



## 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 Heirloom Tomato & **NEW!!!** 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

### GF Potato Chicharrones

Fried Potato Skins with Chive Sour Cream  
and Hot Sauce Aioli  
\$12

## 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 **NEW!!!**  
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 Ribeye and Mushroom Trio **NEW!!!**

Grilled 14 oz. Ribeye with Oven-Roasted Maitake, Lions Mane and  
Trumpet Mushrooms, with Black Garlic Butter  
\$45

### GF Beef Cheek Stroganoff **NEW!!!**

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

\*\*\*Gluten Free Pasta Available

### GF Halibut **NEW!!!**

Pan-Roasted Alaskan Halibut with Pearl Cous Cous  
Succotash of Sweet Corn, Fava Beans, Heirloom Tomatoes and  
Pancetta Topped with Fresh Dill Butter  
\$45

### Pork Chop **NEW!!!**

16 Ounce Imported Italian Pork Chop with Mashed Sweet Potatoes,  
Charred Broccolini and Brown Butter Corn Veloute  
\$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.**