

LUNCH MENU

APPETIZERS

SOUP OF THE DAY

cup / bowl
6 / 9

FRENCH ONION SOUP

topped with gruyere crostini
10

CRISPY CALAMARI

*sun-dried tomatoes, pepperoncinis,
artichoke hearts & aioli*
14

AVOCADO TOAST

*avocado smear, soft-boiled egg,
arugula & frisee salad over grilled levain bread*
VEGETARIAN
17

VEGETARIAN SOUP

cup / bowl
6 / 9

CHICKEN & PORK POTSTICKERS

asian slaw & thai chili sauce
13

MARYLAND CRAB CAKE

*roasted bell pepper coulis, fennel and frisee salad,
remoulade sauce*
SHELLFISH
24

TANDOORI GOBI

crispy cauliflower florets, bhajias green chutney
DAIRY, GLUTEN, NUTS
12

SALADS

AHI TUNA POKE BOWL

*yellowfin tuna, cucumber, edamame, furikake,
wakame seaweed, ponzu sauce & rice*
17

SHIITAKE MUSHROOMS & LOTOS ROOT

*pickled shiitake mushrooms, crispy lotus root chips,
edamame beans, brown rice, scallions, and sesame
ginger vinaigrette*
GLUTEN, SOY
18

WINTER LOBSTER SALAD

*poached maine lobster, roasted tri-color beets,
grapefruit supremes, watercress & radicchio salad,
candied walnuts, goat cheese, creamy horseradish*
DAIRY, NUTS, SHELLFISH
27

BRUSSELS SPROUTS SALAD

*shaved brussels sprouts, baby kale, pomegranate
seeds, grated egg, toasted marcona almonds,
shaved pecorino Romano, citrus vinaigrette*
NUTS, EGG, DAIRY, GLUTEN-FREE
18

CHINESE CHICKEN SALAD

*grilled chicken thighs, orange supremes, sliced
almonds, water chestnuts, carrots, shaved napa
cabbage, crispy noodles & ginger-peanut dressing*
DAIRY-FREE, GLUTEN, NUTS
18

SANDWICHES

HALF SANDWICH WITH SIDE

sandwich choice: ham, tuna melt, turkey or blt
SIDES: HOUSE SALAD, SOUP OR FRENCH FRIES
14

PORK CUBANO PANINI

*roasted pork shoulder, black forest ham, jamon
serrano, gruyere cheese, mayonnaise, yellow
mustard, toasted ciabatta bread, dill pickles and fries*
18

REUBEN SANDWICH

*sliced corned beef, sauerkraut, swiss cheese,
thousand island dressing with fries*
17

PAH LOBSTER ROLL

*poached maine lobster, chives, parsley, diced
celery, easter radishes, lemon mayonnaise on a
brioche bun with homemade potato chips*
23

ENTRÉES

CATCH OF THE DAY

chef's daily creation
MP

38TH NORTH CHICKEN

*free-range, organic chicken breast, wild mushroom
risotto, madeira sauce*
19

WILD MUSHROOM & BLACK TRUFFLE RISOTTO

*sautéed trumpet royale, white beech, hon-shimeji,
and maitake mushrooms; shaved black truffle,
frisee & watercress petit salad*
DAIRY, GLUTEN-FREE
20

THE HILLS MARKET SPECIAL

chef's weekly vegetarian creation
MP

TERIYAKI SALMON RICE BOWL

glazed salmon with cucumber & avocado
19

NEW YORK STEAK & EGGS

*pan-roasted 8oz. akaushi new york strip steak,
roasted medley of potatoes, sunny-side up egg &
chimichurri sauce*
DAIRY, GLUTEN-FREE
25

Executive Chef Brian Healy
January 2023

DINNER MENU

WEEKLY SPECIALS

FRIDAY - FRIED CHICKEN

½ chicken with mashed potatoes, seasonal vegetables,
cornbread and honey-almond butter
27

SUNDAY - PRIME RIB

10 oz. prime rib, sautéed seasonal vegetables,
loaded baked potato & yorkshire pudding
46

APPETIZERS

OYSTERS ON THE HALF SHELL

half-dozen seasonal oysters, granny smith apple
& champagne mignonette
21

CRISPY CALAMARI

sun-dried tomatoes, pepperoncinis,
artichoke hearts & aioli
14

TANDOORI GOBI

crispy cauliflower florets, bhajias green chutney
DAIRY, GLUTEN, NUTS
12

GREEK HUMMUS PLATTER

feta cheese, kalamata olives, red onions,
tomatoes, cucumbers & grilled naan
VEGETARIAN
16

CHICKEN & PORK POTSTICKERS

asian slaw & thai chili sauce
13

MARYLAND CRAB CAKE

roasted bell pepper coulis, fennel and frisee salad,
remoulade sauce
SHELLFISH
24

SOUPS & SALADS

SOUP OF THE DAY

cup / bowl
6 / 9

FRENCH ONION SOUP

topped with gruyere crostini
10

BRUSSELS SPROUTS SALAD

shaved brussels sprouts, baby kale, pomegranate
seeds, grated egg, toasted marcona almonds,
shaved pecorino Romano, citrus vinaigrette
NUTS, EGG, DAIRY, GLUTEN-FREE
18

