



# HILLTOP RESTAURANT & BAR

4206 LAKE AVE LOCKPORT, NY 14094

## APPETIZERS

### CHICKEN WINGS / (6) \$9 (10) \$15

HOUSE DRY RUBBED & HOUSE SMOKED  
**SAUCE CHOICES:** SWEET CHILI, HOT, MEDIUM, MILD, SMOKEY BBQ, RASPBERRY BBQ, GOLDEN BBQ, THE HOT STUFF, GARLIC PARMESAN, HONEY-HOT, MANGO/HABANERO, SWEET TERIYAKI, AND WHITE GARLIC PARMESAN \*GF  
MAKE IT CREAMY. \$1.00

### STICKY SHRIMP / \$13

(5) TEMPURA BATTERED GULF SHRIMP GLAZED IN A SESAME STICKY HONEY SAUCE WITH PICKLED RED ONION AND BELL PEPPERS AND CRISPY WON-TON. \*GF UPON REQUEST

### STEAMERS / \$15

(10) LITTLENECK CLAMS STEAMED IN LEMON, WHITE WINE, SCALLIONS, BABY SPINACH, AND A TOUCH OF DIJON SERVED WITH A GRILLED BAGUETTE.  
\*GF UPON REQUEST

### BRUSCHETTA DIP / \$12

CHOPPED ROMA TOMATOES, FRESH BASIL, ROASTED GARLIC, BAKED WITH FRESH HERBED RICOTTA, SERVED WITH TOASTED FRESH FRENCH BREAD.

### POT STICKERS / \$11

(5) CRISPY CHINESE DUMPLINGS WITH GROUND PORK AND NAPA CABBAGE SERVED WITH SESAME TERIYAKI SAUCE.

### JALAPENO CHEDDAR HUSH PUPPIES / \$9

SWEET CORN HUSH PUPPIES STUFFED WITH CANDIED JALAPENO'S CHEDDAR CHEESE SERVED WITH CAJUN RANCH DIPPING SAUCE.

### SPINACH ASIAGO DIP / \$10

WARM CHEESE DIP WITH WILTED SPINACH, ARTICHOKE HEARTS, ITALIAN CHEESES BAKED WITH BREADCRUMBS SERVED WITH GRILLED FRENCH BREAD.

## SPECIALTY SALAD

ALL DRESSINGS MADE IN HOUSE

HOUSE DRESSING: HONEY LIME VINAIGRETTE & BLEU CHEESE CRUMBLES

DRESSING CHOICES: ITALIAN, RANCH, BLUE CHEESE, BALSAMIC, HONEY MUSTARD, 1,000 ISLAND, CREAMY PARMESAN, RIVIERA

### HOUSE / \$8

TOPPED WITH BACON & BLEU CHEESE CRUMBLES.  
\*GF UPON REQUEST \*VEGAN UPON REQUEST

### BLUEBERRY PECAN / \$12

MIXED GREENS, FRESH BLUEBERRIES, HONEY CANDIED PECANS, APPLES, BLEU CHEESE CRUMBLES. \*GF \*VEGAN UPON REQUEST

### SOUTHWESTERN PITTSBURG / \$15

MIXED GREENS TOPPED WITH CRISPY CHICKEN FINGERS, SWEET POTATO FRIES, BACON BITS, CHERRY TOMATOES, CHEDDAR CHEESE AND SERVED WITH RIVIERA DRESSING. \*GF UPON REQUEST

### CAESAR / \$9

HEARTS OF ROMAINE, CROUTONS, PARMESAN CRISPS, AND CHERRY TOMATOES, WITH OUR HOUSE CREAMY PARMESAN. \*GF UPON REQUEST \*VEGAN UPON REQUEST

### FIESTA LIME / \$15

FIELD GREENS, TOPPED WITH GRILLED TIGER SHRIMP, BLACK BEANS, AVOCADO, ROASTED CORN, AND GOAT CHEESE, WITH OUR HOUSE VINAIGRETTE. \*GF

### CAPRESE / \$12

MARINATED ROMA TOMATOES, SMOKED MOZZARELLA, FRESH BASIL, BALSAMIC REDUCTION, SPINACH SALAD. \*GF

ADD CHEESY GARLIC BREAD \$3

ADD CRISPY OR GRILLED CHICKEN \$6

ADD SHRIMP, SALMON OR STEAK \$7

# HANDHELD'S

**SERVED WITH CHOICE OF FRENCH FRIES, SALT AND VINEGAR CHIPS,  
OR SUMMER BROCCOLI SALAD,**

## **BEEF ON WECK / \$15**

WESTERN NEW YORK CLASSIC! SHAVED ROAST BEEF  
PILED HIGH, SERVED ON A HOUSE-MADE SEEDED  
WECK ROLL.

## **BLACKENED SALMON B.L.T / \$15**

CAJUN SERED SALMON, APPLEWOOD BACON,  
AVOCADO, LETTUCE, TOMATO, SPICY MAYO ON A  
BRICOCHÉ ROLL.

## **THE FRENCH DIP / \$16**

SHAVED ROAST BEEF SERVED ON GARLIC  
FRENCH BAGUETTE, WITH CARAMELIZED  
ONIONS, PROVOLONE CHEESE, HORSEY AIOLI,  
AND A SIDE OF AU JUS FOR DIPPING.

## **HONEY CHICKEN / \$15**

GRILLED OR PANKO CRUSTED CHICKEN CUTLET,  
BACON, SHARP CHEDDAR, AND HONEY BUTTER  
SAUCE SERVED ON A DRESSED BRICOCHÉ ROLL WITH  
PICKLED RED ONION AND SWEET PEPPERS.

## DINNER FOR TOMORROW!

**NO TIME TO COOK TOMORROW? ORDER WITH ANY DINE-IN COMFORT/PASTA/ENTREE PURCHASE.  
FOR ONLY \$12**

**CHICKEN BROCCOLI ALFREDO  
MEATLOAF  
CHICKEN PARMESAN  
RETRO MAC N 'CHEESE  
STUFFED PEPPER**

**ADD A SOUP OR SIDE SALAD AND FRESH BAKED BREAD FOR \$2**

## BURGERS

**SERVED WITH CHOICE OF FRENCH FRIES, SALT AND VINEGAR CHIPS,  
OR SUMMER BROCCOLI SALAD.**

## **ALL AMERICAN / \$12**

HOUSE SEASONED CLASSIC CHEESEBURGER, TOPPED  
WITH LETTUCE, TOMATO, AND MAYONNAISE.

## **HILLTOP BURGER / \$15**

TOPS THEM ALL!! FRESH BURGER TOPPED WITH  
BACON, BBQ SAUCE, ONION FRILLS, AND  
SMOKED GOUDA CHEESE.

## **NEW YORK TRIPLE CHEDDAR BURGER / \$15**

GRILLED TOPPED WITH CARAMELIZED ONIONS, MAPLE  
BACON, TRIPLE CHEDDAR CHEESE SAUCE SERVED ON  
A BRICOCHÉ ROLL.

## **NICKLE CITY BURGER / \$15**

GRILLED WITH CANDIED JALAPENO'S, SHAVED  
ONION RINGS, CHIPOTLE AIOLI, AND AGED SWISS  
CHEESE..

**ADD APPLEWOOD SMOKED BACON \$2  
ADD FRIED EGG \$1**

**SUBSTITUTE SWEET POTATO FRIES WITH MAPLE CINNAMON SAUCE  
WITH ANY MEAL FOR AN ADDITIONAL \$2**

**FOR DAILY SPECIALS FOLLOW US ON FACEBOOK & INSTAGRAM**

# COMFORT AND PASTA'S

SERVED WITH DAILY BAKED BREAD AND A CHOICE OF SOUP OR SALAD.

## RETRO MAC N' CHEESE / \$17

CLASSIC 3 CHEESE MAC, BAKED UNTIL BUBBLY  
TOPPED WITH BREADCRUMBS. \*GF UPON REQUEST

## BETTER THAN GRANDMA'S MEATLOAF / \$16

BACON WRAPPED MEATLOAF SMOTHERED WITH GRAVY TOPPED  
WITH CRISPY ONIONS OVER YUKON WHIPPED POTATOES AND  
GARLIC GREEN BEANS.

## FETTUCCINI CHICKEN ALFREDO / \$22

GRILLED CHICKEN TOSSED IN A PARMESAN AND  
ASIAGO CREAM SAUCE WITH BROCCOLI FLORETS  
AND FRESH FETTUCHINI PASTA. \*GF UPON REQUEST

## STUFFED PEPPER / \$18

ROASTED BELL PEPPER STUFFED WITH ZUCCHINI,  
ROASTED CORN, SPINACH, JASMINE RICE, AND FETA  
CHEESE WITH FIRE GRILLED TOMATO SAUCE AND BLACK  
PEPPER CREME FRAICHE. \*GF \*VEGAN UPON REQUEST

## CHICKEN CAPRESE / \$21

CRISPY BREADED CHICKEN CUTLET TOPPED WITH GRILLED MARINATED TOMATOES,  
FRESH MOZZARELLA, , OVER BLACK GARLIC SAUTEED SUMMER SQUASH AND GRILLED  
VEGETABLES. \*GF UPON REQUEST

## CHEF'S SPECIALTIES

SERVED WITH A CHOICE OF SOUP OR SALAD AND FRESH BAKED BREAD.

## SEAFOOD POT / \$25

ARGENTINIAN RED SHRIMP, LITTLENECK CLAMS, BAY  
SCALLOPS, MUSSELS COOKED IN WHITE WINE, ROASTED  
GARLIC, RED PEPPER FLAKES, AND CHOPPED TOMATOES  
SERVED WITH TOASTED BAGUETTE. \*GF UPON REQUEST

## KOREAN STICKY RIBS / \$25

BONELESS SHORT RIBS, SWEET N SPICY BBQ,  
MARINATED ONIONS AND PEPPERS, WHITE RICE  
AND GARLIC GINGER GREEN BEANS. \*GF

## LEMON CHICKEN / \$21

LIGHT EGG DIPPED CHICKEN CUTLETS, SERVED IN A  
GRILLED LEMON WINE BUTTER SAUCE, TOPPED WITH  
WILTED SPINACH AND SHAVED PECORINO ROMANO  
CHEESE OVER WHIPPED POTATOES AND GREEN  
BEANS.

## HANGER STEAK / \$28

GRILLED 10 OZ "BUTCHERS STEAK" TOPPED WITH  
WISKEY CARAMELIZED ONIONS AND BLUE CHEESE  
CRUMBLES OVER WHIPPED YUKON MASHED AND  
GRILLED VEGETABLE.

## TAVERN STEAK AND FRIES / \$25

GRILLED CENTER CUT SIRLOIN STEAK SERVED WITH  
CINNAMON GLAZED SWEET POTATO FRIES, AND  
GRILLED VEGETABLE.

## PISTACHIO CRUSTED SALMON / \$24

PACIFIC WILD CAUGHT SALMON CRUSTED WITH  
CRUSHED PISTACHIO'S TOPPED WITH SHAVED APPLE  
CRANBERRY SLAW SERVED WITH WHIPPED MASHED  
POTATOES AND GRILLED VEGETABLE.

## SOFT DRINKS

PEPSI  
DIET PEPSI  
MOUNTAIN DEW  
RASPBERRY ICED TEA  
UNSWEETENED ICED TEA

GINGER ALE  
SIERRA MIST  
SARANAC ROOT-BEER  
CLUB SODA  
TONIC

LEMONADE  
VARIETIES OF JUICE'S  
VARIETIES OF MILK  
COFFEE  
TEA

# HOUSE WINES BY THE GLASS

**\$7.00**

## REDS

WOODBIDGE MERLOT  
WOODBIDGE PINOT NOIR  
WOODBIDGE CABERNET SAUVIGNON  
WOODBIDGE RED BLEND

## WHITES

WOODBIDGE MOSCATO  
WOODBIDGE WHITE ZINFANDEL  
WOODBIDGE RIESLING  
WOODBIDGE PINOT GRIGIO  
WOODBIDGE CHARDONNAY

## REDS BY THE BOTTLE

### FRANCISCAN CABERNET SAUVIGNON / \$38

NAPA VALLEY, CA  
(OPULENT BLACK FRUITS, LENGTHY FINISH)

