

STARTERS

SHISHITO PEPPERS AND BRUSSELS SPROUTS <i>tossed in lemon herb butter</i>	9
TRIPLE DIP <i>spinach dip, homemade queso blanco & salsa with warm tortilla chips</i>	8.5
FIRECRACKER SHRIMP <i>hand-breaded crispy, Gulf shrimp tossed in our creamy firecracker sauce</i>	11.5
DEVILED EGGS <i>mom's recipe garnished with bacon</i>	7.5
CAJUN CHICKEN QUESADILLA <i>sharp cheddar & cajun chicken in a flour tortilla with sour cream, guacamole, & pico de gallo</i>	11.5
HOT CRAB & SHRIMP DIP <i>baked until hot and bubbly, served with warm pita bread</i>	12.5
ITALIAN MEATBALLS <i>covered with marinara sauce and mozzarella cheese, served with fresh garlic bread</i>	11

FISH MARKET

– served on a bed of rice

with Buttery Whipped Potatoes & Fresh Green Beans

LEMON-HERB GRILLED SHRIMP

grilled and basted with lemon butter 15.5

CEDAR PLANKED SALMON*

grilled on a cedar plank, drizzled with bourbon glaze
and topped with grilled pineapple salsa 20.5

*not served over rice

FRESH NORTH ATLANTIC SALMON

filleted in-house, grilled to perfection and
drizzled with lemon butter

lunch cut 15.5 • dinner cut 19.5

RUBY RED TROUT & GULF SHRIMP

fresh Ruby Red Trout garnished with
grilled Gulf shrimp 22.5

FRESH RUBY RED TROUT

seasoned with Cajun spices and drizzled
with champagne lemon butter 19.5

BLACKENED TILAPIA

seasoned with Cajun spices and
topped with mango salsa 16

MAHI ALEXANDER

seasoned, grilled and dressed with sautéed shrimp
in our white wine sauce 22

HALIBUT

grilled 6oz halibut with lemon pepper seasoning
and drizzled with lemon butter 35

SEAFOOD PLATTERS

– served with French fries, cole slaw and
house made dipping sauces

FRIED SHRIMP

hand-breaded and lightly-dusted with
our seasoned flour 15.5

GULF SHRIMP & CHICKEN TENDERS

fried shrimp and crispy chicken tenders lightly dusted
with our seasoned flour 15.5

SOUTHERN FRIED CATFISH 15.5

CATFISH & SHRIMP 15.5

ALASKAN FISH & CHIPS

beer-battered Alaskan cod 14.5

SIDES

Southern Cole Slaw	Buttery Whipped Potatoes
French Fries	Baby Kale Salad
Street Corn	Fresh Green Beans
Baked Potato	Steamed Broccoli
Sautéed Asparagus +1	Sweet Potato Fries +1
Matchstick Vegetables +1	

STEAKS & RIBS

– certified Angus Steaks aged 28 days for a tender, flavorful cut

10 OZ. TOP SIRLOIN

center cut top sirloin, baked potato and one side dish 23.5

12 OZ. PRIME RIBEYE

served with a baked potato and one side dish 42

TOP SIRLOIN + GULF SHRIMP

Gulf shrimp (grilled or fried), baked potato and one side dish 27.5

6 OZ. FILET

served with a baked potato and one side dish 31

PORTERHOUSE PORK CHOP

12 oz. bone in pork chop served with Buttery Whipped Potatoes & Fresh Green Beans 19.5

SLOW-SMOKED BABY BACK RIBS

slab of “falling-off-the-bone” ribs, served with French fries and cole slaw 19.5

HILLSIDE TRIO

LEMON-HERB GRILLED SHRIMP • FRIED SHRIMP

CADE'S CHICKEN TENDERS • SHRIMP GUMBO (cup)

FRESH NORTH ATLANTIC SALMON + \$3

LEMON HERB CHICKEN • SHRIMP ETOUFFEE

choose any three + two sides 20

CHICKEN

CHICKEN PARMESAN

tender 6oz chicken breast covered in sauce and mozzarella cheese, served with garlic bread
and a side of pasta with marinara/alfredo sauce 16

LEMON-HERB CHICKEN

lemon-herb chicken breast, buttery whipped potatoes and fresh green beans
lunch portion 13.5 • dinner portion 16.5

