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
NEW: CAJUN DRY RUBBED, OR SPICY PEACH.
YOU CAN MAKE IT CREAMY. $1.00

SPINACH ARTICHOKE DIP / $13
A WARM 3 CHEESE DIP WITH WILTED SPINACH, ARTICHOKE HEARTS, AND BAKED WITH ASIAGO CHEESE AND TOASTED BREAD CRUMBS.
*GF UPON REQUEST

SHRIMP SCAMPI FOCACCIA / $16
HOUSE MADE HERB AND GARLIC FOCACCIA TOPPED WITH TIGER SHRIMP IN A LEMON WHITE WINE BUTTER SAUCE AND SHAVED PECORINO ROMANO.

BRISKET BURNT END KABOBS / $15
HOUSE SMOKED BRISKET CHARBROILED ON BAMBOO SKEWERS WITH RASPBERRY BBQ, PEPPER JAM, AND QUICK PICKLED ONIONS. *GF

PICANHA STEAK / $18
PEPPERCORN SEARED FLANK STEAK, WITH GARLIC CHIMICHURRI, ROASTED CORN, AND GRILLED BAGUETTE.

ARANCINI / $15
(3) CREAMY ITALIAN RICE STUFFED WITH MOZZARELLA AND PROSCIUTTO. BREADED AND SERVED WITH MARINARA SAUCE.

FRIED MOZZARELLA / $14
HOUSE DOUBLE BREADED FRESH MOZZARELLA SERVED WITH CHARRED TOMATOES, ROASTED GARLIC, BASIL PESTO AND HOUSE MARINARA.
*VEGETARIAN UPON REQUEST

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, AND RIVIERA

APPLE PECAN / $14
MIXED GREENS, FRESH BLUEBERRIES, HONEY CANDIED PECANS, APPLES, BLEU CHEESE CRUMBLES, AND APPLE CHIPS.
*GF *VEGAN UPON REQUEST

TEX-MEX / $17
MIXED GREENS, BRISKET TIPS, BLACK BEANS, ROASTED CORN SALSA, SHARP CHEDDAR, JALAPEÑO, AND CRISPY TORTILLA, SERVED WITH CAJUN RANCH DRESSING.
*GF UPON REQUEST *VEGAN UPON REQUEST

CAESAR / $10
HEARTS OF ROMAINE, CROUTONS, PARMESAN CRISPS, AND CHERRY TOMATOES, WITH OUR HOUSE CREAMY PARMESAN. *GF UPON REQUEST *VEGAN UPON REQUEST

BAJA SHRIMP SALAD /$17
FIELD GREENS, TOPPED WITH BAJA TEMPURA SHRIMP, AVOCADO, CUCUMBER, ROASTED RED PEPPERS, AND CRISPY TORTILLA.
*GF UPON REQUEST

BEET AND GOAT CHEESE / $16
ROASTED BEETS, TOSSED WITH GRILLED PINEAPPLE, RED ONION, CANDIED PECANS, AND WILD ARUGULA TOPPED WITH GOAT CHEESE CRUMBLES SERVED WITH HONEY BALSAMIC. *GF UPON REQUEST *VEGAN UPON REQUEST

HOUSE / $10
TOPPED WITH BACON & BLEU CHEESE CRUMBLES.
*GF UPON REQUEST *VEGAN UPON REQUEST

ADD CHEESY GARLIC BREAD $4
ADD SHRIMP, CRISPY OR GRILLED CHICKEN $8
ADD SALMON OR STEAK $10

FOR CATERING I (716) 433-7060 I HILLTOPINC2015@YAHOO.COM

HANDHELDS AND BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, SALT AND VINEGAR CHIPS, DIRTY POTATOES, OR CANDIED-PECAN-BROCCOLI SALAD,

HONEY CHICKEN / $18
GRILLED OR **PANKO CRUSTED** CHICKEN CUTLET, BACON, SHARP CHEDDAR, HONEY BUTTER SAUCE, AND PICKLED ONIONS AND PEPPERS, SERVED ON A DRESSED BRIOCHE ROLL.

TOMATO CAPRESE FOCACCIA / $17
HOUSE HERBED FOCACCIA, SERVED SANDWICH STYLE, WITH FRIED MOZZARELLA, BALSAMIC MARINATED ROMA TOMATOES, BABY SPINACH, AND BASIL PESTO.

BEEF ON WECK / $17
A WESTERN NY STAPLE! **ALWAYS FRESH, NEVER DELI!** SHAVED ROAST BEEF, PILED HIGH, SERVED ON A HOUSE MADE SEEDED WECK ROLL, WITH A SIDE OF HOUSE MADE HORSEY AIOLI AND AU JUS FOR DIPPING.

NICKEL CITY BURGER / $18
GRILLED 8 OZ BURGER. TOPPED WITH CANDIED JALAPEÑOS, STOUT BATTERED ONION RINGS, CHIPOTLE AIOLI, AND AGED SWISS CHEESE. SERVED ON A BRIOCHE ROLL.