### MÉNAGE À TROIS MIDNIGHT / \$25

ST. HELENA, CA  
(DARK RED BLEND, BLACK CHERRY & BERRY W/  
HINTS OF MOCHA)

### MÉNAGE À TROIS SILK / \$25

ST. HELENA, CA  
(SOFT RED BLEND, BLACK CHERRY NOTES WITH SOFT  
FINISH)

### MÉNAGE À TROIS DOLCE / \$25

ST. HELENA, CA  
(SWEET RED WITH WEALTH DARK BLACKBERRY AND  
RASPBERRY FLAVORS, NOTES OF VANILLA)

### NOBLE WINES 667 PINOT NOIR / \$25

MONETARY, CA  
(FULL BODIED, CHERRY W/ HINTS OF OAK, PLUSH  
TANNINS)

### MCMANIS ZINFANDEL / \$22

LODI, CA  
(SAVORY BRIGHT RED FRUITS, SUPPLE  
TANNINS)

### JACOB'S CREEK SHIRAZ / \$24

SOUTH EASTERN AUSTRALIA  
(BLACKBERRIE, BLOOD PLUM, WITH BLACK PEPPER)

### 19 CRIMES RED BLEND / \$26

SOUTH EASTERN AUSTRALIA  
(AGED AMERICAN OAK RASPBERRY JAM, WITH  
CHOCOLATE FINISH)

**\*BY THE GLASS \$8.50**

## WHITES BY THE BOTTLE

### ROSCATO MOSCATO / \$24

NORTHERN ITALY  
(BRIGHT AND FRUITY, SLIGHTLY EFFERVESCENT)

### MÉNAGE À TROIS MOSCATO / \$25

ST. HELENA, CA  
(CREAMY PEACH, RIPE JUICY MELON, AND RICH  
GOLDEN HONEY)

### MERF CHARDONNAY / \$22

COLUMBIA VALLEY, WA  
(RICH AND BALANCED W/ OAK NOTES,  
COMPLEX FINISH)

### AVA GRACE VINEYARDS ROSE / \$19

LIVERMORE, CA  
(BRIGHT, FLORAL AROMAS, MEDIUM-BODIED, DRY  
FINISH)

### POMELO SAUVIGNON BLANC / \$20

YOUNTVILLE, CALIFORNIA  
(CRISP CITRUS FLAVORS, MEDIUM-BODIED W/  
GRASSY NOTES)

### THREE PEARS PINOT GRIGIO / \$24

NAPA VALLEY, WA  
(PEAR & APPLE AROMAS, SWEET & CRISP FINISH)

## CHAMPAGNE BY THE GLASS

**\$8.00**

**MIMOSA  
J. ROGET BRUT  
RUFFINO PROSECCO**

## LOCAL WINE BY THE BOTTLE

### SCHULZE TINY BUBBLY / \$22

BURT, NY  
(FLORAL & SPICY AROMA FRIZZANTE,  
VIBRANT FRUITINESS)

### SCHULZE SIEGFRIED / \$22

BURT, NY  
(HYBRID RIESLING FROM  
GERMANY, FRUITY AROMA)

### SCHULZE RIESLING / \$22

BURT, NY  
(FRUITY & CITRUS AROMAS, SEMI-  
SWEET, REFRESHING ACIDITY)

### SCHULZE UNOAKED CHARDONNAY / \$27

BURT, NY  
(GREEN APPLE AROMAS WITH LEMON  
GRASS MELD SEANLESSLY )

### SCHULZE OLD BARN RED / \$24

BURT, NY  
(MOCHA AND SPICE WITH A RASPBERRY VANILLA )

**ENJOY RESPONSIBLY**

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