SHIITAKE MUSHROOMS & LOTOS ROOT

pickled shiitake mushrooms, crispy lotus root chips,
edamame beans, brown rice, scallions, and sesame
ginger vinaigrette
GLUTEN, SOY
18

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yellowfin tuna, cucumber, edamame, furikake,
wakame seaweed, ponzu sauce & rice
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TERIYAKI SALMON RICE BOWL

glazed salmon with cucumber & avocado
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WINTER LOBSTER SALAD

poached maine lobster, roasted tri-color beets,
grapefruit supremes, watercress & radicchio salad,
candied walnuts, goat cheese, creamy horseradish
DAIRY, NUTS, SHELLFISH
27

ENTRÉES

32 OZ. CREEKSTONE TOMAHAWK STEAK

hickory-smoked rib-eye steak with béarnaise sauce & choice of 3 sides
SERVES TWO
125

THE HILLS MARKET SPECIAL

chef's weekly vegetarian creation
MP

10 OZ. BONE-IN AKAUSHI NEW YORK STEAK

creamed spinach, roasted Idaho potato wedges,
horseradish & sour cream aioli, green peppercorn
sauce
DAIRY, GLUTEN-FREE
42

38TH NORTH DUCK

braised Belgian endives, potato & leek au gratin,
port wine reduction
35

DIVER SCALLOPS

pan-seared scallops, curried parsnip puree, fennel
& citrus salad, crispy pancetta, maitaise sauce
DAIRY, EGG, SHELLFISH, PORK
39

OSSOBUCO MILANESE

slow-braised veal shanks, herb gremolata, saffron
risotto
DAIRY, GLUTEN-FREE
36

WILD MUSHROOM & BLACK TRUFFLE RISOTTO

sautéed trumpet royale, white beech, hon-shimeji,
and maitake mushrooms; shaved black truffle, frisee
& watercress petit salad
DAIRY, GLUTEN-FREE
20

BLACK COD

roasted maitake mushrooms, truffle dashi with
ricotta & edamame tortellini
DAIRY, GLUTEN
33

SIDES

TRUFFLED PARMESAN FRIES 8

POTATO PURÉE 8

LOADED BAKED POTATO 8

GRILLED BROCCOLINI 8

BRUSSELS SPROUTS 8

MEMBER'S FAVORITES

menu is available from 11:30am till 8:30pm

SALADS

CHEF BRIAN'S HOUSE SALAD

seasonal greens, carrots, cucumbers, cherry tomatoes, radishes & sherry vinaigrette

14

VEGETARIAN

CLASSIC CAESAR SALAD

spanish white anchovies, shaved parmigiano reggiano & toasted brioche croutons

15

VEGETARIAN WITHOUT DRESSING & ANCHOVIES

ICEBERG WEDGE SALAD

applewood smoked bacon bits, sourdough breadcrumbs, pickled shallots, buttermilk-blue cheese dressing

16

DAIRY, PORK

PIZZAS & BURGERS

AUTUMN HARVEST PIZZA

brussels sprouts, butternut squash, baby kale, pancetta, ricotta cheese, mornay sauce

18

DAIRY, GLUTEN, PORK

MEAT LOVER'S PIZZA

spanish chorizo, italian sausage, pepperoni, marinara sauce & mozzarella cheese

18

WILD MUSHROOM & TRUFFLE PIZZA

wild mushroom, sherry vinegar, thyme, arugula, mornay sauce & white truffle oil

18

VEGETARIAN

PROSCIUTTO & PEAR PIZZA

fresh mozzarella, roasted pears, caramelized onions, rosemary oil, blue cheese crumble, PAH honey, mornay sauce

18

DAIRY, GLUTEN, PORK

IMPOSSIBLE BURGER

meatless patty, lettuce, tomato, onions & pickle on a brioche bun with fries

18

VEGETARIAN

½ POUND AKAUSHI BEEF BURGER

bacon, cheddar, tomato, lettuce on a brioche bun with fries

18

WESTERN BURGER

½ pound Akaushi beef patty, beer battered onion rings, pickled jalapeños, BBQ sauce, smoked cheddar cheese, double smoked bacon on a brioche bun with fries

19

ENTRÉES

PASTA ALLA SORRENTINA

smoked scamorza cheese, cherry tomatoes, mancini mezze maniche pasta, fresh basil

18

DAIRY, GLUTEN

NAVRATAN KORMA

north indian curry, cauliflower florets, green peas, butternut squash, golden yukon potatoes, doodh paneer, cashew and raisin sauce

19

DAIRY, NUTS

MEZZE MANICHE BOLOGNESE

slow-cooked bolognese sauce, mancini pasta, shaved parmigiano reggiano

21

DAIRY, GLUTEN, PORK

ALASKAN HALIBUT FISH & CHIPS

beer battered line-caught halibut, housemade tartar sauce & fries

25

SHRIMP SCAMPI

garlic, basil & parmesan cheese in a white wine reduction with mancini chitarra pasta

