The Hilltop RESTAURANT

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ONLINE ORDERING

steelehillresorts.com/online-order

The Hilltop RESTAURANT

SOUPS AND SALADS

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

HILLTOP CAESAR
Crisp romaine tossed with parmesan cheese, authentic Caesar dressing and croutons Demi 6.50 • Entrée 12.50

GARDEN SALAD
Crisp lettuce, cherry tomatoes, shredded carrots, red onion, cucumbers, croutons and your choice of dressing Demi 6.50 • Entrée 12.50

CAPRESE SALAD
Fresh mozzarella, sliced tomatoes, basil and a balsamic drizzle Demi 7 • Entrée 14

ORCHARD SALAD
Fresh spring mix topped with strawberries, blueberries and candied walnuts, served with lemon vinaigrette dressing Demi 7 • Entrée 14

ADD *your choice of the following selections: grilled or fried chicken +6 • 6oz steak tips +11 • 8oz salmon +14*

STARTERS

CHICKEN WINGS
Jumbo chicken wings, served with a choice of blue cheese or ranch 14.50
TOSSED IN SAUCE - BarBalo Sauce, BBQ, Buffalo, Golden BBQ, Mango Habanero, Garlic Parm + 1

CHICKEN TENDERS
Lightly seasoned chicken tenders prepared plain with a side of honey mustard 12.50
TOSSED IN SAUCE - BarBalo Sauce, BBQ, Buffalo, Golden BBQ, Mango Habanero, Garlic Parm + 1

MOZZARELLA STICKS
Battered, deep fried and served with a side of marinara 13.50

CRISPY FRIED GREEN BEANS
Fresh green beans flash-fried to golden perfection. Served with zesty jalapeño ranch and sweet honey mustard 13

CRUDITÉ PLATE
Crispy celery, carrots, cucumber and fresh broccoli. Served with house-made hummus, ranch dressing and warm naan bread for dipping 16

APPETIZER SAMPLER
Chicken tenders, mozzarella sticks and marinara, loaded potato skins and fresh veggies with creamy hummus 18.50

ONION RING PLATE
Hand-cut lightly battered onion rings fried to perfection and served with our zesty Boom Boom sauce 12.50

LOADED POTATO SKINS
Crispy potato skins filled with melted cheddar cheese, crispy bacon, green onions and a dollop of sour cream. Perfect for sharing! 14.50

MUSSELS
A generous portion of mussels sautéed in garlic lemon wine butter and finished with bruschetta mix. Served with fresh garlic bread 18

BRUSCHETTA
Toasted artisan crostini topped with vine-ripened tomatoes, fresh basil, garlic and extra virgin olive oil. Finished with balsamic glaze 14

SANDWICHES

Sandwiches are served with a pickle and your choice of fries or coleslaw.

UPGRADES to sweet potato fries, onion rings or demi salad for an additional +3
GLUTEN FREE BUN available upon request for an additional +1.50

CHICKEN CAESAR WRAP
Caesar salad with grilled chicken in a wrap 17.50

BUFFALO CHICKEN WRAP
Fried buffalo chicken fingers topped with ranch, shredded lettuce, tomato and onion in a wrap 17.50

REUBEN
Sliced corned beef brisket topped with sauerkraut, Thousand Island dressing and melted Swiss cheese on grilled marble rye 18.50

FRIED FISH SANDWICH
Hand-battered white fish with lettuce and tomato served with a side of tartar sauce 18.50

TURKEY CLUB
Sliced roasted turkey, lettuce, sliced tomato, crispy bacon and mayo 17.50

PHILLY CHEESE STEAK
Shaved ribeye, grilled onion, pepper and mushroom topped with melted American cheese in a fresh sub roll 18.50

FISH TACOS
Crispy fried white fish in a warm tortilla with citrus slaw, fresh cilantro and creamy lime aioli 18

HUMMUS VEGGIE WRAP
House-made hummus with crisp lettuce, juicy tomato, shredded carrot and fresh cucumber, wrapped in a warm tortilla 16

CHICKEN SANDWICH
Choice of grilled or fried chicken with shredded lettuce, tomato and onion 17.50

BURGERS

Burgers are served with a pickle and your choice of fries or coleslaw.

