

STARTERS

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| SIGNATURE FLATBREAD PIZZA'S  | \$15 |
| Choice of meat lovers, chicken bacon ranch or pepperoni & cheese – all served on gluten free flatbread | |
| CHARCUTERIE & CHEESE BOARD | \$16 |
| Chef's selection of cured meats & cheeses, accompaniments, crostini | |
| CHICKEN WINGS (6)  | \$10 |
| Choice of Nashville hot, bourbon glaze or plain | |
| CHIPS, GUACAMOLE & SALSA   | \$10 |
| Great way to get started add our house-made queso for \$5 | |
| FIRECRACKER SHRIMP | \$16 |
| Spiral shrimp tossed in a sweet chili sauce, | |
| SOFT PRETZEL STICKS | \$8 |
| Six soft pretzel sticks with Fat Tire beer cheese dipping sauce | |

SALADS

*Add grilled chicken breast \$7 / grilled shrimp (6) \$8 /
grilled salmon \$8/\$14 - SOUP CUP \$4 / BOWL \$5*

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| CLASSIC WEDGE SALAD  | \$9 |
| Iceberg lettuce, chopped bacon, sliced cherry tomatoes, chives, blue cheese crumbles, egg wedge, with choice of dressing <i>(no half option)</i> | |
| GOLFER'S DELIGHT SALAD  | \$15 |
| Mixed greens, chicken salad, tuna salad, chopped egg, strawberries, grapes, blueberries, candied walnuts <i>(no half option)</i> | |
| HILLCREST SALAD  | \$13/\$16 |
| Crisp romaine, diced chicken, bacon, chopped egg, bleu cheese crumbles, green onions, cherry tomatoes, avocado with choice of dressing | |
| CAESAR SALAD  | \$11/\$14 |
| Shaved parmesan, roasted garlic, fried capers, crisp romaine, focaccia croutons, Caesar dressing | |
| STRAWBERRY CHICKEN SALAD  | \$14/\$17 |
| Diced chicken, baby spinach, sliced strawberries, blueberries, feta cheese, raisins, candied walnuts with honey poppyseed vinaigrette | |

SANDWICHES & SUCH

All sandwiches, wraps & burgers come with your choice of french fries, sweet potato fries or house chips

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| SOUTHWEST WRAP | \$14 |
| Thin sliced prime rib, mixed greens, sweet corn, avocado, tomatoes, red onions, crispy tortilla strips, jalapeno cheddar tortilla with a creamy southwest dressing | |
| ADULT GRILLED CHEESE SANDWICH | \$14 |
| Sourdough bread, chipotle mayo, cheddar & pepperjack cheese, tomato, bacon & a pan-fried egg | |
| HILLCREST ANGUS BURGER | \$14 |
| Angus beef with lettuce, tomato, pickle & onion add bacon and/or cheese \$1 each | |
| HILLCREST CLUB SANDWICH | \$14 |
| Ham, turkey, bacon, cheddar cheese, lettuce, tomato, mayo on toasted wheat berry bread | |
| CHICKEN OR TUNA SALAD SANDWICH | \$9 |
| Choice of our house chicken salad or tuna salad with lettuce, tomatoes on wheat berry bread | |
| DRY-AGED SKILLET BURGER | \$15 |
| Dry-Aged ground steak patty, grilled & topped with sauteed mushrooms, onions, bordelaise, served with toast points | |

This facility may contain the following allergens: milk, eggs, fish, crustacean shellfish, peanuts, wheat & soybeans

HCC CLASSICS

Add cup of soup \$4 / side salad \$5 / side Caesar \$5

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| CHICKEN FRIED STEAK | \$18 |
| Mashed potatoes, buttered sweet corn & topped with country gravy | |
| STREET TACOS (3)  | \$17 |
| Smoked aioli, feta cheese, coleslaw, corn tortillas with choice of grilled chicken or blackened cod | |
| GRILLED CHEESE QUESADILLA  | \$12 |
| Pepper jack, tomatoes, scallions, avocado, salsa, sour cream, jalapeno relish, jalapeno cheddar tortilla <i>add chicken \$18 / add grilled shrimp \$19</i> | |
| DIET PLATE  | \$16 |
| Choice of grilled chicken breast, burger patty or small salmon with choice of two sides – substitute for a large salmon \$22 | |
| JIMMY'S SPICY CHICKEN SANDWICH | \$13 |
| Crispy spicy chicken sandwich with spicy mayo, pickles on a brioche bun with a choice of french fries, sweet potato fries or house chips | |

