

HIGH HILL RESORT



APPETIZERS

ARTICHOKE SPINACH DIP

Fire Roasted Jalapeños, Spinach, Artichoke, Cream Cheese, Tortilla Chips

\$ 18

BURRATA

Bruschetta, Olive Oil, Balsamic Reduction served with Crostini

\$ 23

LOBSTER NACHOS

Wonton Chips, Goat Cheese, Red Peppers, Limoncello Cream

\$ 28

TRUFFLE FRIES

Battered French Fries, Truffle Oil, Parmigiano Reggiano, Shaved Black Truffle

\$ 18

SOUP & SALAD

LOBSTER BISQUE

\$ 16

SOUP DU JOUR

\$ 10

CAESAR SALAD

Romaine, Fried Capers, Parmigiano Reggiano, House Caesar Dressing

\$ 12

HHF WEDGE

Blue Cheese, Bacon, Apples, Candied Pecans, House Ranch

\$ 14

ENTRÉES

8 OZ PRIME FILET MIGNON

Truffle Mashed Potatoes, Garlic Haricot Verts

\$ 52

BRICK CHICKEN

Rosemary Potatoes, Maple Brussels Sprouts, Brown Butter Sauce

\$ 34

OSSO BUCCO

Cabernet Demi Glace, Bacon Parmesan Risotto, Maple Brussels Sprouts

\$ 38

CATCH OF THE DAY

MP

MEDITERRANEAN PASTA

Sundried Tomato Pesto Cream, Kalamata Olives, Artichokes, Tomatoes, House Made Fettuccini

Add: Chicken \$ 7

\$ 30

- DESSERT -

BUTTERCAKE	\$ 12
AMARETTO POT DE CRÈME	\$ 12
BLUEBERRY BREAD PUDDING	\$ 12

SPLIT ENTRÉE FEE \$ 6

EXECUTIVE CHEF RYAN DOVE SOUS CHEF MATT FRAZIER

A 20% SERVICE CHARGE IS ADDED TO ALL PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.