UPGRADES to sweet potato fries, onion rings or demi salad for an additional +3
GLUTEN FREE BUN available upon request for an additional +1.50

SMASH BURGER
Two 4oz fresh ground beef patties smashed on the grill and cooked to perfection, served on a buttered brioche roll with lettuce, sliced tomato and red onion 18.50
ADD cheese, caramelized onions, peppers, mushrooms, bacon or an extra patty for an additional charge

BLACK BEAN BURGER
House-made black bean patty with roasted corn served with lettuce, tomato and onion 17.50

GLUTEN FREE OPTIONS *Please ask your server how this can be made gluten free.*

**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. Before placing your order, please inform your server if a person in your party has a food allergy.

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BRICK OVEN PIZZAS

12" THIN CRUST
Brick oven baked with red sauce and our house cheese blend 15
GLUTEN FREE CRUST is available for an additional +3

BUILD YOUR OWN MASTERPIECE

ADD tomato, mushroom, black olive, jalapeño, green pepper, pineapple, onion +1 ea.
ADD pepperoni, sausage, bacon, beef, grilled chicken, fried chicken, ham +2 ea.

STEELE HILL SPECIALTY BRICK OVEN PIZZAS

DILL PICKLE
Garlic oil base, crisp dill pickles, our house cheese blend and roasted garlic aioli drizzle 17

CHICKEN BACON RANCH
Ranch sauce, our house cheese blend, crispy bacon and fried chicken 19

MEATLOVERS
Red sauce with hamburger, pepperoni, sausage and bacon with our house cheese blend 19

MARGHERITA
Garlic oil base, fresh mozzarella, Roma tomato, fresh basil and balsamic reduction 18

COMFORT FAVORITES

FISH & CHIPS
Hand-battered white fish served with fries, coleslaw and tartar sauce 23

SHEPHERD'S PIE
Savory ground beef layered with seasoned corn, peas and carrots, topped with creamy mashed potatoes and baked to perfection. Served with a side garden salad 24

CHICKEN TENDER PLATTER
Lightly seasoned chicken tenders prepared plain served with fries and dipping sauce of your choice 18.50
TOSSED IN SAUCE - BarBalo Sauce, BBQ, Buffalo, Golden BBQ, Mango Habanero, Garlic Parm + 1

MAC AND CHEESE
Cavatappi pasta tossed in a creamy cheddar cheese blend, topped with chef's crumb and baked to perfection 17.50
ADD Buffalo chicken 6 • Bacon 3
Fried or grilled chicken 6 • Broccoli 3

CHEESE QUESADILLA
Grilled flour tortilla filled with melted cheese. Served with salsa and sour cream 10 ADD Chicken 6 • Steak 8

BUILD YOUR OWN PASTA
Choose your pasta: gluten-free penne, cavatappi or linguine 15
Choose your sauce: marinara, Alfredo or garlic wine
Add a protein: chicken +6, steak +11 or shrimp +8

CHILDREN'S MENU

Served with choice of drink and cookie

CHICKEN FINGERS with fries 10

MAC & CHEESE 10

PASTA with marinara or butter 10

BURGER OR CHEESEBURGER with fries 10

GRILLED CHEESE with fries 10

HOT DOG with fries 10

DINNER ENTRÉES

TUSCAN SALMON*
Tender salmon fillet smothered in a decadent cream sauce with sun-dried tomatoes, spinach and Italian herbs over rice pilaf 29

PORTERHOUSE PORK CHOP
Grilled porterhouse pork chop with creamy Dijon glaze, creamy mashed potatoes and seasonal vegetable 30

NEW ENGLAND BAKED FISH*
White fish baked in white wine with lemon, topped with chef's buttery crumb and served with rice and seasonal vegetable 27

STEAK TIPS*
Grilled bourbon marinated house tips served with creamy mashed potatoes and seasonal vegetable 30
ADD peppers and onions +3

12oz NY STRIP*
Grilled to your liking, served with creamy mashed potatoes and seasonal vegetable 34

CHICKEN PARMESAN
Breaded and seasoned chicken breast over linguine with marinara, topped with melted mozzarella cheese and served with homemade garlic bread 19.50

SUB Eggplant Parmesan 18

DIAL EXTENSION 379
for reservations, call-ahead seating, takeout or delivery.

