

Hillside

BAR & GRILL

APPETIZERS

Lunch Feature of the Day Chefs' Daily Creations	16	Mussels <i>Choice of <u>Tomato Sauce</u> or <u>White Wine Sauce</u></i>	21
Seafood Cakes Romesco Aioli Lemon Seasonal Greens	17	Spinach & Artichoke Dip Served with Corn Chips	22
Bruschetta Toasted Baguette Topped with Marinated Tomato Basil Reduced Balsamic Mozzarella	18	Nachos <i>Choice of <u>Blackened Chicken</u> or <u>Shaved Steak</u></i> <i>Choice of <u>Corn Tortilla</u> or <u>House Made Wontons</u></i> Cheese Lettuce Pico Queso Sour Cream Salsa + LARGE INCLUDES BOTH CHICKEN & STEAK	Small 13 Large 28

TACOS

Pulled Chicken Taco Crisp Cabbage Pico Crema	7 per Taco	Fried Pickerel Taco Smoky Sriracha Pickled Red Cabbage Pico Cotija Avocado	7.5 per Taco
Brisket Taco Burnt Ends Salsa Verde Pickled Cucumber	7.5 per Taco		

SOUPS & SALADS

Soup of the Day Chefs' Daily Creations	12	Caesar Salad Romaine Parmesan Lemon Smoked Bacon House Made Dressing	Small 14 Large 17.5
House Salad Shaved Heirloom Carrot & Cucumber Quick Pickled Onions Radish Coins Red Wine Dressing Scallion Turmeric	Small 12 Large 16	Panzanella Salad Roasted Red Pepper Dressing Red Onion Blistered Tomato Rocket Greens	Small 13.5 Large 16.5

ADD ON TO ANY SALAD

+ Blackened Chicken \$9 + Burnt Ends \$10 + Shaved Steak \$12 + Shrimp \$14



House Brined Wings **19 for 1lb** | **32 for 2lbs**

Garnished with Green Onion Strings | Tossed in Choice Sauce | Served with Choice Dipping Sauce:
Ranch | Blue Cheese | Pickle Sauce - \$2 for Extra Sauce

CHOICE OF SAUCE:

HOUSE SUICIDE / HOT SAUCE / MEDIUM / MILD / BBQ / BUFFALO
/ LEMON PEPPER / SALT N' PEPPER / GARLIC PARM

FLAMBOROUGH
GOLF HILLS CLUB



HANDHELDS


Choice of Fries or House Salad with all Handhelds

Buffalo Chicken Wrap Blackened Chicken Smoked Bacon Cheddar Cheese Lettuce Tomato Buffalo Sauce Ranch	16	Brisket Burger 50/50 Brisket/Chuck Blend Ultimate Sauce Lettuce Tomato Onion Cheddar Cheese Smoked Bacon	18
Turkey Club Served on Choice of <u>Rye</u> <u>White</u> <u>Whole Wheat</u> Cheddar Cheese Tomato Lettuce Mayo Smoked Turkey	17	Shaved Steak Sandwich Chimichurri Sautéed Mushrooms Caramelized Onions Whiz Au Jus	21

SIDES

+ Side Caesar \$4 + Side Panzanella \$4 + Onion Rings \$5 + Sweet Potato Fries \$5

MAINS

Dinner Feature of the Day Chefs' Daily Creations	22	Fish & Chips Balsamic Tartar Slaw Lemon Fries	1 Piece 19 2 Piece 29
Jackfruit Shawarma  Roasted Garlic Hummus Basmati Rice Pita Platter	23	Seafood Linguine White Wine Sauce Shrimp Clams Mussels Slivered Garlic	29
Pan Seared Pickerel Tomato Butter Sauce Rapini Summer Squash Little Neck Clams	25	Smoker Platter Mac & Cheese Pulled Pork Brisket Slaw Potato Salad Fresh Half Cob Of Corn Pickles White Bread	35
Pickle Brined Fried Chicken Dinner 3 Pieces Fried Chicken Mac & Cheese Potato Salad Slaw	28	Steak Frites Bearnaise Au Jus Chimi Butter Crispy Onions	45

PIZZAS

The Classic Pepperoni & Cheese with a House Made Tomato Base Sauce	20	Carne Sausage Bolognaise Pork Pepperoni Garlic Chili Oil Mozzarella	25
Margarita Basil Mozzarella	22		

SWEETS

Chefs' Dessert Feature Chefs' Daily Creations	12	Galette Daily Creation with Seasonal Filling	13
Chocolate Torte <i>Flourless</i> Sponge Toffee Banana Caramel Ice Cream	13	Butter Tart Dulce De Leche Vanilla Ice Cream Berries	13

If you are dining with us and you have specific dietary requirements please don't hesitate to let your server know and we will accommodate your request as best as we can.