

PAR the VENUE TEE ON THE *Patio*

APPETIZERS

SPICY SHRIMP STACK | 13

SEARED SHRIMP, MALIBU QUINOA, MASHED AVOCADO, SRIRACHA AIOLI TOPPED WITH SHOESTRING WONTONS

CHARCUTERIE BOARD | 14

ARTISAN CHEESE AND MEATS ACCOMPANIED WITH RED ONION JAM, CANDIED WALNUTS, AND CRACKERS

CRUDITE PLATTER | 8

ASSORTED VEGETABLES AND PITA WITH SPINACH DIP

CHIPS AND SALSA | 6

ADD AVOCADO MASH | +2

SALADS

THE HILLS | 14

POACHED BEETS, GOAT CHEESE, CANDIED WALNUTS WITH BLOOD ORANGE DRESSING *GF/V

CAESAR SALAD | 14

CLASSIC CAESAR SALAD, CROUTONS, SHAVED ROMANO *GF NO CROUTONS

PANZANELLA SALAD | 12

WATERMELON RADISH, RED ONION, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, SHAVED ROMANO SERVED WITH MEYER LEMON VINAGRETTE *V

ADD GRILLED CHICKEN | 4

ADD 5 SHRIMP | 6

ADD 6OZ SALMON | 6

MAIN DISHES

CHEDDAR BACON BURGER | 15

ANGUS BEEF BURGER, WITH CHEDDAR CHEESE, LETTUCE AND TOMATO SERVED WITH HOUSE MADE CHIPS

SMOTHERED CHICKEN SANDWICH | 14

GRILLED CHICKEN, PEPPERJACK CHEESE, LETTUCE, TOMATO, AND HOUSE SAUCE SERVED WITH HOUSE MADE CHIPS

GRILLED SKIRT STEAK | 28

CILANTRO CHIMICHURRI, VERMONT CHEDDAR SCALLOPED POTATOES, SEASONAL VEGETABLES

TUSCAN CHICKEN MARSALA | 24

RED SKINNED MASHED AND SEASONAL VEGETABLES

12 OZ GRILLED NY STRIP | 28

RED SKINNED POTATOES & ZUCCHINI AND SQUASH

GRILLED CHILI RUBBED PORK RIBEYE | 22

WITH CHARRED CORN AND RED PEPPER HASH WITH APPLE CHUTNEY

PINEAPPLE SHRIMP SKEWERS | 24

GARLIC PARM ORZO WITH ASPARAGUS TIPS

SEARED SCALLOPS | 23

SPRING PEA PUREE, PEARLED COUS COUS, QUINA SALAD CUCUMBER, HEIRLOOM TOMATOES AND RED ONION

WE ASK FOR YOUR UNDERSTANDING IN LIMITING YOUR DINING TIME WITH US TO 90 MINUTES. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMPTION OF RAW OR UNDERCOOKED PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.