

APPETIZERS

Jalapeno Poppers \$10
With Ranch Dressing

Chips with Queso, Guacamole and Salsa \$10
With House Made Tortilla Chips

Southwest Egg Rolls \$6
With Salsa

Fajita Quesadilla \$8
Chicken, Beef or Cheese

6 Hot Wings \$10
With Celery, Carrots & Ranch

Bang Bang Shrimp \$11
In Tangy Asian Sauce

House Made Cheese Sticks \$8
With Marinara or Ranch

Fajita Nachos \$10
Chicken or Beef

SOUPS & SALADS

TRADITIONAL CHEF SALAD

Mixed Greens Served with Turkey, Ham, American and Swiss Cheese, Cucumbers, Olives, Tomatoes, Egg,
Bacon with Choice of Dressing
\$10

SALMON SPINACH SALAD

4oz Fresh Salmon Filet, Fresh Fruit, Toasted Pecans, Fresh Seasonal Berries, Blue Cheese Crumbles,
Raspberry Vinaigrette
\$14

TOMATO STUFFER

Delicately Carved Tomato Stuffed with Chicken or Tuna Salad Served with Seasonal Fruit
\$7

GRILLED CHICKEN CAESAR SALAD

Tossed Caesar Salad, Parmesan Cheese, with Sliced Grilled Chicken Breast
\$10

FAJITA TACO SALAD

Flour Tortilla Shell Stuffed with Sweet Greens, Beef or Chicken, Charro Beans, Pico
De Gallo, Sliced Avocado, Roasted Corn, House Made Jalapeno Ranch Dressing
\$9

HILLCREST'S CLUB CHILI & SOUP OF THE DAY

Cup \$4 Bowl \$6

HILLCREST WRAPS

Served with Choice of 1 Side

TURKEY AVOCADO WRAP

Roasted Turkey Breast, Applewood Smoked Bacon, Avocado, Tomato, Pepper Jack Cheese,
& Chipotle Mayonnaise on a Spinach Tortilla
\$8

PHILLY CHEESE STEAK WRAP

Shaved Beef, Sautéed Peppers & Onions, Provolone Cheese on a Cheddar Tortilla
\$8

GRILLED CHICKEN WRAP

Tender Grilled Chicken Breast, Lettuce, Tomatoes, Onions Pickles, Cheddar Cheese
& Chipotle Mayonnaise on a Wheat Tortilla
\$8

HILLCREST SANDWICHES

Served with Choice of 1 Side

DELI SANDWICH

Choice of Turkey Breast, Roast Beef, Ham or Corned Beef. Choice of American, Cheddar Pepper Jack or Swiss Cheese. Choice of White, Sourdough or Wheat Bread

\$8

ALBUQUERQUE TURKEY

Tukey Breast Served on Grilled Sourdough Bread with Green Chilies and Pepper Jack Cheese.

\$8

FRENCH DIP

Shaved Beef, Provolone Cheese. Served on a Hoagie Roll with Au Jus.

\$8

BLT

Applewood Smoked Bacon, Iceberg Lettuce, Tomato with Choice of White, Wheat or Sourdough Bread.

\$8

CHICKEN OR TUNA SALAD

Choice of Chicken or Tuna Salad with Lettuce and Tomato. Choice of White, Wheat, or Sourdough Bread

\$8

ULTIMATE GRILLED CHEESE

Grilled with 4 Cheeses: American, Swiss, Cheddar and Provolone Cheese Grilled on Texas Toast

\$8

CLUB SANDWICH

Turkey, Smoked Ham, Applewood Smoked Bacon, Wisconsin Swiss Cheese, Toasted Whole Wheat, Hass Avocado, Lettuce, Tomatoes

\$8

SPICY BUFFALO CHICKEN OR GRILLED CHICKEN SANDWICH

Fried Chicken Breast Tossed in Buffalo Sauce or Grilled Chicken Breast on a Texas Toast with Pepper Jack Cheese. Served with Green Chiles, Guacamole, Onion, Lettuce and Tomato.

\$9

CLUB BURGER

½ Pound Ground Beef Burger Served with Lettuce, Tomatoes, Onions and Pickles.

