

**Friends & Family II Hillside Restaurant**  
**Dinner Menu**

**~ Appetizers ~**

Panko Crusted Crab Cake with Vegetable slaw  
Honey Lemon Aioli and Cilantro Mint Puree  
\$8

Fresh Mozzarella Cheese & Tomatoes in Basil Oil & Crushed Black Peppercorns  
\$7

Jumbo Shrimp Cocktail with Spicy Horseradish Cocktail Sauce  
\$10

Warm Goat Cheese encrusted in Almond Slivers served with a Poached Pear and  
Roasted Garlic  
\$8

**~ Soups ~**

Soup Du' Jour  
\$4

Lobster Bisque  
\$6

French Onion Soup  
\$5

**~ Salads ~**

House Salad -Spring Mix with choice of Homemade  
Dressing (House Vinaigrette, Balsamic Vinaigrette, Bleu Cheese)  
\$5

Caesar Salad with Homemade Croutons and Homemade Dressing  
\$7

Chop Chop Salad (Mixture of Fresh Diced Fruits and Vegetables marinated in  
the House Vinaigrette Dressing atop Spring Mix). Available with your choice of  
Grilled Chicken, Roasted Shrimp, or Roasted Scallops.

Vegetarian \$13   Grilled Chicken \$16  
Roasted Shrimp \$19   Roasted Scallops \$19

~ **From the Grill** ~

Surf 'N Turf  
(Lobster Tail and Filet Mignon)

\$41

16oz NY Strip Steak with Herb Butter

\$25

12oz NY Strip Steak with Herb Butter

\$22

Filet Mignon with Herb Butter

\$29

Center Cut Pork Chop with Onion and Apple Marmalade

\$19

~ **Rotisserie** ~

Roasted Rack of Lamb encrusted with Garlic and Fresh Herbs

\$29

Roasted Tournedos of Veal Tenderloin au poive  
(Brandy Green Peppercorn Sauce)

\$29

~ **From the Sea** ~

Sautéed Crab Cakes

(Lump Crab encrusted in Panko Crumbs served with Lobster Sauce)

\$19

Grilled Salmon Fillet with Citrus Tarragon Butter Sauce

\$19

Seared Sea Scallops with Herb Wine Butter Sauce

\$19

Broiled Fillet of Sole with Lemon Wine Butter Sauce

\$19

Seafood Bouillabaisse

(1/2 Lobster Tail, Shrimp, Scallops, Mussels, Potatoes and Fennel in Fresh  
Tomato Basil and Saffron Broth)

\$29

Twin Lobster Tails with Fresh Drawn Butter  
\$39

~ **Sautéed** ~

Chicken Francaise (Sautéed in a Lemon Wine Butter Sauce)  
\$16

Veal Scallapini Marsala  
(Sautéed with Wild Mushrooms and Marsala Wine Sauce)  
\$23

Stuffed Chicken Breast  
(Stuffed with Apples, Golden Raisins and Shallots with Merlot Wine Sauce)  
\$19

~ **Pastas and More** ~

Shrimp Scampi served with Linguini  
\$19

Chicken Parmesan served with Linguini  
\$16

Penne Pasta with Grilled Vegetables and Fresh Basil Pesto Sauce  
\$15

Penne Pasta with Pink Vodka Sauce  
\$13

~ **For the little ones** ~  
(10 and under)

Chicken Parmesan with Linguini  
\$10

Penne Pasta with butter or marinara sauce  
\$7

Sesame Chicken Fingers  
\$9

~ All entrees served with choice of house salad or soup du' jour, potato choice  
and vegetable of the day.~

~ **Bar Food** ~

Hamburger  
\$9

Cheeseburger  
\$10

Grilled Chicken Breast Sandwich with Roasted Red Peppers  
\$9

Open Sliced Steak Sandwich  
\$15

Grilled Vegetable Sandwich with Fresh Mozzarella  
\$10

~ All bar food is served with choice of steak fries or gaufrette potatoes~

~ **Wines by the glass** ~

<i>Angeline</i> Pinot Noir	\$7	<i>Vendange</i> White Zinfandel	\$5
<i>Nathanson Creek</i> Merlot	\$5	<i>Chateau Routas</i> Rosé	\$7
<i>Yellow Tail</i> Shiraz	\$5	<i>Brancot</i> Sauvignon Blanc	\$7
<i>Rosemont</i> Shiraz	\$7	<i>La Francesca</i> Pinot Grigio	\$5
<i>Nathanson Creek</i> Cabernet	\$5	<i>Nathanson Creek</i> Chardonnay	\$5
<i>Sterling Vineyards</i> Cabernet	\$7	<i>Macon -Villages</i> Chardonnay	\$7
<i>Los Cardos</i> Malbec	\$7	<i>La Cala</i> Varietal	\$7
<i>Cannonau Di Sardegna</i>	\$7		

~ **Beer** ~

Amstel Light	Guinness
Bass	Heineken
Becks	Michelob Ultra
Becks Light	Samuel Adams
Budweiser	Keegan Ales Old Capital
Bud Light	Keegan Ales Hurricane Kitty
Coors Light	Keegan Ales Mother's Milk
Corona	Becks non-alcoholic
Stella Artois	

~For your convenience, an 18% gratuity will be added onto tables of 7 or more. ~