



## Lunch & Dinner Menu

### SHAREABLES

#### BRISKET BURNT END NACHOS - \$18

Tender Burnt Ends, Chef's Queso, Shredded Cheese, Crema, Salsa Macha, Black Beans, Pickled Red Onion, Cilantro.

#### DIP FLIGHT - \$15

Guacamole, Chef's Queso, and Salsa. Served with Corn Tortilla Chips

#### KOREAN BBQ RIBS - \$14

Slow Roasted Pork Ribs Tossed In a Korean BBQ Glaze, Topped with Scallions, Carrots, and Toasted Almonds, Served with Lime

#### CARNITAS TAQUITOS - \$14

Cream Cheese Carnitas Rolled Into White Corn Tortillas and Fried Crispy. Served with Crema, Salsa Macha, Pickled Red Onion, and Cilantro

#### GARLIC BUTTER STEAK TIPS - \$15

Seared Bites of Sirloin Steak, Tossed In a Savory Garlic Butter. Topped with Fresh Herbs and Served with Horseradish Aioli

#### GRILLED SHRIMP SKEWERS - \$14

Mojo Marinated Shrimp, Grilled and Served with a Charred Pineapple Sauce and Fresh Lime & Mint

#### SEED-CRUSTED AHI TUNA - \$16

Fennel, Poppy, and Sesame Seeds Seared Onto an Ahi Tuna Steak. Sliced Thin and Served with a Tangy Ponzu Sauce, Fresh Chives, and a Lemon Wedge

#### ROASTED PEPPER HUMMUS PLATTER - \$12

Fresh Cut Vegetables and Crackers Served with a Savory Red Pepper Hummus

### WINGS

#### CREATE YOUR OWN FLAVOR - \$10

Choose your Dry Rub, 6 Wings per Rub. Served with Celery, Carrots, and 1 Sauce on the Side. Bone-in or Boneless

#### STEP 1: CHOOSE DRY RUB

Lemon Pepper Buffalo / Vampire Killer / Cajun / Smoky 3-Chili / Maple Bourbon / Elote

#### STEP 2: CHOOSE SAUCE

Additional Sauces - \$1.50

Choose 4 and Make it a Flight - \$5

#### Chef-Inspired Sauces:

Teriyaki Wasabi / Honey Buffalo / Salsa Macha / Alabama White BBQ / Spicy Thai Peanut / Greek Curry / Jamaican Ranch

#### Traditional Sauces:

Buffalo / BBQ / Sweet Chili / Garlic Parmesan

### SOUPS, SALADS & BOWLS

#### SOUP CUP - \$4 / BOWL - \$6

- Chicken Tortilla
- Roasted Red Pepper Gouda

#### WEDGE SALAD - \$10 / 6

Iceberg Lettuce, Chopped Bacon, Tomatoes, Cucumbers, Red Onions, House Baked Croutons, Bleu Cheese Crumbles, Bleu Cheese Dressing

#### HILLCREST HOUSE SALAD - \$10 / 6

Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Carrots, Croutons, Red Onions, with Choice of Dressing

#### CLASSIC COBB - \$12 / 7

Avocado, Bacon, Egg, Tomatoes, Bleu Cheese Crumbles, Red Onions, Choice of Dressing

#### CAESAR SALAD - \$10 / 6

Chopped Romaine Lettuce, House Baked Croutons, Parmesan Cheese, Caesar Dressing

#### HILLCREST POWER BOWL - \$19

Steamed Coconut Rice, Avocado, Grilled Broccolini, Cucumbers, Bell Peppers, Toasted Pepitas, Grape Tomatoes, and Choice of Protein

#### MARINATED TUNA RICE BOWL - \$22

Teriyaki Marinated Ahi Tuna Cubes, Avocado, Cucumbers, Pickled Red Onions, Arugula, Crema, Radish

#### PROTEIN ADD ONS

(6) Grilled Shrimp - \$9 / 6oz. Salmon - \$10  
6oz. Sirloin - \$14 / 6oz. Chicken Breast - \$10

#### DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar, Dorothy Lynch, French, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette



*Lunch & Dinner Menu*

HANDHELDS & BURGERS INCLUDE CHOICE OF ONE SIDE

**HANDHELDS**

- REUBEN - \$14  
Thinly Sliced Corned Beef, Sauerkraut, Swiss Cheese, Tower28 Sauce, Served on Marble Rye.  
Sub Shaved Prime Rib - \$2
- RACHEL - \$14  
Roasted Turkey, Sauerkraut, Swiss Cheese, Tower28 Sauce, Served on Marble Rye
- CUBANO - \$15  
Roast Pork, Honey Ham, Butter, Dijonnaise, Swiss Cheese, and Pickle on a Hoagie Roll, Pressed Until Golden Brown
- PATTY MELT - \$15  
Grilled Beef Patty, Caramelized Onion, Tower28 Sauce, Swiss Cheese, Served on Marble Rye
- CLASSIC CLUB - \$13  
Ham, Turkey, Cheddar & Jack Cheeses, Lettuce, Tomato, Mayo, Bacon, Served on Toasted Wheat Bread
- GRILLED SALMON BLT - \$16  
Grilled Atlantic Salmon, Tomato Chutney, Jalapeno Bacon, Mayonnaise, Shredded Lettuce, Served on a Grilled Ciabatta Roll
- BEEF AND CHEDDAR - \$16  
Shaved Prime Rib, Caramelized Onions, Shredded Lettuce, Cheddar Cheese, Alabama White BBQ Sauce, Served on Grilled Ciabatta
- HONEY BUTTER FRIED CHICKEN - \$15  
Marinated Chicken Breast Fried Golden and Drizzled with Sweet Honey Butter, Mayonnaise, and Pickle, Served on a Grilled Ciabatta Bun
- BUFFALO CHICKEN WRAP - \$15  
Grilled Chicken Breast, Bacon, Buffalo Sauce, Lettuce, Red Onion, Grape Tomato, White American Cheese

**BURGERS**

- THE CLASSIC - \$14  
Lettuce, Tomato, Onion, Pickle, and Choice of Cheese
- TOWER28 - \$14  
Caramelized Onion, Pickle, Tower28 Sauce, American Cheese
- THE BREAKY - \$16  
Black Pepper Egg Patty, Sausage Patty, Maple Syrup, American Cheese, Mayo, Everything Bagel
- THE BIG BEAR - \$21  
Double Patty, Bacon, Cheddar, Onion Ring, Alabama White BBQ, Arugula
- GREEK FREAK - \$15  
Greek-Curry Sauce, Feta Cheese, Kalamata Olive Spread, Red Onion, Lettuce, Tomato
- ALOHA - \$15  
Grilled Ham and Pineapple, Sweet Chile Aioli, Monterey Jack Cheese, Red Onion
- FIRESIDE - \$15  
Jalapeno-Pimento Spread, Sriracha Aioli, Jalapeno Bacon, Shredded Lettuce, Pepper Jack Cheese
- BLACK AND BLEU - \$15  
Blackened Patty, Bacon-Bleu Cheese Sauce, Shredded Lettuce, Pickle
- MUSHROOM SWISS - \$15  
Caramelized Onion, Melted Mushrooms, Dijonnaise, Swiss Cheese

**SIDES**

SIDES - \$ 4

- |                    |                        |
|--------------------|------------------------|
| Fries              | Plain Cottage Cheese   |
| Sweet Potato Fries | Crunchy Cottage Cheese |
| Onion Rings        | Fresh Fruit            |
| Tater Tots         | Coconut Rice           |
| Crinkle Fries      |                        |

**DESSERTS**

- COOKIE SKILLET - \$8
  - Chocolate Chip
  - Peanut Butter
  - Salted Caramel Chocolate Chip
  - Snickerdoodle
  - Sugar
  - Oatmeal Rasin
- GLUTEN-FREE CHOCOLATE MOLTEN CAKE - \$8
- NEW SPECIALTY DESSERTS MADE WEEKLY - \$9

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to make a reservation.*