



THE HILLTOP RESTAURANT LUNCH MENU

SALADS

Organic Baby Greens with Laura Chenel Goat Cheese Toast, Cherry Tomatoes, Cucumbers, Radishes,
Tossed in a Champagne-Lemon Vinaigrette...14

Caesar Salad with Vella Aged Jack Cheese, Garlic Whole Wheat Croutons...12
(With Grilled Chicken add 5.00)

SNACKS

Fresh Seasonal Fruit Plate...9

Herbed Russet French Fries with Malt Vinegar Aioli...9

Tasting Trio of Artisan Cheeses, Dried Fruit and Fresh Bread.....16

Shrimp Cocktail with Spicy Cocktail Sauce...16

Organic Crudit  with Hummus and Ranch...12

Housemade Chips, Guacamole & Pico De Gallo...12

SANDWICHES AND MAINS

*All Sandwiches served with a choice of: Baby Green Salad,
Fries or Onion Rings*

BLT... Caggiano Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise on Sourdough...14

Kobe Burger... Brioche Poppy Seed Bun with choice of Cheese...16
(Bacon or Avocado add 2.00)

Veggie Sandwich... Heirloom Tomatoes, Roasted Peppers, Spinach, Dry Jack, Pesto on Wheat...16

Steak Sandwich... French Roll, Roasted Bell Peppers, Gruyere Cheese, Jalape o Mayo...16

Caprese Salad... Fresh Mozzarella, Heirloom Tomatoes, Basil, Aged Balsamic, Olive Oil...16

Smoked Chicken Flatbread... Sundried Tomatoes, Black Olives, Scallions, Creamy Garlic Sauce,
Monterrey Dry Jack Cheese... 16

Ahi Nachos... Seared Ahi Tuna, Taro Chips, Edamame, Daikon Sprouts, Peanut Sauce...18

Shrimp Skewers... Gulf White Prawns with Guacamole, Pineapple & Mango Salsa...18

Grilled Salmon Salad... Watercress, Cucumbers, Avocado, Grapefruit Segments,
Grilled Asparagus, Champagne-Lemon Vinaigrette, Caper Aioli...22

Fish Tacos... Fish of the Day, Warm Corn Tortillas, Pickled Onion & Cilantro Cole Slaw...17

Two Farm Eggs Your Style... Breakfast Potatoes, Toast, Applewood Bacon, Link Sausage
(Chicken-Apple or Pork) or Caggiano Ham...12

SWEETS

Blueberry Cheesecake...8

8.75% Sales Tax will be added to above prices

4-25-2012