

HIGH HILL RESORT



APPETIZERS

SEARED AHI TUNA

\$22

ARTICHOKE SPINACH DIP

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

\$ 18

GYRO FLATBREAD

Hummus, Shawarma, Cucumber, Tomato, Feta
Cheese, Tzatziki Sauce

\$ 20

LOBSTER NACHOS

Wonton Chips, Goat Cheese, Red Peppers,
Limoncello Cream

\$ 28

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

Parmesan Sage Gnocchi, Garlic Haricot Verts

\$ 52

OSSO BUCCO

Cabernet Demi Glace, Bacon Parmesan Risotto,
Spring Vegetables

\$ 42

CHICKEN AU CHAMPAGNE

Maitake Mushrooms, Champagne Cream,
Rosemary Potatoes, Garlic Seared Baby Carrots

\$ 44

CATCH OF THE DAY

MP

SPLIT ENTRÉE FEE \$ 6

- DESSERT -

BLACKBERRY COBBLER* \$ 12

BUTTERCAKE* \$ 12

CHOCOLATE CARAMEL \$ 12
TOFFEE POKE CAKE

À LA MODE ADD \$ 3

*PLEASE ALLOW EXTRA TIME TO PREPARE

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.