eggs

Served with toast, home fries and your choice of bacon, sausage or fruit.

\$8.00

Fruit and Yogurt Parfait

Fruit, yogurt and granola

\$5.50

OMELETS

Philly Cheese Steak

Shaved Prime Rib with onions and peppers topped with cheese served with home fries and toast.

\$11.50

Western

Ham, onions and peppers with cheese served with home fries and toast.

\$11.50

Traditional

Cheese omelet served with home fries and toast.

\$9.50

ADD ON

BACON (2)

.....\$2.00

SAUSAGE (3)

.....\$2.00

HOME FRIES

.....\$2.00

2 EGGS

.....\$2.50

FRUIT CUP

.....\$2.00

KIDS

Egg and Toast

1 Egg & Toast served with bacon, sausage or fruit.

\$5.00

Mickey Mouse Pancake

Served with bacon, sausage or fruit.

\$5.00

Featured Cocktails

PINEAPPLE MARGARITA

Patrón Silver, Triple Sec,
Pineapple Juice, and Lime

HILLTOP SUNRISE

Whiskey Smith Banana, Orange Juice,
and a Floater of Cranberry Juice

STRAWBERRY COSMO

Grey Goose Essences Strawberry &
Lemongrass, DeKuyper Triple Sec,
Splash of Cranberry Juice, and Lime

SMOKEY LEMONADE

Casamigos Mezcal, Casamigos Blanco,
Lime Juice topped with Lemonade

NEW FASHION MANHATTAN

Casamigos Añejo, Sweet Vermouth,
Bitters and Cherry
Also Try with Maker's Mark Bourbon

COLD BREW TINI

Jameson Cold Brew, Kahlúa and Baileys

Seasonal Cocktails

RASPBERRY LEMONADE

Bacardí Raspberry,
Lemonade and Soda Water

PINEAPPLE HURRICANE

Bacardí Mango, Bacardí Pineapple,
Orange Juice, Pineapple Juice and Grenadine

BIG KID FISH BOWL

Ruby Red Vodka, Malibu, DeKuyper Blue
Curaçao, Sour Mix and Pineapple Juice

MANGO BAY BREEZE

Bacardí Mango,
Cranberry Juice and Pineapple Juice

BLUE HAWAIIAN

Bacardí Pineapple, DeKuyper Blue
Curaçao and Pineapple Juice

BAHAMA MAMA

Malibu, Arrow Crème de Banana,
Orange Juice, Pineapple Juice and Grenadine

Wines

HOUSE WINES

Canyon Road

8 Glass » 29 bottle

Sauvignon blanc, Chardonnay, Moscato,
Pinto Grigo, Cabernet Sauvignon, Merlot, Pinot Noir

Esperto Pinot Grigio

Aromas of Rose, Orange,
Apricot and Peach with Refreshing Acidity

Charles Krug Chardonnay

Elegantly Balanced, Medium Bodied.
Notes of Tropical Fruit and Citrus Blossom on
Nose give away to Flavors of Peach and Pear

Ferrari-Carano Fumé Blanc Sauvignon Blanc

Bright Acidity with Aromas and Flavors of
Grapefruit, Peach, Melon, and Lemon Grass

Angels Ink Pinot Noir

Rich, Round and Supple in Texture, this Wine is Fruit
Forward with An Integrated Vanilla and Oak Presence

Shannon Ridge Cabernet Sauvignon

Blackberry and Dried Cranberry Characters
with Notes of Pepper and Allspice

Chateau Ste Michelle Merlot

Aromas of Black Cherry,
Leather, Spice with Layers of Rich Dark
Red Fruits. Long Smooth Sweeter Finish

After Dinner Cocktails

ESPRESSO MARTINI

Three Olives Espresso Vodka, Grind Triple
Espresso and Bailey's Irish Cream

MOCHA COLD BREW MARTINI

Jameson Cold Brew, Three Olives
Vanilla, Kahlúa and Godiva

CARAMEL COFFEE MARTINI

Jameson Cold Brew, Bailey's Caramel
Irish Cream, Godiva and Milk

Bourbon & Scotches

Knob Creek

Knob Creek Rye

Bulleit

Maker's Mark

Maker's 46

Basil Hayden's

Chocorua Rye

Hennessey VSOP

Johnnie Walker Black Label

Laphroaig Single Malt

The Macallan 12

The Macallan 15

Desserts

TRUFFLE BOMB

Silky, Chocolate Cream,
Smothered in Chocolate Ganache with Rich
Chocolate Cake, Finished with Chocolate Curls

ITALIAN LEMON MASCARPONE CAKE

Light and Refreshing Lemon Cake made with
Mascarpone Cheese. Topped with Vanilla Cake
Crumbs and a Dusting of Powdered Sugar

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Silky and Smooth, this Refreshing Light
Cheesecake is Swirled with Vibrant Red
Raspberry, Slow Baked to Rich Perfection

REESE'S PEANUT BUTTER HI PIE

Luscious Layers of Peanut Butter Mousse and Rich Dark
Chocolate Topped with Reese's Peanut Butter Cups

Ice Cream

CUP - 4 BOWL - 6 MILK SHAKES - 7.50

Strawberry, Old Fashioned Vanilla,
Chocolate, Red Raspberry Sorbet



HILLTOP MENU
steelehillresorts.com/menu



HILLTOP FEEDBACK
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