

HILLCREST COUNTRY CLUB MENU

SHAREABLES

BONELESS WINGS - \$12

8oz served with celery, carrots

BONE-IN WINGS - \$11

6 wings served with celery, carrots

Chef-Inspired Sauces:

teriyaki wasabi / honey buffalo / alabama white bbq / spicy thai peanut / greek curry / jamaican ranch traditional sauces:

buffalo / bbq / sweet chili / garlic parmesan

choose your sauce/rub:

lemon pepper buffalo / vampire killer / cajun / smoky 3-chili / maple bourbon / elote

additional sauces - \$1.50

choose four and make it a flight - \$5

GF DIP FLIGHT - \$15

guacamole, chef's queso, and salsa. served with corn tortilla chips

GF HOUSE CHIPS & DIP- \$6

your choice of guacamole, chef's queso, and salsa. served with corn tortilla chips.

GF CARNITAS TAQUITOS - \$14

slow-braised pork shoulder and cream cheese, rolled into white corn tortillas and fried to a golden crisp. served with crema, salsa, pickled red onion, and fresh cilantro

GF HILLCREST NACHOS - \$16

chef's queso, salsa roja, crema, shredded lettuce, tomato, pickled red onion, queso fresca, cilantro.

add Ons:

-Ground Beef \$5

-Grilled Chicken \$5

-Steak \$7

GF 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

GF KOREAN BBQ RIBS - \$14

slow roasted pork ribs tossed in a korean bbq glaze, topped with scallions, carrots, and toasted almonds, served with lime

GF BANG BANG SHRIMP- \$15

grilled shrimp, coconut rice, creamy bang bang sauce, scallion and carrot slaw

GF GRILLED 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

FRIED SHRIMP COCKTAIL - \$15

butterfly style shrimp and house made cocktail sauce

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

FRENCH DIP AU JUS- \$16

caramelized onion, melted swiss cheese, prime rib served on a toasted hoagie roll with a hot cup of Au Jus.

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, aioli, 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, aioli, and pickle, served on a grilled ciabatta bun.

make it nashville for \$2

BUFFALO CHICKEN WRAP - \$15

grilled chicken breast, bacon, buffalo sauce, lettuce, red onion, grape tomato, white american cheese

SIGNATURE BURGERS

HCC BIG RED - \$14

chuck ground beef steak, lettuce, tomato, onion, pickle, and choice of cheese

TOWER 28 - \$14

caramelized onion, pickle, tower28 sauce, american cheese

GREEK FREAK - \$15

greek-curry sauce, feta cheese, kalamata olive spread, red onion, lettuce, tomato

9401 BURGER - \$16

black pepper egg patty, sausage patty, maple syrup, american cheese, aioli, everything bagel

THE BIG BEAR - \$21

double patty, bacon, cheddar, onion ring, alabama white bbq, arugula

SOUP DU JOUR / SANDWICH / SALADS

WEDGE SALAD - \$12 / \$6

iceberg lettuce, chopped bacon, tomatoes, cucumbers, red onions, house baked croutons, bleu cheese crumbles, bleu cheese dressing

HILLCREST HOUSE SALAD - \$12 / \$6

grape tomatoes, cucumbers, sweet bell peppers, carrots, croutons, red onions, with choice of dressing

GF CLASSIC COBB - \$12 / \$7

avocado, bacon, egg, tomatoes, bleu cheese crumbles, red onions, choice of dressing

CAESAR SALAD - \$12 / \$6

chopped romaine lettuce, house baked croutons, parmesan cheese, caesar dressing

GF BLUE PECAN SALAD - \$12 / \$6

Tender Greens, Bleu Cheese Crumble, Candied Pecans, Red Onion, Dried Cranberries, Choice of Dressing

GF HILLCREST POWER BOWL - \$19

steamed coconut rice, avocado, grilled broccolini, cucumbers, bell peppers, toasted pepitas, grape tomatoes, and choice of protein

GF MARINATED TUNA RICE BOWL - \$22

teriyaki marinated ahi tuna cubes, avocado, cucumbers, pickled red onions, arugula, crema, radish

SOUP DU JOUR, SANDWICH & SALADS - \$15

choose a half sandwich from our handhelds menu and pair it with a cup of one of our delicious soups, or half salads.

SANDWICH CHOICES

-rachel

-reuben

-classic club

SOUP BOWL - \$8

-homestyle chicken noodle

-creamy tomato, gf

-french onion

GF PROTEIN ADD ONS

(6) grilled shrimp - \$11 / 6oz. salmon - \$12 / 6oz. sirloin - \$14 / 6oz. chicken breast - \$10

DRESSINGS

balsamic vinaigrette, bleu cheese, dorothy lynch, honey mustard, italian, ranch, raspberry vinaigrette

ENTREE

GF SHRIMP N' GRITS- \$28

creamy cheddar grits, seasonal vegetable succotash, red eye gravy, grilled shrimp, fresh herbs

LEMON PESTO CHICKEN PASTA - \$28

creamy lemon pesto sauce, grilled chicken breast, sautéed spinach, penne pasta

SEARED FAROE ISLAND SALMON- \$22

6oz filet, choice of 2 sides

CHICKEN FRIED STEAK- \$26

double breaded chicken fried steak served with whipped potatoes and brown gravy. choice of one side

FETTUCINI AND MEATBALLS- \$26

fresh fettuccini in classic red sauce with tender meatballs. topped with parmesan cheese, fresh herbs, and served with garlic bread

BUTCHER BLOCK

GRILLED WAGYU NY STRIP- \$34

10oz house cut, choice of two sides

HOUSE CUT FILET - \$36

6 oz house cut filet, choice of two sides

CLASSIC RIBEYE - \$46

house cut, certified angus beef, choice of two sides

GF STEAK ADD-ONS

herb citrus compound butter - \$3 / wild mushroom - \$4 / (3pc) grilled shrimp skewer - \$6

SIDES - \$5

sweet potato fries, onion rings, tater tots, crinkle fries, plain cottage cheese, asparagus, grilled broccolini, whipped potatoes, coconut rice, fresh fruit, cup of soup

Most items can be modified to accommodate allergies upon request. Please inform your server of any dietary restrictions or preferences.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

EXECUTIVE CHEF - KYLE LAMB