26

DAIRY, GLUTEN, SHELLFISH

CHICKEN CHETTINAD

spicy coconut curry gravy, grilled roti, steamed basmati rice, fresh coriander leaves

25

GLUTEN

HANGER STEAK & FRITES

sautéed mushrooms, beurre blanc & fries

29

Executive Chef Brian Healy

DESSERT

APPLE CAKE 10

with smoked maple-bourbon pecan praline ice cream
pair with Disznóko Late Harvest Tokaji, Hungary \$8

VANILLA BEAN CREME BRULÉE 10

with seasonal berries
pair with Remy Martin 1738 Accord Royal, Cognac \$12

MOLTEN CHOCOLATE CAKE 10

A dense chocolate cake with a soft center
pair with Quinta do Infantando 20yr Tawny Port \$16

HOUSE-MADE CHOCOLATE CHIP BREAD PUDDING 10

with bourbon sauce
pair with PAH Buffalo Trace Single Barrel Select Bourbon \$8

MUD PIE 10

Layers of ice cream and chocolate fudge, on a cookie base with
chocolate sauce
pair with Teitessa Purple Edition 27yr Japanese Whisky \$49

ICE CREAM SELECTION 2.75/5

Chocolate or Vanilla

PREMIUM ICE CREAM 3/6

Swensen's Orange Chip or Thin Mint



LIQUORS

BOURBON

Basil Hayden's
Blanton's
Buffalo Trace
Bulleit
Jim Beam
Knob Creek
Maker's Mark
Russell's
Wild Turkey
Colonel EH Taylor

AGAVE

Don Julio 1942
Del Maguey Vida
Casamigos Blanco
Casamigos Reposado
Casamigos Mexcal
Clase Azul Reposado
Codigo Reposado
Don Julio Anejo & Blanco
Don Julio 1942 Primavera
El Jогorio Tepeztate
Partida Blanco
Patron Silver & Anejo
Siete Leguas Blanco

COGNAC

Courvoisier VSOP
Hennessy VSOP
Remy Martin 1738
Remy Martin VSOP
Remy Martin XO

SINGLE MALT SCOTCH

Alexander Murray 25
Balvenie 12
Bruichladdich
Glenlivet 12, 14 & 21
Glenmorangie 14
Glenrothes 12
Highland Park 12, 18 & 21
Laphroaig 10
Lagavulin 16
Macallan 12, 18, 21 & 25
Macallan Rare Cask

VODKA

Absolut Varieties
Belvedere
Ciroc Regular & Peach
Grey Goose Varieties
Ketel One
Smirnoff
St. George
Stolichnaya
Stoli Elit
Tito's

SCOTCH

Dewar's
J&B
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Blue
Cutty Sark
Chivas Regal

WHISKEY

Baller
Bushmill's 21
Bulleit Rye
Canadian Club
Crown Royal
Jack Daniel's
Jameson
Pendelton 1910 Rye
Peerless 3 year Rye
Sazerac Rye
Seagrams 7 & VO
Templeton Rye
Uncle Nearest
Weller Antique
Weller Special Reserve
WhistlePig 10, 12, 15, 18
W.P. Piggyback Rye 6

RUM

Bacardi Silver
Captain Morgan
Flora de Cana 18
Myers's Dark Rum
Mailbu
Mount Gay

GIN

Beefeater
Bombay Sapphire
Hendricks
Monkey 47
Tanqueray
St. George

COFFEE DRINKS

COFFEE

REGULAR OR DECAF

3

HOT TEA

HERBAL TEAS: CHAMOMILE, GINGER TWIST, MINT MELANGE

GREEN TEAS: ORGANIC GREEN, WHITE ORCHARD, JASMINE

BLACK TEAS: ENGLISH BREAKFAST, EARL GREY, DECAF ENGLISH BREAKFAST

3

LATTE

ITALIAN ROAST DOUBLE ESPRESSO WITH STEAMED MILK

4.50

CAPPUCCINO

ITALIAN ROAST DOUBLE ESPRESSO WITH CREAMY FOAM

4.50

MOCHA

ITALIAN ROAST DOUBLE ESPRESSO WITH CHOCOLATE SAUCE AND STEAMED MILK

5.00

MACCHIATO

ESPRESSO MACCHIATO - DOUBLE ESPRESSO WITH A DOLLOP OF FOAM

LATTE MACCHIATO - STEAMED MILK TOPPED WITH FOAM AND ITALIAN ROAST DOUBLE ESPRESSO

4.00



AFTER DINNER DRINKS

CORDIALS

AMARO MONTENEGRO

6

DISARONNO

6

DOM B&B

6

FERNET BRANCA

7

GRAND MARNIER

7

PERNOD

10

SAMBUCCA

4

ST. GEORGE ABSINTHE

7

SPECIALTY BRANDIES

COURVOISIER V.S.

7

RÉMY MARTIN LOUIS XIII, GRAND CHAMPAGNE

.5OZ - \$ 80 1OZ - \$160 1.5OZ - \$240