BACON BURGER / $18
GRILLED 8 OZ BURGER TOPPED WITH BACON JAM, CARAMELIZED ONIONS, APPLEWOOD BACON, SMOKED BLUE CHEESE CRUMBLES AND WILD ARUGULA.

BAJA SHRIMP TACO'S / $18
TEMPURA BATTERED OR **GRILLED** SHRIMP, BAJA SWEET N SPICY SAUCE, ROASTED CORN SALSA, BUTTERMILK SLAW AND WILD ARUGULA ON GRILLED FLOUR TORTILLA'S.

CUBAN SANDWICH / $18
SLOW SMOKED PULLED PORK, CAROLINA BBQ, SHAVED HAM, SWISS CHEESE, AND DILL PICKLES SERVED ON GRILLED BAGUETTE.

THE FRENCH DIP / $18
SHAVED ROAST BEEF SERVED ON GARLIC FRENCH BAGUETTE, WITH CARAMELIZED ONIONS, PROVOLONE CHEESE. WITH A SIDE OF HOUSE MADE HORSEY AIOLI AND AU JUS FOR DIPPING.

HILLTOP BURGER / $16
TOPS THEM ALL!
GRILLED 8 OZ BURGER TOPPED WITH BACON, BBQ SAUCE, ONION FRILLS, AND SMOKED GOUDA CHEESE, SERVED ON A BRIOCHE ROLL.

ALL AMERICAN BURGER / $16
GRILLED 8 OZ CLASSIC CHEESEBURGER, TOPPED WITH AMERICAN CHEESE. SERVED ON A DRESSED BRIOCHE ROLL WITH A SIDE OF MAYONNAISE.

ADD ONS & SUBSTITUTIONS

ADD APPLEWOOD SMOKED BACON $3
ADD FRIED EGG $2

SUBSTITUTE WITH ANY SIDE
SWEET POTATO FRIES WITH MAPLE CINNAMON SAUCE $3
ONION RINGS $4
RETRO MAC N' CHEESE $6

DINNER FOR TOMORROW!

NO TIME TO COOK TOMORROW?
ORDER WITH ANY DINE-IN COMFORT/PASTA/ENTREE PURCHASE.
FOR ONLY $13

CHICKEN & BROCCOLI ALFREDO
MEATLOAF
CHICKEN PARMESAN ALFREDO
RETRO MAC N 'CHEESE
VEGETARIAN GNOCCHI

ADD A SOUP OR SIDE SALAD AND FRESH BAKED BREAD FOR $3

FOR DAILY SPECIALS FOLLOW US ON FACEBOOK & INSTAGRAM

COMFORT AND PASTA'S

SERVED WITH DAILY BAKED BREAD AND A CHOICE OF SOUP OR SALAD.
UPGRADE TO FRENCH ONION / $3

GNOCCHI / $23
ITALIAN DUMPLINGS TOSSED WITH BROCCOLI FLORETS, CREMINI MUSHROOMS, SUN-DRIED TOMATOES, AND WILTED SPINACH IN A TOMATO OLIVE OIL SAUCE TOPPED WITH ASIAGO AND PARMESAN CHEESE.
*VEGAN UPON REQUEST **ADD A PROTEIN UPON REQUEST.**

SHRIMP TORTELLINI/ $30
TRIPLE CHEESE FILLED PASTA TOSSED IN A LEMON WHITE WINE SAUCE WITH A TOUCH OF CREAM, GRILLED SHRIMP, LEMON ZEST, ASPARAGUS TIPS, SUN-DRIED TOMATOES, AND SHAVED PECORINO ROMANO.

RETRO MAC N' CHEESE / $19
CLASSIC 3 CHEESE MAC, BAKED UNTIL BUBBLY, TOPPED WITH TOASTED BREADCRUMBS.
*GF UPON REQUEST

BETTER THAN GRANDMA'S MEATLOAF / $19
BACON WRAPPED MEATLOAF SMOTHERED WITH GRAVY. TOPPED WITH CRISPY ONIONS FRILLS. SERVED OVER YUKON WHIPPED POTATOES, AND GARLIC GREEN BEANS.

CHICKEN & BROCCOLI ALFREDO / $23
GRILLED CHICKEN TOSSED IN A PARMESAN AND ASIAGO CREAM SAUCE WITH BROCCOLI FLORETS, AND FRESH FETTUCCINE PASTA.
*GF UPON REQUEST **SUB CRISPY CHICKEN PARM CUTLET / $2**

GREEK STUFFED PEPPER / $20
ROASTED SWEET BELL PEPPER STUFFED WITH QUINOA AND LONG GRAIN RICE MIXED. GRILLED ZUCCHINI, GREEK OLIVES, FRESH DILL, AND WILTED SPINACH BAKED WITH FETA CHEESE.
*VEGAN UPON REQUEST **ADD A PROTEIN UPON REQUEST.**

CHEF'S SPECIALTIES

SERVED WITH DAILY BAKED BREAD AND A CHOICE OF SOUP OR SALAD.
UPGRADE TO FRENCH ONION / $3

PARMESAN CRUSTED TUNA / $28
PARMESAN CRUSTED AHI TUNA, GRILLED ASPARAGUS MARSCAPONE RISOTTO, AND ROASTED CHERRY TOMATO CONFIT. *GF UPON REQUEST

SAMUEL ADAMS SHORT RIBS / $30
FORK TENDER BONELESS SHORT RIBS SLOW COOKED IN A SAMUEL ADAMS SPIKED BBQ SAUCE. SERVED WITH SCALLION CHEDDAR MASHED POTATOES, GARLIC GREEN BEANS, AND TOPPED WITH CRISPY ONIONS FRILLS.