\$8 Additional Toppings \$1

CHICKEN FRIED STEAK SANDWICH

Fried Beef Cutlet on a Texas Toast served with Lettuce, Tomatoes, Onions and Pickles

\$10

RUBEN

Shaved Corn Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing served on Rye Bread

\$9

PHILLY CHEESE STEAK

Shaved Beef, Sautéed Peppers & Onions, Provolone Cheese on a Toasted Hoagie Roll

\$9

PATTY MELT

Ground Beef Burger, Sautéed Onions, Swiss Cheese Grilled on Texas Toast

\$9

HOT DOG

¼ All Beef Hot Dog with choice of Toppings

\$5

HILLCREST ENTREES

Served with a choice of 2 sides

CHICKEN STRIPS

Tender Chicken Strips Hand Breaded and Fried. Served with Country Gravy and Texas Toast
\$10

STEAK FINGERS

Tender Beef Cutlet Strips Hand Breaded and Fried. Served with Country Gravy and Texas Toast
\$10

CHICKEN FRIED STEAK

Tender Beef Cutlet Hand Breaded and Fried. Served with Country Gravy and Texas Toast
\$11

CHICKEN FRIED CHICKEN

Chicken Breast Hand Breaded and Fried. Served with Country Gravy and Texas Toast
\$11

BLACKEND OR FRIED CATFISH

Farm Raised Catfish Filet Blackened or Fried. Served with Hush Puppies and Tartar Sauce
\$14

HAMBURGER STEAK

½ Pound Ground Beef Patty Smothered with Onions, Sautéed Mushrooms and Brown Gravy
with Texas Toast
\$10

GRILLED SALMON

8oz Pan Seared Atlantic Salmon Filet
\$14

CRAWFISH ETOUFEE

Crawfish Sautéed in Brown Gravy Served over a Bed of Wild Rice
\$14

GRILLED CHICKEN BREAST

10oz Marinated Chicken Breast Grill to Perfection
\$12

FRIED SHRIMP

8 Breaded Deep-Fried Jumbo Shrimp
\$14

RIBEYE

14oz hand-cut Ribeye Grilled to Perfection
\$26

FILET MIGNON

8oz hand-cut Tenderloin Grilled to Perfection
\$28

French Fries
House Made Chips
Fried Okra
Buttered Corn
Wild Rice Pilaf

SIDES

Tater Tots
Onion Rings
Broccoli
Baked Potato
Cream Corn

Mixed Fresh Fruit Cup
Side House Salad
Green Beans
Mashed Potatoes
Macaroni & Cheese



Sunday Champagne Brunch

Every Sunday we Feature a Carving Station, Chef Omelet & Waffle Station, Salads & Assorted Desserts.
Check below for our monthly featured Sunday entrees.
Adults \$16, Kids 6-12 are \$6 and Kids 5 and under FREE.

January 5th

Omelet & Waffle Station, Scrambled Eggs, Smoked Bacon & Ground Pork Sausage, Southern Biscuits & Gravy, Fresh Fruit, Carved Honey Mustard & Jalapeño Glazed Pork Loin, Chicken Tenders, Roasted Duck with Stir Fry Vegetables, Sesame & Soy Broccoli, White Rice, Salad Bar, Assorted Sweet Display with Strawberry Shortcake Action Station.

January 12th

Omelet & Waffle Station, Scrambled Eggs, Smoked Bacon & Ground Pork Sausage, Southern Biscuits & Gravy, Fresh Fruit, Carved Beef Braciola Stuffed with Sausage, Pepperoni, Basil & Fresh Mozzarella, Chicken Tenders, Chicken Cacciatore, Pesto Ratatouille, Parmesan Whipped Potatoes, Salad Bar, Assorted Sweet Display with Tiramisu & Coffee Ice Cream.

January 19th

Omelet & Waffle Station, Scrambled Eggs, Smoked Bacon & Ground Pork Sausage, Southern Biscuits & Gravy, Fresh Fruit, Carved Cumino Dry Rub Brisket, Mexican Casserole with Roasted Corn & Peppers, Steak Pico Layered in Enchilada Sauce, Chicken Tenders, Papas Con Chorizo, Cilantro-Lime Medley, Salad Bar, Assorted Sweet Display Featuring House Made Churros with Ice Cream.

January 26th

Omelet & Waffle Station, Scrambled Eggs, Smoked Bacon & Ground Pork Sausage, Southern Biscuits & Gravy, Fresh Fruit, Carved Prime Rib with Horseradish Cream, Chicken Tenders, Classic Home-Style Meatloaf, BBQ Mac & Cheese, Garlic Lemon Butter Green Beans, Salad Bar, Assorted Sweet Display Featuring Croquebouche Towers.

\$12 Wednesday Family Nite Buffet

January 8th Pasta Night

Cook to Order Pasta Station, House Made Pizza, Garlic Bread Knots, Tomato Basil Soup and Salad Bar.

January 15th Country Cookin' Night

Chicken Fried Chicken, Chicken Fried Steak, Mashed Potatoes & Peppered Gravy, Corn, Fried Zucchini, Biscuits with Honey Butter, Chicken & Dumpling Soup and Salad Bar.

January 22nd Fish Fry Night

Fried & Blackened Catfish, Hush Puppies, French Fries, Fried Okra, Cole Slaw, Gumbo and Salad Bar.

January 29th Taco Night

Soft and Crispy, Beef and Chicken, Charro Beans, Spanish Rice, Chips and Salsa, Taco Soup and Salad Bar.



Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.