

Dinner

Appetizers

Bruschetta \$9 fresh chopped tomatoes in a garlic and herb mixture on an oven baked pizza crust topped with feta cheese

Mikey's P.E.I Mussels \$9 a hill of mussels tossed in a spinach and roasted garlic cream sauce

Calamari Azione \$12 'azione' is Italian for 'share' which is what this generous serving is all about, 9oz of tender calamari deep fried in the Grill's own seasoning served with a side of chipotle mayo and balsamic baby greens

Voodoo Chicken Skewers \$9 tandoori chicken skewers with a spicy peanut sauce on a bed of baby greens

Spring Rolls \$9 filled with an herb & cracked pepper goat cheese and julienne vegetables in a crispy wrapper on a spicy red thai chili sauce

Baked Brie \$9 brie cheese wrapped in puffy pastry on baby greens topped with a sweet red pepper sauce and balsamic reduction

The Dirty Dozen Escargots \$9 'to hell with the traditional six, we're going to give you a dozen', escargots tossed in a roasted garlic and tarragon cream sauce piled on fresh puff pastry

Champignon Champion \$9 unbeatable - these grilled portobello mushrooms are topped with gorgonzola sauce and an herb and garlic olive oil, drizzled with a balsamic reduction

Crab Cakes \$10 the Grill's homemade crab cakes with a crispy cornmeal crust on a smoked tomato sauce topped with mango & red pepper relish

The Trio Dip Platter \$12 a warm asiago, spinach and artichoke dip, lemon dill humus, tzatziki sauce and roasted garlic with pita and flatbreads

Mediterranean Platter \$12 fresh grilled yellow and green zucchini, eggplant, prosciutto, hot calabrese salami, asiago cheese, black olives and crostini

Tokyo Shrimp \$9 tempura shrimp on an Asian slaw, drizzled with soya, ginger and hot wasabi mustard

Salads

Caesar Salad \$9 crisp hearts of romaine lettuce tossed in a creamy caesar dressing, topped with bacon, croutons and shards of parmesan cheese

Chinese Chicken Salad \$9 baby greens, napa cabbage, bean sprouts tossed in a sesame seed dressing and topped with teriyaki chicken and crispy tortillas

Upscale Greek Salad \$9 baby greens tossed in a balsamic dressing, topped with tomatoes, cucumbers, black olives, red onion and feta, served with tzatziki and fresh grilled pita

Pecan Spinach Salad \$9 baby spinach tossed in a tarragon dressing topped with roasted pears, chevre cheese and candied pecans

Pasta

Third Degree Penne \$15 penne tossed in a spicy tomato basil sauce served with hot Italian sausage and topped with grated asiago cheese

Penne Tosca \$15 penne tossed in a light olive with grilled chicken, broccoli, fresh tomatoes and ricotta cheese

Linguini Primavera \$12 linguini tossed in a sun-dried tomato pesto with broccoli, yellow and green zucchini and red peppers

The Grill's World Famous Alfredo \$12 tri-colour fusilli tossed in a creamy alfredo and fresh parmesan cheese sauceadd chicken \$3add shrimp \$4

Frutti Di Mare \$16 linguini tossed in a fresh tomato basil sauce with shrimp, clams, mussels and calamari

The Grill's Asian Style Noodles \$15 udon noodles in a spicy teriyaki sauce with tender beef tips, broccoli, red peppers, baby bok choy and bean sprouts

Linguine Amore \$16 linguini tossed in pesto cream with pan seared shrimp and scallops, topped with fresh chopped red peppers

Risotto Pasana \$14 risotto simmered in a light chicken, tomato broth with hot Italian sausage, grilled chicken, red and green peppers finished with fresh parmesan cheese

Add a side salad with your pasta \$3.50

www.grillonthehill.com



905-641-1138

Open Mon-Sat

11:30am-10:00pm

Dinner

Entrees

The Fat Bastard Pork Chop \$25 14 oz. double cut chop glazed with honey bourbon garlic sauce, served with roasted garlic mashed potatoes and our daily vegetable

AAA N.Y. Strip Loin 10 oz \$26 strip loin grilled to your liking on a bed of fresh cut shoestring fries, topped with a peppercorn sauce and crispy onions and daily seasonal vegetable

Chicken Mediterranean Style \$24 capon breast filled with spinach and feta cheese on roasted garlic mashed potatoes topped with a sun dried tomato cream sauce

Salmon Shinto \$24 sesame seed crusted Atlantic salmon on a crispy rice cake glazed with a cracked pepper teriyaki sauce and our vegetable of the day

Singapore Stir Fry \$18 fresh red peppers, baby bok choy, broccoli, carrots, bean sprouts and tofu with a sweet and sour pineapple glaze on a bed of basmati rice add chicken \$3 add shrimp \$4

The Grill's Seafood Brochettes \$26 succulent jumbo shrimps and sea scallops skewers on a bed of basmati rice laced with a lemon tarragon cream sauce topped with a caramelized red onion relish and served with daily vegetables

King of the Hill Beef Tenderloin \$31 8 oz. cut of beef tenderloin grilled to perfection on a crispy potato cake topped with cabernet jus and melted blue cheese, served with vegetable of the day

Thin Crust Pizza

Margarita \$12 fresh tomato sauce, bocconcini and sliced tomatoes topped with fresh basil

Mediterranean \$12 tomato sauce and a blend of mozzarella and asiago cheeses are topped with black olives, fresh tomatoes, red onions and a dollop of tzatziki

Club House \$13 bacon, grilled chicken and fresh tomato sauce, a blend of mozzarella and asiago cheeses, brimming with tomatoes, finished with julienne lettuce and scallion mayo

Meat Lovers \$13 tomato sauce, a blend of mozzarella and asiago cheeses, topped with pepperoni, hot sausage, bacon and red onion

The Traditional \$12 fresh tomato sauce, a blend of mozzarella and asiago cheeses, covered with pepperoni, green peppers and mushrooms

Bianco Buono \$12 fresh tomato sauce, bocconcini and sliced tomatoes topped with fresh basil

On The Side

Sweet Potato Fries \$7 served with a side of scallion mayo

Chicken Fingers \$9.95 served with a helping of shoestring fries and a side of plum sauce

Potato Latke \$7 topped with a peppercorn demi-glaze

Garlic Bread with Cheese \$7

Gourmet Chicken Wings \$12 a pound of wings tossed in the Grill's Cajun spice served with a side of our own blue cheese dip, carrots and cucumber sticks