LEMON GARLIC CHICKEN / $27
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.
*GF UPON REQUEST

TAVERN STEAK & FRIES / $30
10 OZ GRILLED CENTER CUT TOP SIRLOIN STEAK. SERVED WITH CINNAMON GLAZED SWEET POTATO FRIES, CHIPOTLE AIOLI, AND GRILLED ASPARAGAS. *GF UPON REQUEST

NEW YORK STRIP STEAK / $42
14 OZ GRILLED CENTER CUT NEW YORK STRIP STEAK. TOPPED WITH SMOKED BLEU CHEESE CRUMBLES, PARMESAN STEAK SAUCE, DIRTY ROASTED POTATOES, AND GRILLED ASPARAGAS. *GF UPON REQUEST

PISTACHIO SALMON / $29
ATLANTIC SALMON CRUSTED IN DIJON AND CHOPPED PISTACHIO'S. TOPPED WITH APPLE CRANBERRY SLAW SERVED OVER WHIPPED MASHED POTATOES AND GRILLED ASPARAGUS. *GF UPON REQUEST

ASK ABOUT OUR SEASONAL COCKTAILS

SOFT DRINKS

PEPSI	GINGER ALE	SARANAC ROOT BEER
DIET PEPSI	STARRY	VARIETIES OF JUICE'S
MOUNTAIN DEW	LEMONADE	VARIETIES OF MILK
RASPBERRY ICED TEA	CLUB SODA	COFFEE
UNSWEETENED ICED TEA	TONIC	VARIETIES OF HOT TEA

HOUSE WINES BY THE GLASS

$8.00

REDS

WOODBRIDGE MERLOT
WOODBRIDGE PINOT NOIR
WOODBRIDGE CABERNET SAUVIGNON
WOODBRIDGE RED BLEND

WHITES

WOODBRIDGE ROSE
WOODBRIDGE RIESLING
WOODBRIDGE PINOT GRIGIO
WOODBRIDGE CHARDONNAY

REDS BY THE BOTTLE

JOSH CELLARS CABERNET SAUVIGNON / $30
STAMFORD, CT
(BLACKBERRY, TOASTED HAZELNUT AND CINNAMON)

MÉNAGE À TROIS MIDNIGHT / $27
ST. HELENA, CA
(DARK RED BLEND, BLACK CHERRY & BERRY WITH HINTS OF MOCHA)

MÉNAGE À TROIS SILK / $27
ST. HELENA, CA
(SOFT RED BLEND, BLACK CHERRY NOTES WITH SOFT FINISH)

BANFI CENTINE TUSCANA RED BLEND / $30
MONTALCINO,ITALY
(RED AND DARK BERRIES AND PLUM AND TOUCHES OF MILK CHOCOLATE)

OZV ZINFANDEL / $27
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 $9.00**

WHITES BY THE BOTTLE

VILLA POZZI MOSCATO / $27
NORTHERN ITALY
(BRIGHT AND FRUITY, SLIGHTLY EFFERVESCENT)

CHATEAU ST. MICHELLE RIESLING/ $27
WOODINVILLE, WA
(CRISP APPLE AND FLAVORS WITH SUBTLE MINERAL NOTES.)

JOSH CELLARS CHARDONNAY / $30
STAMFORD, CT
(BRIGHT CITRUS AND HONEY HINTS OF PEACHES)

AVA GRACE VINEYARDS ROSE / $22
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 / $24
NAPA VALLEY, WA
(PEAR & APPLE AROMAS, SWEET & CRISP FINISH)

CHAMPAGNE BY THE GLASS

$9.00

MIMOSA
J. ROGET BRUT
RUFFINO PROSECCO

LOCAL WINE BY THE BOTTLE

SCHULZE TINY BUBBLY/ $30
BURT, NY
(FLORAL & SPICY AROMA FRIZZANTE, VIBRANT FRUITINESS)

SCHULZE RIESLING/ $26
BURT, NY
(FRUITY & CITRUS AROMAS, SEMI-SWEET, REFRESHING ACIDITY)

SCHULZE SIEGFRIED (SEMI- SWEET) / $26
BURT, NY
(SCENT OF PINEAPPLE, PEACHES, AND ENDS WITH A BALANCE OF SWEETNESS)

ENJOY RESPONSIBLY

FOR DAILY SPECIALS FOLLOW US ON FACEBOOK & INSTAGRAM