

Appetizers

Lump Crab Cakes

Ancho Chile Aioli, Green Chile Corn Relish
\$14

Bang Bang Shrimp

In Tangy Asian Sauce
\$11

Classic Shrimp Cocktail

Five Jumbo Shrimp Chilled &
Served with Cocktail Sauce
\$12

With King Crab & Avocado
\$18

Salads

Salmon Spinach Salad

4oz Scottish Salmon Filet Seared, Pears,
Candied Walnuts, Fresh Berries, Bleu
Cheese Crumbles, Raspberry Vinaigrette
\$14

Hillcrest Cobb Salad

Fresh Mixed Greens with Tomato, Bacon
Avocado, Bleu Cheese Crumbles, Chilled
Egg, 5oz Diced Grilled Chicken
\$12

Black & Blue

5oz Seared Medallions of Beef, Mixed
Greens, Red Peppers, Onions, Fingerling
Potatoes, Chilled Egg
\$16

Hillcrest Caesar Salad

Grilled Chicken \$12 Poached Shrimp \$13
Grilled Salmon \$14

South of the Border Selections

Served with Spanish Rice, Charro Beans, Chips & Salsa.
Add Guacamole \$3

Enchiladas

Beef, Chicken or Cheese, Red or Green
Sauce
\$14

Sizzling Fajitas

Beef or Chicken
With Cheese, Pico de Gallo, Sour Cream
& Flour or Corn Tortillas
\$15

Hillcrest Club Favorites

Served with Choice of Two Sides:

Baked Potato, Cheddar Au Gratin Potatoes, Rice Pilaf, Broccoli,
Asparagus, Sautéed Spinach, Mashed Potatoes, Bacon Beer Mac & Cheese,
House Salad, Caesar Salad

Scottish Salmon

Orange Chipotle Glaze, Citrus Slaw
\$18

Jumbo Fried Shrimp

Four Golden Butterflied Shrimp with Cocktail Sauce
Or House Remoulade
(additional shrimp \$3 each)
\$19

Cedar Plank Trout

Rainbow Trout Smoked on a Cedar Plank
with a Squeeze of Lemon & Brown Butter
\$19

Southern Chicken Fried Steak

Peppered Cream Gravy
\$15

Chicken Bits

Hand breaded chicken strips Served with
Peppered Cream Gravy
\$10

Macadamia Chicken

Nut-crusted Chicken with an Orange Ginger Cream
\$16

Signature Steaks

Exclusively from Raider Red Meats

All Steaks Served with Choice of Two Sides

Raider Red Sirloin

8oz \$17

Raider Red Ribeye

14oz \$26

Filet of Beef Tenderloin

8oz \$28

Pastas

Served with a Side Salad, Caesar or Cup of Soup

Shrimp Scampi

Six Jumbo Shrimp, White Wine Garlic Cream Sauce,
Angel Hair Pasta
\$19

Chicken Piccata

Braised with White Wine, Garlic, Capers & Butter
Served on Angel Hair Pasta
\$18

Hillcrest Chefs Creations

Served with Side Salad, Caesar Salad or Cup of Soup



Mahi Mahi

Pan Seared Eight Ounce Mahi Mahi, Mango Butter Cream Sauce, Mango Relish, Rice Pilaf
\$28

Chilean Sea Bass

Eight Ounce Filet Crusted in Pistachios, Angel Hair Pasta with Pico de Gallo Butter Sauce
\$27

Texas Rack of Lamb

Twelve Ounces Charbroiled, Rosemary Dijon Cream, White Cheddar Au Gratin Potatoes
\$18

Bone in Pork Chop

12oz Pork Chop, Mashed Potatoes, Shaved Brussel Sprouts
\$16

Baby Back Ribs

Bacon Beer Mac & Cheese, Sautéed Spinach
\$17

Ahi Tuna

Sesame Crusted, Seared Rare, Asian Slaw, Sriracha Sour Cream, Pickled Ginger,
Wasabi & Soy
\$17

Asiago Shrimp Risotto

Pan Seared Shrimp, Risotto, Stir Fry Vegetables
\$15