STEAKS

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| GRILLED FILET – 6oz  | \$37 |
| Topped with a garlic compound butter & served with a choice of two sides | |
| GRILLED RIBEYE – 16 oz  | \$36 |
| Grilled ribeye, lightly seasoned & served with a choice of two sides | |
| PRIME RIB OF BEEF <i>(Friday & Saturday after 5pm)</i>  | |
| Slow roasted prime rib with your choice of two sides 12 oz - \$32 / 16 oz - \$36 | |

SPECIALTY PLATES

Add cup of soup \$4 / side salad \$5 / side Caesar \$5

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| FOWL PLAY  | \$29 |
| Pan-seared duck breast, brussel sprouts, onions, bacon with a mandarin bourbon glaze <i>(no substitutions)</i> | |
| PARMESAN CHICKEN PAPPARDELLE | \$24 |
| Panko & parmesan crusted chicken, pappardelle pasta, cherry tomatoes, spinach, lardons, artichokes in a white wine cream sauce with fresh basil <i>(no substitutions)</i> | |
| VEGETABLE MAC & CHEESE BOWL   | \$17 |
| Homemade mac & cheese, asparagus, sliced heirloom tomatoes, mushrooms, peas with Gluten Free rotini pasta <i>add diced chicken \$24</i> <i>add grilled shrimp or small salmon \$25</i> | |
| FAJITA BOWL   | \$15 |
| Grilled onions, peppers, served over cilantro lime rice, pico de gallo, guacamole, sour cream, choice of flour or corn tortillas <i>add seasoned diced chicken \$22</i> <i>add grilled shrimp or small salmon \$23</i> | |
| HONEY SALMON  | \$22 |
| Grilled salmon with a honey chipotle flavor & sauteed spinach with corn relish <i>(no substitutions)</i> | |
| BLACKENED SNAPPER | \$23 |
| Blackened snapper with a southwest risotto, fried green beans and fried onions <i>(no substitutions)</i> | |
| FALL PORK PORTERHOUSE  | \$22 |
| Pork porterhouse with a savory fall apple chutney and a choice of two sides | |

SIDES

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| Roasted Potato Medley | Grilled Asparagus |
| Baby Carrots | Green Beans |
| Sweet Potato Fries | French Fries |
| Mashed Potatoes | Baked Potato |
| House Chips | Fruit Cup |
| Cottage Cheese | Cilantro Lime Rice |

JUST THE BASICS

Served with your choice of french fries, sweet potato fries
or house chips

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| Flat Top Burger (add cheese \$1) | \$6 |
| Chicken Tenders (3) | \$7 |
| Grilled Cheese (add ham \$1) | \$6 |

CHARDONNAY

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| Beringer Founders Estate Chardonnay | \$7/\$26 |
| Sonoma-Cutrer Chardonnay | \$38 |
| Chamisal Chardonnay | \$8/\$30 |
| Kendall Jackson Chardonnay | \$9.25/\$35 |
| Cake Bread Cellars Chardonnay | \$70 |

SAUVIGNON BLANC

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| Gen 5 Sauvignon Blanc | \$7/\$26 |
| Kim Crawford Sauvignon Blanc | \$8/\$30 |
| Justin Sauvignon Blanc | \$7.75/\$29 |
| Love Block Sauvignon Blanc | \$35 |
| Merry Edwards Sauvignon Blanc | \$70 |
| • Merry Edwards (375 ml) | \$40 |

PINOT GRIGIO / GRIS

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| CK Mondavi Pinot Grigio | \$7/\$26 |
| Santa Margherita Pinot Grigio | \$48 |
| Firesteed Pinot Gris | \$33 |
| Kris Pinot Grigio | \$8.25/\$31 |

ROSE

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| Beringer White Zinfandel | \$7/\$26 |
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CHAMPAGNE

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| Piper-Heidsieck Cuvee Brut | \$87 |
| Pol Roger Brut | \$82 |
| Prosecco | \$6.25 |
| Cooks Brut | \$6.25/\$23 |

