



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, STICKY HONEY, MANGO/HABANERO, WHITE GARLIC PARM, SWEET TERIYAKI. *GF
YOU CAN MAKE IT CREAMY. \$1.00

STICKY SHRIMP / \$14

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

KOREAN SHORT RIB / \$14

CHUCK SHORT RIB, SERVED WITH SWEET N SPICY SLAW, KOREAN STICKY SAUCE, PICKLED ONIONS, PEPPERS, JALAPENOS, AND GINGER SESAME SEEDS.

POT STICKERS / \$12

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

BRIE ARTICHOKE CRAB DIP/ \$14

SOFT BRIE FOLDED WITH LUMP BLEU CRAB AND ARTICHOKE HEARTS BAKED WITH BREADCRUMBS SERVED WITH BAKED PITA.

BURRATTA PLATE /\$13

CREAMY ITALIAN CHEESE, MARINATED OLIVES, ROASTED RED PEPPERS, AND TOASTED CROSTINI.

JALAPENO CHEDDAR HUSH PUPPIES / \$10

SWEET CORN HUSH PUPPIES STUFFED WITH CANDIED JALAPENOS, CHEDDAR CHEESE SERVED WITH CAJUN RANCH DIPPING SAUCE.

SPECIALTY SALAD

ALL DRESSINGS MADE IN HOUSE

HOUSE DRESSING: HONEY LIME VINAIGRETTE & BLEU CHEESE CRUMBLES

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

HOUSE / \$9

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

GINGER PEAR / \$14

MIXED GREENS, ARUGULA, BARTLET PEAR, DRIED CRANBERRIES, ASPARAGUS TIPS, GINGER SESAME, BLEU CHEESE CRUMBLES, PROSCIUTTO. *GF

CAESAR / \$10

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

BURRATTA PANZENELLA / \$14

ROMAINE HEARTS, BLACK & GREEN OLIVES, ARTICHOKE HEARTS, BURRATA CHEESE, ROMA TOMATOES, HOUSEMADE GRILLED CRUTONS TOSSED IN OLIVE OIL VINAIGRETTE..
*GF UPON REQUEST

ADD CHEESY GARLIC BREAD \$3
ADD CRISPY OR GRILLED CHICKEN \$6
ADD SHRIMP, SALMON OR STEAK \$7

HANDHELDS AND BURGERS

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

MEDITERRANEAN FLATBREAD / \$17

ARTISAN FLATBREAD TOPPED WITH GRILLED CHICKEN,
CREAMY SPINACH PESTO, ROMA TOMATOES,
ARTICHOKE HEARTS, BLACK OLIVES, ARUGULA.

THE FRENCH DIP / \$16

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

HONEY CHICKEN / \$15

GRILLED OR PANKO CRUSTED CHICKEN CUTLET,
BACON, SHARP CHEDDAR, AND HONEY BUTTER
SAUCE, PICKLED ONIONS AND PEPPERS, SERVED ON
A DRESSED BRIOCHE ROLL.

BEEF ON WECK / \$15

WESTERN NEW YORK CLASSIC! SHAVED ROAST BEEF
PILED HIGH, SERVED ON A HOUSE-MADE SEEDED
WECK ROLL, WITH A SIDE OF HORSEY AIOLI & AU JUS
FOR DIPPING.

FIG & PIG BURGER / \$16

GRILLED, TOPPED WITH MAPLE BACON FIG JAM,
CRISPY PROSCIUTTO, SOFT BRIE, SERVED ON A
BRIOCHE ROLL.

NEW YORK TRIPLE CHEDDAR BURGER / \$15

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

NICKLE CITY BURGER / \$15

GRILLED, TOPPED WITH CANDIED JALAPENOS,
SHAVED ONION RINGS, CHIPOTLE AIOLI, AND AGED
SWISS CHEESE, SERVED ON A BRIOCHE ROLL.

ALL AMERICAN BURGER / \$13

GRILLED CLASSIC CHEESEBURGER, TOPPED WITH
LETTUCE, TOMATO, SERVED ON A BRIOCHE ROLL WITH
A SIDE OF MAYONNAISE.

HILLTOP BURGER / \$15

TOPS THEM ALL!!

GRILLED, TOPPED WITH BACON, BBQ SAUCE, ONION FRILLS, AND
SMOKED GOUDA CHEESE, SERVED ON A BRIOCHE ROLL.

