



SHAREABLES AND LIGHT PLATES

GF Nachos

Beef or Chicken in Enchilada Sauce with
Pico
\$18

GF Wings

10 Wings Tossed in your Choice of Sauce: BBQ,
Franks, Sweet Chili or Nashville Rub
\$15

Tempura Snap Peas

With Chipotle Aioli \$12
Add Shrimp \$18

Shrimp Cocktail

5 Large Shrimp with Cocktail Sauce
\$15

Tater Tots

A Nice Sized Bowl of Tater Tots
\$10

GF Dill Fries **NEW!!!**

House-Made Yukon Gold Fries, Dill Seasoning,
Creme Friache
\$12

*Lunch Menu Always Available Upon
Request

***We Have Our House-Made 48 Hour
Beef and Chicken Bone Broth's Available
at all Times! Just Ask Your Server and We
Will Get Some for You!***
\$14 Per Quart

Hilands Ranch Burger

1/2 Pound Hand-Formed Local Ranch
Burger, Grilled to Temp on a Sesame Bun.
***Add Cheese, Mushrooms, Onions,
Bacon for \$1 Each
***Substitute Vegan Burger Patty \$4 Extra
\$16

GF Deviled Eggs

6 Deviled Eggs with Bacon-Habanero
Jam Chives, and Greens
\$13

Meat and Potatoes Menu

Choose From The Following Options To
Create Your Meat and Potatoes Dinner
*Served With Vegetable of the Day

The Meats

(All Options are Gluten Free)

6 oz. Tender Sirloin \$25
Grilled Boneless-Skinless Breast \$22
8 oz Pan-Roasted Atlantic Salmon \$26

The Potatoes

Red Skinned Mashed
Smashed Fingerlings
Crinkle Cut Fries



HILANDS

EST. 1923



SALADS \$8

Caesar Wedge Garden

Cup of Soup \$5 Bowl \$8

Beef Short Rib Ramen

Braised Short Ribs, Pickled Mushrooms, Veggies, Fresno Chili's,
Soft Boiled Egg, Miso Broth
\$28

***Gluten Free Pasta Available

GF Steak Frites NEW!!!

Marinated S Ranch New York Steak with House-Made Dill Fries and
Creme Friache and Bacon-Shallot Jam
\$36

Cioppino NEW!!!

Italian Seafood Stew with Clams, Mussels, Salmon, Langoustines and
Halibut with Saffron Red Sauce and Grilled Ciabatta
\$36

Bourbon Street Pasta

Argentinian Red Shrimp, Fettuccine Pasta, Peppers,
Onions, Chicken, Andouille and Cajun Cream Sauce
\$28

***Gluten Free Pasta Available

GF Apple Cider Pork Shank

Cider Glazed Crispy Pork Shank with Kabocha Squash Puree,
Asparagus, Honeycrisp Butter
\$34

GF Rack of Lamb NEW!!!

Sous-Vide Butter-Basted Lamb Rack with Potato-Leek Gratin and
Red Wine-Rosemary Sauce
\$40

Bolognese

Rigatoni with Ground Beef Tomato Sauce,
Topped with Parmesan
\$24

***Gluten Free Pasta Available

Prime Rib(Friday and Saturday Only)

With Choice of Potato and Vegetable of the Evening Market Price

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**