

CATERING MENU

STEAK

SEAFOOD

WINE

HANDCRAFTED

COCKTAILS

APPETIZERS

- MEATBALLS** meatballs served with marinara sauce topped with mozzarella cheese and comes with garlic toast
- FIRECRACKER SHRIMP** served on a bed of cabbage with a firecracker dipping sauce
- CRAB AND SHRIMP DIP** served with warm pita bread
- CAULIFLOWER AND BRUSSELS SPROUTS** toss in a lemon citrus sauce and lemon pepper seasoning
- DEVILED EGGS**

CHICKEN

- LEMON CHICKEN** topped with a lemon herb dressing,
- HAWAIIAN CHICKEN** served with hawaiian salsa and bourbon glaze,
- CHICKEN TENDERS** served with honey mustard
- NUGGETS** served with ketchup or your choice of dipping sauce (bbq, ranch, honey mustard, buffalo)

PASTAS

- MAC N CHEESE** 5 cheese blends topped with garlic breadcrumbs (no garlic toast)
- MARINARA PASTA** Orecchiette pasta tossed in a marina sauce topped with parmesan cheese, served with garlic toast
- ALFREDO PASTA** penne pasta tossed with alfredo sauce served with garlic toast

SEAFOOD

- NORTH ATLANTIC SALMON** served with fresh lemons and topped with a lemon butter sauce
- NORTH ATLANTIC SALMON DINNER** served with fresh lemons and topped with a lemon butter sauce
- CEDAR SALMON** served with hawaiian salsa and bourbon glaze
- FRIED CATFISH** served with tarter sauce,
- FRIED SHRIMP** served with cocktail sauce and tarter sauce

RIBS / STEAK / PORK

- SLOW SMOKED RIBS** 5 half racks of ribs topped with our signature bbq sauce
- PORK CHOPS** grilled and seasoned to perfection
- 10oz. SIRLOINS** prime usda beef cut and seasoned to your temp of specification

SIDES

WHITE RICE

CAJUN RICE

WHIPPED POTATOES

GREEN BEANS

BROCCOLI

STREET CORN

SOUTHERN COLESLAW

FRENCH Fries

SWEET POTATO FRIES

BABY KALE SALAD

BAKED POTATOES loaded toppings served on side – butter, cheese, sour crème

SALADS

HOUSE SALAD topped with apples, pecans, cornbread croutons, and tomatoes served with your choice (ranch, lemon vinaigrette, balsamic, 1000 island, blue cheese)

GREEK SALAD topped with tomatoes, kalamata olives, red onions, mixed peppers, and feta cheese, tossed in greek dressing

CESAR SALAD romain lettuce tossed with parmesan cheese, and garlic bread croutons

WELCOME TO HILLSIDE FINE GRILL

You will discover we have a passion for cooking with fresh ingredients, making things from scratch and a goal of providing you with a dining experience that's both memorable and enjoyable.

Rick Valley
Owner

Ron Fletcher
Chef Partner

* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness