



SHAREABLES AND LIGHT PLATES

GF Nachos

Corn Tortillas, Beef or Chicken with White Cheddar/Green Chili Queso, Topped 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 Heirloom Tomato & Burrata Salad

Heirloom Tomatoes, Burrata Cheese, Arugula, with Mint-Yogurt Spread, Hot Honey Almond Crunch and Citrus Vinaigrette
\$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 and Chives
\$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 Sides

Red Skinned Mashed
Rice Pilaf
Mashed Sweet Potatoes
Crinkle Cut Wedges



HILANDS

EST. 1923



SALADS \$8

Caesar Wedge Garden

Cup of Soup \$5 Bowl \$8

Beef Short Rib Ramen

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

***Gluten Free Pasta Available

GF Bavette Steak NEW!!!

Hot Honey Mustard Marinated Marbled Meats Bavette Steak with
Crispy Truffle Potatoes and 'Nduja Brussels
\$42

Beef Cheek Stroganoff

Braised Beef Cheeks with Wild Mushroom-Bourbon Sauce,
Tagliatelle, Creme Friache and Chives
\$26

***Gluten Free Pasta Available

GF Halibut NEW!!!

White Miso-Honey Glazed Halibut with Sweet Corn Puree,
Roasted Bok Choy and Chili Crisp
\$45

GF Brick Chicken NEW!!!

Citrus-Herb Marinated ½ Chicken Grilled Under Brick with Mashed
Potatoes, Broccolini and Tart Cherry Gastrique
\$28

GF Chicken-Cashew Curry

Chicken, Veggies and Cashews in Red Curry Cream Sauce over
Basmati Rice
\$24

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.**