

hillcrest restaurant.

served from 3:00pm to 9:00pm



starter.

gazpacho | 10

chilled white bean and corn gazpacho with sweet peppers, and tomato finished with cilantro lime yogurt.

steak bites | 15

grilled bite size pieces of AAA Canadian New York strip loin on a bed of peppered arugula with spicy balsamic glaze and crumbled blue cheese.

prawns | 14

pan seared tiger prawns with Vietnamese nuoc mam glaze, crispy noodles, fresh cucumber, pickled carrot, and fresh herbs.

baked feta | 14

baked feta cheese with caponata and served with crispy baguette.

salad.

house greens | 11

mixed baby greens with fresh gem tomatoes, julienne cucumber, gooseberry preserved lemon vinaigrette, and roasted cashews.

caesar | 12

crisp romaine lettuce with our signature dressing, house made herbed croutons, asiago cheese, and bacon.

greek bowl | 18

Greek salad with a citrus tabouli, spinach and arugula, with crispy chickpeas, and feta. Served with a warm pita and tzatziki.

noodle salad | 21

cold soba noodles with cabbage, carrots, cucumber, green onion, sweet peppers, and fresh herbs tossed in a tahini lime dressing. Topped with pea shoots, fried shallots, and toasted cashews.

add

grilled chicken | 7.95
sautéed prawns (3) | 9.95
Sockeye fillet | 10.50
roasted king oyster mushroom | 9.95

entrée.

served after 5:30pm

chicken | 25

herbed grilled chicken supreme and asparagus on top of pappardelle in an asiago cream sauce with spinach and wild mushrooms.

sockeye | 28

honey miso glazed wild Sockeye salmon on citrus herb and cucumber tabouli salad with charred preserved lemon.

pork tenderloin | 26

roasted Pommery Dijon and garlic marinated pork tenderloin with wilted spinach and honey balsamic glazed sweet potato medallions.

pappardelle | 25

garlic prawns sautéed with tomatoes, onions, and white wine topped with bocconcini and fresh parsley, served with toasted focaccia.

new york steak & frites | 35

8 oz AAA Canadian strip loin with hand cut Kennebec potato wedge fries, blue cheese cream sauce, and buttered asparagus.

lamb | 39

cracked pepper, lemon, and fresh oregano marinated lamb chops served with greek salad, tzatziki, and a toasted pita.

vegetarian.

shakshuka | 21

three eggs poached in a rich sauce made with roasted peppers, onions, tomatoes, and fragrant spices with sweet potatoes and asparagus. Topped with fresh cilantro, crispy chickpeas, and pea shoots. Served with warm naan.

pulled mushroom | 17

pulled roasted king oyster mushrooms tossed in house made BBQ sauce on a toasted vegan pretzel bun with green peppercorn vegan creamy coleslaw.

vegan poutine | 15

root vegetable fries, consisting of crispy carrot, parsnip, and beetroot. Topped with vegan mozzarella and caramelized onion miso gravy.

pub fare.

chicken wings | 14

one pound of crispy chicken wings in your choice of flavour: hot buffalo, cajun, southwest bone dust, honey hot, honey garlic, BBQ, lemon pepper, or mango habanero.

cauliflower bites | 13

breaded deep fried cauliflower pieces tossed in mango habanero seasoning and served with tzatziki.

chicken caprese | 16

grilled balsamic glazed chicken with bocconcini, tomato, red onion, spinach, and arugula with roasted garlic mayo on a toasted focaccia bun. Served with your choice of side.

grilled salmon wrap | 17

grilled Sockeye salmon with mixed greens, red onion, cucumber, pea shoots, smashed avocado, and sweet mustard sauce in a warm piadina wrap. Served with your choice of side.

poutine | 13

crispy hand cut fries with fresh cheese curds and house made gravy.

summer bbq burger | 16

house made beef patty glazed with our signature BBQ sauce on a toasted brioche bun, topped with: applewood smoked cheddar, crispy bacon, lettuce, tomato, pickles, red onion, and roasted garlic mayo. Served with your choice of side.

chicken tenders | 14

crispy fried chicken strips and plum sauce, with your choice of side.

fish & chips | 14

golden battered fillet of cod served with fresh coleslaw, house made tartar sauce, and house cut fries.

sides

handcut fries
house greens

upgraded sides | 3

onion rings
sweet potato fries
caesar salad