HAWAIIAN CHICKEN

hawaiian marinade, grilled pineapple salsa, buttery whipped potatoes and fresh broccoli
lunch portion 14 • dinner portion 17

CADE'S CRISPY CHICKEN PLATTER

light and crispy fried chicken tenders, honey mustard and two side dishes 14.5

PASTAS

ADULT MAC AND CHEESE

4 cheese blend sautéed with creamy sauce and topped with parmesan breadcrumbs 12
add chicken or shrimp 6.5 • add salmon 8

SPINACH DIP CHICKEN PASTA

penne pasta with creamy spinach dip, lemon-herb chicken, garnished with garlic toast 15.5

CAJUN CREOLE PASTA

spicy creole sauce mixed with creamy alfredo with fresh shrimp and andouille sausage 20.5

VEGAN PASTA PRIMAVERA

Penne pasta, matchstick vegetables tossed in a spicy Marinara sauce 11.5

SOUPS & SALADS

– salads served with homemade cornbread croutons and your choice of dressing –
lemon-herb vinaigrette, buttermilk ranch, balsamic vinaigrette, honey mustard, bleu cheese

GRILLED CHICKEN + SPICED PECAN

grilled lemon-herb chicken breast, mixed greens, tomato, aged cheddar cheese, spiced pecans 14.5

MEDITERRANEAN GREEK SALAD 10

add chicken or shrimp 6.5, add salmon 8

SALMON, QUINOA + KALE

grilled salmon, quinoa, kale, golden raisins and love tossed in our house vinaigrette 15.5

LARGE CAESAR SALAD 9

add grilled chicken 6.5 add shrimp 6.5 add salmon 8

CLUB SALAD

crispy chicken tenders, wood-smoked bacon, mixed greens, tomato, aged cheddar cheese and egg 14.5

HILLSIDE HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, spiced pecans,
and homemade cornbread croutons tossed in our signature lemon-herb vinaigrette 5
– substitute a Hillside House Salad for one side add \$3

SHRIMP GUMBO

Gulf shrimp & andouille sausage
cup 4.5 bowl 7.5

BAKED POTATO SOUP

house-made
cup 4 bowl 5.5

BURGERS & SANDWICHES

– served with French fries or Cole Slaw

PATTY MELT

grilled onions and mushrooms, secret sauce, covered in melted pepper jack cheese 13.5

BACON CHEESEBURGER

half-pound burger, bacon, cheddar cheese, lettuce, pickle chips and bbq ranch 14

CLASSIC CHEESEBURGER

half-pound burger, aged cheddar cheese, lettuce, tomato, onion, mustard, mayo, pickle chips 13

CRISPY CHICKEN SANDWICH

crispy buttermilk fried chicken, baby swiss cheese, lettuce, tomato and tabasco mayo 13

FIRECRACKER SHRIMP TACOS

our famous firecracker shrimp and a spicy slaw, served with street corn 14

RUEBEN SANDWICH

corned beef piled high on rye bread with secret sauce, sauerkraut
and melted white American cheese 13

HILLSIDE PHILLY CHEESESTEAK SANDWICH

fresh roast beef, grilled bell peppers and onions on a wheat hoagie roll smothered in Provolone cheese 13

DESSERT

KEY LIME PIE

homemade graham cracker crust, fresh Key Lime filling and freshly-whipped cream 7

CARAMEL APPLE CRISP

Warm caramel apples, crispy cinnamon oat topping, scoop of vanilla ice cream on top 9

KERRINGTON'S HOT FUDGE SUNDAE

Blue Bell vanilla, hot fudge, spiced pecans and freshly-whipped cream 7

DOUBLE CHOCOLATE CAKE

served with house-made raspberry puree 7

HENRY'S HOMEMADE ICE CREAM

ask your server for flavor of the week 7

BEVERAGES

Fresh Brewed Iced Tea • Arnold Palmer • Fresh Squeezed Lemonade • Coca Cola • Coke Zero

Diet Coke • Sprite • Dr Pepper • Columbian Coffee • Acqua Panna • San Pellegrino • Topo Chico

WELCOME TO HILLSIDE

– Hillside is locally owned and operated. We are very passionate about serving the community of Highland Village and the surrounding area. We take pride in serving fresh made from scratch fresh food in a clean and safe environment.

Rick Valley
Managing Partner

Ron Fletcher
Executive Chef

* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness