

APPETIZERS

SALADS

Half/Full

Buffalo Wings	13
Celery sticks with creamy bleu cheese dressing	
Salt Baked German Pretzels	7
Boardwalk style mustard	
Battered Chicken Tenders	12
Choice of honey-mustard or tossed in our spicy buffalo sauce	
Thai Lettuce Wraps	14
Sweet chili chicken with crushed peanuts, carrot-bean thread salad, crisp cucumber, and spring onions served with cilantro-lime dipping sauce	
Firecracker Cauliflower	10
Battered cauliflower bites tossed in a sweet sriracha BBQ sauce	
Chicago Style Spinach Dip	14
Creamy baked spinach and artichokes with a Parmesan crust served with celery sticks and grilled pita	
Oven Baked Nachos *	14
Seasoned ground beef, fresh jalapenos, Monterey jack cheese, scallions, black beans, cilantro, corn, queso blanco and avocado cream	
The New Yorker Pizza	10
Classic style with shredded mozzarella & marinara sauce	

Mixed Greens Salad	9	12
Organic field greens, diced peppers, red onion, cucumber, cheddar cheese, toasted croutons, carrots, olives, served with balsamic vinaigrette		
Chicken Caesar Salad	12	15
Romaine hearts with Reggiano Parmesan & croutons		
Country Cobb Salad	12	15
Romaine hearts with house-battered chicken tenders, Danish blue cheese, avocado, bacon, onions, tomatoes, sliced egg, and choice of dressing		
Grilled Atlantic Salmon Salad *		17
Organic field greens, red quinoa, fresh orange, cucumbers, red onion, queso blanco, chick peas tossed in a herb vinaigrette		
Poke Bowl Salad *		15
Ahi tuna tartar, sticky rice, baby greens, avocado, tomatoes, edamame beans, carrots, cucumbers, wasabi and crispy nori tossed in a cilantro lime dressing		

Dressing Choices : **Balsamic Vinaigrette, Cilantro Lime, Honey Mustard, Herb Vinaigrette , Caesar, Ranch, Bleu Cheese, Wasabi, Russian**

Add Chicken \$5

Add Grilled Salmon \$10

Add Grilled Shrimp \$8

BURGERS

SPECIALTY SANDWICHES & WRAPS

Add French fries to any sandwich or wrap for \$3

*All of our burgers are served with french fries, lettuce, tomato, onion, and pickles
*Gluten Free Buns Available**

Cheeseburger	13
Old fashioned American cheese	
Bacon Cheddar Burger	15
Hardwood smoked bacon and English cheddar	
Smokehouse Burger	15
Bacon, Monterey jack cheese, BBQ Sauce and caramelized onions	
Swiss Mushroom Burger	15
Sautéed Mushrooms, Caramelized Onions, and Swiss Cheese	
Angry Burger	15
Pepper-jack cheese and chipotle BBQ sauce	
California Veggie Burger	13
Topped with cheddar cheese and avocado cream	

Panko Crusted Chicken Sandwich	13
House breaded chicken cutlet topped with fresh mozzarella, roasted red pepper, broccoli rabe, balsamic vinaigrette on a hero roll	
French Dip Sandwich	13
Thin sliced ribeye and melted Munster cheese, served with pan au jus, on a hero roll	
Whole Wheat Blackened Chicken Wrap	12
Bacon, red onion, avocado, Munster Cheese, lettuce, tomato & chipotle mayo	
Grilled Chicken Caesar Wrap	12
Chopped romaine, Parmesan cheese, and Caesar dressing	
Avocado BLT	13
Applewood smoked bacon, lettuce, tomato, and mayo on toasted multi-grain health bread	
Soup, Salad, & 1/2 Sandwich	13
Your choice of soup, and any BLT, wrap, or chicken sandwich with mixed green salad	

ENTREES

Add a House Salad, Caesar Salad or Soup for \$4

Half/Full Rack

Barbecued Danish Baby Back Ribs	15	24
Slow cooked and finished on the grill with our house-made BBQ sauce, French fries, and homemade slaw		
Rolling Hills Shepherd's Pie		20
Seasoned ground beef with roasted carrots, caramelized onions, and peas topped with Yukon Gold country style mashed potatoes		
Panko Crusted Vodka Chicken		22
Breaded chicken cutlet smothered in vodka sauce, topped with Parmesan cheese, over linguine		
Sicilian Skillet Chicken		23
Scallopini chicken, sweet sausage, asparagus, artichokes, broccoli rabe, mushrooms, cherry peppers, and roasted potatoes sautéed in white wine and lemon		
BBQ Chicken		21
Grilled five piece 1/2 chicken with macaroni and cheese & cole slaw		
Pork Chop Milanese		20
Arugula salad, shaved Parmesan, tomato, red onion, diced peppers and balsamic vinaigrette		
Wok Seared Salmon		27
Scallion fried rice with soybeans, carrots, mushrooms, and roasted sliced asparagus with an Indonesian sweet black soy sauce		
Grilled Ribeye Steak		30
Dry rubbed with grilled asparagus and mashed potatoes served with horseradish cream		
Penne a la Vodka		14
Tomato cream sauce with prosciutto di parma, finished with triple distilled vodka		
Cavatelli & Broccoli		14
With sautéed broccoli, roasted garlic, olive oil, and white wine		