CABERNET SAUVIGNON

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| Beringer Founders Estate Cabernet | \$7/\$26 |
| Kendall Jackson Vintner’s Reserve Cabernet | \$9.25/\$35 |
| Austin Hope Cabernet | \$87 |
| Goldschmidt Stonemason Hill Cabernet | \$9/\$34 |
| Stag’s Leap Artemis Cabernet | \$88 |
| Palermo Cabernet | \$87 |
| Daou Soul of a Lion Cabernet | \$218 |
| Leviathan Cabernet | \$59 |
| Bevan Cellars Ontongeny Cabernet | \$155 |
| Decoy Cabernet | \$48 |

PINOT NOIR

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|------------------------|----------|
| Boen Pinot Noir | \$40 |
| Castle Rock Pinot Noir | \$7/\$26 |
| La Crema Pinot Noir | \$42 |
| Goldeneye Pinot Noir | \$87 |

MERLOT

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|----------------------------------|-------------|
| Beringers Founders Estate Merlot | \$7/\$26 |
| Kendall Jackson Merlot | \$9.25/\$35 |
| Stag’s Leap Merlot | \$59 |

BLENDS

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| Gen 5 Red Blend | \$7/\$26 |
| Taken Wine Co. Red Blend | \$55 |
| Decoy Red Blend | \$11/\$42 |

DOMESTIC & IPA BEERS

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| Coors Light | \$2.95 |
| P.B.R. | \$2.95 |
| Budweiser | \$2.95 |
| Bud Light | \$2.95 |
| Bud Light Lime | \$2.95 |
| Miller Lite | \$2.95 |
| Michelob Ultra | \$2.95 |
| O’Doul’s | \$2.95 |
| Ginger Beer | \$4.50 |
| Ice Chest IPA | \$5.25 |
| F5 IPA – coop brewing | \$5.25 |
| Shiner Bock – spoetzl brewing | \$5.25 |
| All Day IPA – founders brewing | \$5.25 |
| Dunkel Lager – marshall brewing | \$3.95 |
| Switch Draft – B-Ville Local Beer | \$6.00 |

IMPORT BEERS

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|-----------------|--------|
| Corona Premier | \$3.95 |
| Corona Extra | \$3.95 |
| Heineken | \$3.95 |
| Blue Moon | \$3.95 |
| Sam Adams | \$3.95 |
| Boulevard Wheat | \$3.95 |
| Dos Equis Lager | \$3.95 |
| Stella Artois | \$3.95 |
| Modelo Especial | \$3.95 |
| Modelo Negra | \$3.95 |

SELTZER’S & OTHERS

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|----------------------------------|--------|
| Clubby Seltzer | \$4.25 |
| Bud Light Seltzer | \$4.25 |
| Nutrl Flavored Vodka Seltzer | \$5.25 |
| White Claw | \$5.25 |
| Canteen Flavored Vodka Soda | \$5.25 |
| One-Two Punch Moonshine Cocktail | \$5.25 |

SPECIALTY COCKTAILS

Specialty Cocktail creation by Cyndi Young

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| Reese’s Martini | \$12 |
| <i>Screwball peanut butter whisky, crème de cacao, ½ & ½ , chocolate syrup</i> | |
| Vesper Martini | \$12 |
| <i>Tito’s vodka, Tanqueray gin, lilet blanc, lemon peel garnish</i> | |
| Catalina Wine Spritzer | \$12 |
| <i>Jameson Irish Whiskey, peach schnapps, sweet & sour, champagne</i> | |
| Rumchata White Russian | \$12 |
| <i>Rumchata, vodka, ½ & ½ , kahlua</i> | |
| Expressotini | \$12 |
| <i>Vodka, espresso coffee, coffee liquor, simple syrup</i> | |
| Fire & Cider | \$11 |
| <i>Ginger ale, fireball whiskey, lemon juice, cinnamon stick</i> | |
| Frozen Club Special (seasonal) | \$9.00 |
| <i>Vodka, rum, sweet & sour, sprite</i> | |
| Frozen Strawberry Margarita (seasonal) | \$9.00 |
| <i>Traditional Strawberry Margarita Frozen</i> | |