

Favorites

Appetizers

<i>Baked French Onion Soup</i>	5
baked with fontina, parmesan, and a Holland Rusk	
<i>Cougar Gold Mushrooms</i>	14
portabella mushrooms sautéed in butter with wine, garlic, tomato, green onion, herbs	
<i>Escargots</i>	12
baked snails in garlic butter	

Salads

<i>Spinach Salad</i>	11
fresh spinach, mushrooms, cashews, cheese, red onion, egg, bacon, served with the Hilltop's own poppyseed dressing	
<i>Honey Mustard Chicken Salad</i>	11
broiled breast of chicken on a bed of greens with honey mustard dressing, oranges, and almonds	

Entrees

These dishes are served with a cup of soup du jour or a small green salad and our homemade bread

<i>Petite Top Sirloin</i>	15
center cut, baked potato, vegetable	
<i>Mediterranean Pasta</i>	15
bell peppers, mushrooms, onion, and black olives sautéed in olive oil, then tossed with pasta and marinara sauce	
<i>Applewood Smoked Pork</i>	15
house smoked until it falls apart, served with Porky's BBQ sauce, baked potato, coleslaw, baked beans, and vegetable	
<i>Oysters</i>	15
lightly breaded and pan fried in canola oil, served with rice and vegetable	Senior 12
<i>Chicken Parmesan</i>	15
breast of chicken breaded and sautéed in fresh herbs, then baked with parmesan cheese and marinara sauce, served with rice and vegetable	Senior 12
<i>Cougar Brand German Sausage</i>	15
2/3 lb. special blend sausage served with sauerkraut and red potatoes	1/2 order 10
<i>Homemade Desserts</i>	6
<i>Ice Cream, Sherbet</i>	2.50

Beverages

Coffee, Tea, or Brewed Decaffeinated Coffee	2
Hot Chocolate with whipped cream	3
Milk	small 2.50 large 3
Soft Drinks	2.50

Full Service Lounge

Appetizers

<i>Baked Washington Oysters</i>	10
fresh Washington oysters baked in the shell with tomato, fresh herbs, and fontina cheese	
<i>Shrimp Cocktail</i>	6
bay shrimp in homemade cocktail sauce	
<i>Crab and Artichoke Dip</i>	16
dungeness crab, artichokes, gourmet cheeses, baked until bubbling, served with crustinis	

Salads

<i>Shrimp Louie</i>	10
shrimp, greens, tomato, egg, asparagus, and your choice of dressing	
<i>Caesar Salad with Blackened Salmon</i>	12
romaine lettuce, croutons, parmesan cheese tossed with traditional dressing, topped with blackened salmon	
<i>House Salad</i>	4
mixed greens, tomato, cucumber, croutons, olives, garbanzo beans, your choice of dressing	

Soups

<i>Oyster Stew</i>	5
fresh Washington oysters in a creamy stew	
<i>Soup du Jour</i>	Cup 3 Bowl 4.25
<i>Chicken Gumbo</i>	5
a southern classic without the okra	

Entrees

<i>New York Steak</i>	22
12oz. hand cut USDA Choice beef, charbroiled, served with a baked potato and vegetables	
<i>Chicken Dijon Pasta</i>	18
boneless chicken breast sautéed in butter with mushrooms and onions, finished in a creamy dijon sauce with whole wheat pasta	
<i>Bouillabaisse</i>	22
a hearty tomato based fisherman's stew with crab, pollock, salmon, shrimp, oysters, crayfish	
<i>Jambalaya</i>	18
a New Orleans favorite, ham, sausage, and chicken stewed together and served with shrimp over rice	
<i>Catfish</i>	16
either deep fried or blackened, served with rice and vegetable	
<i>Roasted Portabella Mushroom</i>	18
oven roasted, topped with a smoked tomato sauce, served with brown basmati rice and a bell pepper-onion medley	
<i>Creole Seasoned Ribeye</i>	22
handcut 12oz choice beef, dredged in creole spices and charbroiled, served with mashed red potatoes and vegetables	
<i>Steak and Lobster</i>	38
6oz top sirloin, 8oz lobster tail, baked potato, vegetable	
<i>Pork Chops</i>	18
twin Sterling Silver™ chops, charbroiled, served with southern style red beans and rice	
<i>Sautéed Prawns</i>	18
jumbo prawns sautéed in butter, wine, garlic, tomato, mushroom and onion, served with rice and vegetable	
<i>Lemon Chicken</i>	15
charbroiled boneless chicken breast, topped with a lemon glaze, served with rice and vegetable	