KIDS MENU

Served with a choice of French fries or vegetables and a scoop of your favorite ice cream

Crispy Chicken Tenders	7	Pasta	7	Pizza	7
Honey mustard		Tomato or butter sauce			
Mozzarella Sticks	7	Mac & Cheese	7	Grilled Cheese	7
Marinara dipping sauce					

SOUPS

SIDES

French Onion Soup	6	Seasonal Vegetables	\$7	Mashed Potatoes	\$7
Made with three-onions & a cheese glazed crouton		Roasted Asparagus	\$7	Broccoli	\$7
Chicken Noodle Soup	6	Homemade Coleslaw	\$7	Scallion Fried Rice	\$8
Slow cooked with pulled chicken		French Fries	\$7	Broccoli Rabe	\$8
		Mac & Cheese	\$7	Sweet Potato Fries	\$9

Delicious Seasonal Cocktails

Spiced Apple 10
 Captain Morgan, Barrel Aged Maple Syrup & Local Apple Cider

Gingerbread White Russian 11
 Stoli Vanilla, Kahlua, & Goldschlager with Gingerbread Rim

Apple Cider Bellini 9
 Nobilissima Prosecco, Local Apple Cider & Cinnamon Sugar Rim

Winter White Margarita 12
 Sauza Silver, Fresh Lime Juice, Simple Syrup, & Cream of Coconut

Pear Martini 14
 Grey Goose La Poire Pear, St. Germaine & Pear Nectar

D.H. Classic Cocktails
Out with the Old, In with the New 12
 Makers Mark, Barrel Aged Maple Syrup, Australian Bitters

Berry Fresh 9
 Stoli Blueberi, Stoli Razberi, Cranberry Juice & Sprite

Cranberry Moscow Mule 10
 Prairie Vodka, Cranberry Juice, Ginger Beer & Lime

Drinks by the Glass and Carafe

White Sangria
 House Blend White Wine, Juices, Assorted Fruits & Traditional Spirits Glass 10

Red Sangria Carafe 33
 House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits

Wines

Cabernet Glass / Bottle

Santa Ema 9 32
 Hess Shirtail 12 44

Merlot
 Santa Ema 9 32

Malbec
 Bodega Norton 9 34

Shiraz
 Rosemount Estate 10 36

Pinot Noir
 Montes 9 32
 Lyric 12 45

Chianti
 Caposaldo 10 38

Wines

Pinot Grigio Glass / Bottle
 Nobilissima 9 32

Santa Margherita 15 45

Chardonnay
 Santa Ema 9 32

Hess Collection 15 55

Rose
 Charles & Charles 11 34

Sauvignon Blanc
 Santa Ema 9 32

Matua 10 36

Champagne
 Nobilissima Prosecco 10 36

Bottled Beer

Ales

	ABV	\$
Lagunitas Lil' Sumpin' Sumpin'	7.5%	6
Magic Hat #9	5.1%	6
Magners Cider	4.5%	6
Rogue Dead Guy Ale	6.6%	6
Sierra Nevada	5.6%	6
Troegs Hopback	6.0%	6
Bass	5.5%	5

Lagers

Amstel Light	4.1%	5.5
Beck's	4.9%	5.5
Brooklyn Lager	5.2%	7
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	5.5
Corona Light	4.1%	5.5
Heineken Light	3.3%	5
Heineken 0.0	0.0%	5.5
Eagle Banana Bread	5.2%	6
Michelob Ultra	4.2%	5
Miller Lite	4.2%	5
Molson	5.0%	5
Sam Adams Boston	5.0%	5.5
Redbridge Gluten Free	4.0%	5.5

IPA's

Dogfish Head 60 Minute	6.0%	6
Founders All Day IPA	4.7%	6
Lagunitas Hop Stoopid	8.0%	6
Stone IPA	6.9%	7
Victory Dirtwolf Double IPA	8.7%	7

Wheat/Other

Allagash White	5.1%	7
Chimay Red	7.0%	12
Hoegaarden	4.9%	6
Sam Cherry Wheat	4.1%	5.5
White Claw Hard Seltzer 16oz	5.0%	7

Porter/Stouts

Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	7

Desserts

Blueberry Trifle 8
 Layered Rumchata soaked pound cake with fresh blueberries, vanilla custard, and mango puree

Skillet Brownie 8
 Skillet baked chunks of cookie dough with warm marshmallow and vanilla bean ice cream

Apple Almond Tart 8
 Streusel topped with vanilla bean ice cream

New York Style Cheesecake 7
 Whipped cream and berry Coulis

Ice Cream/ Sorbet 6
 Choice of Vanilla Bean , Chocolate Ice Cream or Sorbet

Espresso Bar

Single Espresso	4
Double Espresso	5.5
Cappuccino	5.5

Beverages

Brewed Iced Tea	3
Lemonade	3
Soft Drinks	3
Iced Coffee	3.5
Coffee	3.5
Assorted Teas	3
Sm. Bottled Water	3.5
Lg. Bottled Water	5.5
Sm. Sparkling Water	3.5
Lg. Sparkling Water	5.5