

HILLSIDE
FINE GRILL

EST. 2018

CATERING MENU

STEAK

SEAFOOD

WINE

HANDCRAFTED

COCKTAILS

HillsideGrillHighlandVillage.com

APPETIZERS (feeds 6 to 8 people)

- TRIPLE DIP** queso, spinach dip, salsa served with warm tortilla chips / 50
- MEATBALLS (12)** 12 meatballs served with marinara sauce topped with mozzarella cheese and comes with 12 garlic toast / 50
- FIRECRACKER SHRIMP** served on a bed of cabbage with a firecracker dipping sauce / 60
- CRAB AND SHRIMP DIP** served with warm pita bread / 60
- CAULIFLOWER AND BRUSSELS SPROUTS** toss in a lemon citrus sauce and lemon pepper seasoning / 40
- CRISPY CAULIFLOWER BITES** / 50
- DEVEILED EGGS (24PC)** / 40
- HILLSIDE WINGS (24PC)** served with ranch and wing sauce / 40
- POTATO WEDGES (24PC)** topped with bacon bits and cheddar cheese served with ranch dressing / 40

CHICKEN (feeds 6 to 8 people)

- LEMON CHICKEN** topped with a lemon herb dressing, comes with a pan of cajun rice / 68
- HAWAIIAN CHICKEN** served with hawaiian salsa and bourbon glaze, comes with a pan of cajun rice / 68
- CHICKEN TENDERS (24PC)** served with honey mustard / 60
- NUGGETS (40PC)** served with ketchup or your choice of dipping sauce (bbq, ranch, honey mustard, buffalo) / 50

PASTAS (feeds 6 to 8 people) +\$20 to add chicken (4)

- SPINACH PASTA** penne pasta tossed in our cheesy spinach alfredo sauce served with garlic toast (8) / 50
- MAC N CHEESE** 5 cheese blends topped with garlic breadcrumbs (no garlic toast) / 50
- MARINARA PASTA** penne pasta tossed in a marina sauce with mixed veggies served with garlic toast (8) / 50
- CHICKEN BACON RANCH** creamy ranch alfredo sauce with Orecchiette pasta served with fresh spinach, diced chicken breast, fresh tomatoes, and bacon (8) / 65
- ALFREDO PASTA** penne pasta tossed with alfredo sauce served with garlic toast (8) / 50
- BOLOGNESE PASTA** house made pork and beef meat red sauce served over pappardelle noodles, topped with fresh basil sprigs, and shredded parmesan cheese. (8) / 65

SEAFOOD (feeds 6 to 8 people)

- NORTH ATLANTIC SALMON** served with fresh lemons and topped with a lemon butter sauce / 82
- NORTH ATLANTIC SALMON DINNER** served with fresh lemons and topped with a lemon butter sauce (comes with 1 pan of white rice) / 97
- CEDAR SALMON** served with hawaiian salsa and bourbon glaze (comes with 1 pan of white rice) / 97
- FRIED CATFISH (24PC)** served with tarter sauce, comes with 1 pan of coleslaw (no subs on side) / 66
- FISH AND CHIPS (20PC)** served with tarter sauce comes with 1 pan of french fries (no subs on side) / 62
- FRIED SHRIMP (30PC)** served with cocktail sauce and tarter sauce comes with 1 pan of cole slaw (no subs on side) / 67

RIBS / STEAK / PORK (feeds 6 to 8 people)

- SLOW SMOKED RIBS** 5 half racks of ribs topped with our signature bbq sauce / 84
- SHORT RIBS** served with whipped potatoes, peas & carrots and pinot noir gravy (no subs on sides) / 112
- PORK CHOPS** grilled and seasoned to perfection / 92
- 10oz. SIRLOINS** prime usda beef cut and seasoned to your temp of specification / 98

SIDES

WHITE RICE / 30

CAJUN RICE / 30

WHIPPED POTATOES / 40

GREEN BEANS / 25

BROCCOLI / 25

STREET CORN / 25

SOUTHERN COLESLAW / 20

FRENCH Fries / 25

SWEET POTATO FRIES / 30

BABY KALE SALAD / 25

BAKED POTATOES (8) loaded toppings served on side – butter, cheese, sour crème / 40

SALADS

HOUSE SALAD topped with apples, pecans, cornbread croutons, and tomatoes served with your choice (ranch, lemon vinaigrette, balsamic, 1000 island, blue cheese) / 30 / add chicken for 15

GREEK SALAD topped with tomatoes, kalamata olives, red onions, mixed peppers, and feta cheese, tossed in greek dressing / 35 / add chicken for 15

CESAR SALAD romain lettuce tossed with parmesan cheese, and garlic bread croutons / 35 / add chicken for 15

SOUPS

SHRIMP GUMBO / 37.5

POTATO SOUP / 37.5

TOMATO SOUP / 37.5

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