All resort deliveries will have a $7 house charge. Payment may be made by credit card, debit card or room charge.

HOURS:
Mon-Tues: 11:30AM - 9PM | **Wed:** Closed | **Thurs:** 11:30AM - 9PM
Fri: 11:30AM - 10PM | **Sat:** 8:30AM - 10PM | **Sun:** 8:30AM - 9PM

Ask about our Milkshakes!

20% automatic gratuity will be added to parties of 8 or more. Check splitting is limited to 2 per table. Hilltop Restaurant is cashless. Credit cards, debit cards and room charges accepted. A 3% surcharge will be added to all credit-card transactions.

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BREAKFAST BUFFET

Saturdays & Sundays

8:30 - 11:00AM

Fresh Bagels & English Muffins with Cream Cheeses

Assorted Danish & House-Made Muffins

Fresh Seasonal Fruit

Scrambled Eggs

Fried Eggs Made to Order

Home-Fried Potatoes

Applewood-Smoked Bacon & Sausages

Southern-Style Biscuits with Sausage Gravy

Seasonal Pancakes or French Toast

Oatmeal Made to Order

ADULTS $19.99 | CHILDREN UNDER 10 $12.99

the Hilltop RESTAURANT

Seasonal Cocktails

TOP SHELF MARGARITA
Patrón Silver Tequila, Cointreau, pineapple juice, lime juice

TROPICAL ESCAPE
Lunazul Tequila, DeKuyper Razzmatazz, lime juice, pineapple juice

RUBY RED COSMO
Deep Eddy Ruby Red, splash of cranberry juice, DeKuyper® Triple Sec, lime

SMOKY LEMONADE
Espolòn Tequila, Ilegal Mezcal, lime juice, topped with lemonade

STEELE HILL SPRITZ
Aperol, Prosecco, Elderflower Liqueur, soda water and an orange slice

COCO RITA
Coconut Tequila, triple sec, lime, and pineapple juice

DARK AND STORMY
Goslings Dark Rum, Ginger Beer, lime

CRANBERRY MULE
Maker's Mark®, Ginger Beer, cranberry juice, lime

MAPLE OLD FASHIONED
WhistlePig PiggyBack Rye, maple syrup, orange, cherry, bitters

SPICY MANGO CHILI DAIQUIRI
Bacardi Mange Chile Rum, lime juice, simple syrup, served up

Please Drink Responsibly.

the Hilltop RESTAURANT

Poolside Cocktails

WILD BERRY LEMONADE
Grey Goose Berry Rouge, lemonade, soda water

STRAWBERRY MOJITO
Bacardi Superior, strawberry puree, mint, lime juice, soda water

BIG KID FISH BOWL
Deep Eddy Ruby Red Vodka, Malibu Coconut, DeKuyper Blue Curacao, sour mix, pineapple juice

BERRY PASSION SPLASH
Grey Goose Berry Rouge, pineapple & passion fruit juices, and lemonade

CARIBBEAN MAMA
Malibu, Arrow Creme de Banana, pineapple juice, orange juice, grenadine

PARADISE PUNCH
Bacardi, pineapple juice, orange juice, cranberry juice

ELECTRIC LEMONADE
Deep Eddy Lemon Vodka, DeKuyper Blue Curacao, lemonade

STEELE HILL MARGARITA
Lunazul Tequila, DeKuyper® Triple Sec, orange juice, lime juice

GO NUTS
Bacardi Raspberry, Malibu, pineapple juice, cranberry juice, lime juice

Please Drink Responsibly.

the Hilltop RESTAURANT

Bottles and Cans

Bud Light

Budweiser

Michelob Ultra

Coors Light

Corona Extra

Blue Moon

NÜTRL Seltzer

Sun Cruiser

Non-Alcoholic Beer

Whiskeys, Bourbons & Scotches

Chocorua Rye

WhistlePig PiggyBack 6 Year Rye

Basil Hayden

Woodford Reserve

Maker's Mark®

Johnnie Walker Black Label

Macallan 12 Year

Laphroaig 10 Year

Please Drink Responsibly.

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Wines

PROSECCO $12 GLASS / $39 BOTTLE

CHLOE PINOT GRIGIO
Flavors of juicy white peach, soft melon, crisp apple and floral honeysuckle with a crisp, refreshing finish
$12 Glass / $39 Bottle

SIMI CHARDONNAY
Notes of baked apple, peach and pear with bright acidity and gentle oak spice
$13 Glass / $43 Bottle

13 CELSIUS SAUVIGNON BLANC
Vibrant aromatics of bright citrus, a crisp edge of minerality and sweet herbs with a refined acidity and a refreshing finish
$12 Glass / $39 Bottle

CUPCAKE MOSCATO
Sweet and fruit-forward with juicy notes of peach, honey and pear
$12 Glass / $39 Bottle

MEIOMI PINOT NOIR
Expressive flavors of dark berry and juicy strawberry accompanied by toasty mocha and vanilla
$15 Glass / $49 Bottle

COLUMBIA CREST MERLOT
Round juicy flavors of dark plum and herb, finishes bold and structured with notes of vanilla and raspberry
$12 Glass / $39 Bottle

TRIBUTE CABERNET SAUVIGNON
Aromas of cassis and blackberry, with earthy notes of tea, vanilla bean and shaved dark chocolate
$12 Glass / $39 Bottle

Please Drink Responsibly.

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After Dinner Cocktails

MOCHA MARTINI
Espresso Vodka & Choco'Lat Liqueur

PEANUT BUTTER CUP MARTINI
Skrewball Peanut Butter Whiskey, Skyy Vanilla Vodka, Choco'Lat Liqueur

CHOCOLATE BERRY MARTINI
Grey Goose Berry Rouge and Chocolate Liqueur

CHOCOLATE CHIP COOKIE MARTINI
Dough Ball Cookie Dough Whiskey, Irish Cream, Amaretto

Adult Milkshakes

WHITE CHOCOLATE RASPBERRY SHAKE
Absolut Raspberry, Choco'Lat Deluxe Triple White Chocolate Liqueur, and vanilla ice cream. Garnished with a raspberry swirl and whipped cream

TOVYS KAHLUA KCCHINO
Kahlúa Dunkin' Caramel Swirl, Skyy Vanilla Vodka, and espresso blended with vanilla ice cream. Garnished with whipped cream, a chocolate swirl and chocolate sprinkles

PEANUT BUTTER CUP SHAKE
Skrewball Peanut Butter Whiskey and Choco'Lat Deluxe Triple Chocolate Liqueur blended with vanilla ice cream and chocolate drizzle, then topped with whipped cream

CHOCOLATE OREO SHAKE
Skyy Vanilla Vodka, Choco'Lat Deluxe Triple White Chocolate Liqueur and chocolate syrup blended with vanilla ice cream and Oreo pieces, topped with whipped cream and more Oreo pieces

Please Drink Responsibly.

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Desserts $9

PEANUT BUTTER MOUSSE PIE
Rich, creamy peanut butter mousse pie with Reese's Peanut Butter Cups

CHOCOLATE QUAD BOMB
Silky chocolate cream, chocolate ganache, moist chocolate cake, topped with chocolate curls

LEMON ITALIAN CREAM CAKE
Yellow cake filled with Italian lemon cream

ULTIMATE CHOCOLATE CAKE
Chocolate mousse, chocolate cake and chocolate ganache icing

Mocktails

TROPICAL PASSION SODA
Passion fruit, pineapple and lime juices topped with soda water

VIRGIN MULE
A Moscow Mule minus the Vodka

SPARKLING LAVENDER LEMONADE
Pink lemonade and lavender syrup topped with soda water

Please Drink Responsibly.