ADD ONS & SUBSTITUTIONS

ADD APPLEWOOD SMOKED BACON \$2

ADD FRIED EGG \$1

SUBSTITUTE WITH ANY SIDE

SWEET POTATO FRIES WITH MAPLE CINNAMON SAUCE \$2

ONION RINGS \$3

RETRO MAC N' CHEESE \$4

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

ADD A SOUP OR SIDE SALAD AND FRESH BAKED BREAD FOR \$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 TOASTED BREADCRUMBS. *GF UPON REQUEST

BUFFALO CHICKEN MAC N' CHEESE / \$18

CRISPY CHICKEN, BUFFALO CHEDDAR, BLUE CHEESE, BAKED UNTIL BUBBLY, TOPPED WITH TOASTED BREADCRUMBS. *GF UPON REQUEST

BETTER THAN GRANDMA'S MEATLOAF / \$17

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

CHICKEN & BROCCOLI ALFREDO / \$22

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

SHRIMP POKE BOWL / \$21

TEMPURA BATTERED SHRIMP, HONEY GARLIC, STICKY RICE, CANDIED JALAPENO, AVOCADO, PICKLED ONIONS AND PEPPERS, CRISPY WON-TON.

VEGETARIAN PESTO / \$21

FRESH SPAGHETTI TOSSED IN A LEMON SPINACH BASIL PESTO WITH SWEET PEAS, ASPARGUS TIPS, ROASTED CHERRY TOMATOES, PECORINO ROMANO CHEESE.

*VEGAN UPON REQUEST

SPRING TIME CARBONARA / \$22

ASPARAGUS TIPS, SWEET PEAS, FRESH BASIL BLACK PEPPER CREAM SAUCE, FRESH PECORINO ROMANO, AND CRISPY PROSCIUTTO.

CHEF'S SPECIALTIES

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

MONKFISH / \$24

HOUSE BLACKENED, TOPPED WITH HONEY ROASTED SWEET CORN, WILTED SPINACH, FIRE ROASTED SWEET PEPPERS, OVER JASMINE RICE, WITH CAJUN CREAM. *GF

LEMON GARLIC CHICKEN / \$22

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.

TAVERN STEAK & FRIES / \$26

GRILLED CENTER CUT TOP SIRLOIN STEAK SERVED WITH CINNAMON GLAZED SWEET POTATO FRIES, HONEY RED PEPPER AIOLI, AND GRILLED VEGETABLE.

SAMUEL ADAM SHORT RIB / \$27

SLOW COOKED BONELESS SHORT RIBS, CARAMELIZED IN SAMUEL ADAM BBQ SAUCE. SERVED OVER CHEDDAR SCALLION MASHED.

NEW YORK STRIP STEAK / \$34

14 OZ CENTER CUT STRIP STEAK SERVED WITH SCALLION SOUR CREAM TWICE FRIED SALT POTATOES, TOPPED WITH CANDIED MUSHROOMS, AND ROASTED GARLIC CHIMCHURRI.

PISTACHIO CRUSTED SALMON / \$25

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

ASK ABOUT OUR SEASONAL COCKTAILS

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

REDS

WOODBIDGE MERLOT
WOODBIDGE PINOT NOIR
WOODBIDGE CABERNET SAUVIGNON
WOODBIDGE RED BLEND

\$7.50

WHITES

WOODBIDGE ROSE
WOODBIDGE RIESLING
WOODBIDGE PINOT GRIGIO
WOODBIDGE CHARDONNAY

REDS BY THE BOTTLE

JOSH CELLARS CABERNET SAUVIGNON / \$27

STAMFORD, CT
(BLACKBERRY, TOASTED HAZELNUT AND CINNAMON)

MÉNAGE À TROIS MIDNIGHT / \$27

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

MÉNAGE À TROIS SILK / \$27

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

BANFI CENTINE TUSCAN RED 2018 / \$29

MONTALCINO, ITALY
(RED AND DARK BERRIES AND PLUM AND TOUCHES OF
MILK CHOCOLATE)

NOBLE WINES 667 PINOT NOIR / \$27

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

MCMANIS ZINFANDEL / \$24

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

JACOB'S CREEK SHIRAZ / \$26

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

19 CRIMES RED BLEND / \$28

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

***BY THE GLASS \$8.50**

WHITES BY THE BOTTLE

ROSCATO MOSCATO / \$26

NORTHERN ITALY
(BRIGHT AND FRUITY, SLIGHTLY EFFERVESCENT)

MÉNAGE À TROIS MOSCATO / \$27

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

JOSH CELLARS CHARDONNAY / \$27

STAMFORD, CT
(BRIGHT CITRUS AND HONEY HINTS OF PEACHES)

AVA GRACE VINEYARDS ROSE / \$21

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

POMELO SAUVIGNON BLANC / \$22

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

THREE PEARS PINOT GRIGIO / \$26

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

CHAMPAGNE BY THE GLASS

\$8.50

MIMOSA
J. ROGET BRUT
RUFFINO PROSECCO

LOCAL WINE BY THE BOTTLE

SCHULZE TINY BUBBLY / \$24

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

SCHULZE RIESLING / \$24

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

SCHULZE SIEGFRIED (SEMI-SWEET) / \$24

BURT, NY
(SCENT OF PINEAPPLE, PEACHES, AND ENDS WITH A
BALANCE OF SWEETNESS)

ENJOY RESPONSIBLY

FOR DAILY SPECIALS FOLLOW US ON FACEBOOK & INSTAGRAM