



DINNER MENU

APPETIZERS

PEPPER CRUSTED AHI TUNA

sliced tuna served with ponzu aioli
and baby arugula 12.00

GF SHRIMP COCKTAIL

served with cocktail sauce and lemon 12.00

GF HAPPY MUSSELS

PEI mussels in a white wine lemon garlic sauce with
scallions and toast 14.00

GF ANGRY MUSSELS

PEI mussels, bell peppers, onion, garlic, chorizo, and
navy beans served with toasted bread 14.00

CASS CAY CRISPY SHRIMP

tossed in sweet and spicy mayo
over baby arugula 9.00

CRISPY CALAMARI

corn meal crust, crispy cherry peppers
served with marinara 9.00

ISLAND HILLS GARLIC BREAD

mozzarella, parmesan, basil, oregano, and garlic
served with marinara 6.00

GF CAPRESE SALAD

mozzarella, tomato, basil,
olive oil, balsamic glaze 11.00

CHICKEN WINGS

8 per order served with ranch
(teriyaki, sweet thai chili, red hot, barbecue,
garlic parm, or cajun dry rub) 10.00
SUBSTITUTE BLEU CHEESE FOR .75

BONELESS BITES

8 per order served with ranch
(teriyaki, sweet thai chili, red hot, barbecue,
garlic parm, or cajun dry rub) 8.00
SUBSTITUTE BLEU CHEESE FOR .75

SOUPS/ SALADS

ADD TO ANY SALAD

CHICKEN \$4 SHRIMP OR TUNA \$7

BOB'S FRENCH ONION SOUP

beef broth, caramelized onions, herbed croutons,
swiss cheese 7.00

GF COBB SALAD

iceberg lettuce, blackened chicken, hardboiled egg,
avocado, tomato, bacon, bleu cheese crumbles with
choice of dressing 11.00

GF CAESAR SALAD

hearts of romaine lettuce, aged parmesan shavings
and homemade herb croutons 9.00

GF WEDGE SALAD

iceberg wedge, bleu cheese dressing, cherry
tomatoes, diced red onions and bacon bits 9.00

GF THE HILLS SALAD

mixed greens tossed with fresh apples, fresh
oranges, dried banana, dried cranberry, glazed
pecans, and goat cheese in a
house-made vinaigrette 11.00

GF STUFFED AVOCADO SALAD

two scoops served on avocado
waldorf chicken salad... 11
seafood salad... 13
combo (one of each!)... 12

SANDWICHES

SERVED WITH FRENCH FRIES

ADD GRILLED ONION, GRILLED MUSHROOMS, BACON,
CHEESE, FRIED EGG \$1 EACH

BLACKENED FISH SANDWICH

lettuce, tomato, apple smoked bacon and garlic
mayo on a ciabatta bun 15.00

CASSANDRA'S BURGER

8 oz blend, lettuce, tomato, red onion
served on a brioche bun 12.00

CHEF'S BURGER SPECIAL

ask your server about today's creation! 14.00

GRILLED CHICKEN SANDWICH

garlic mayo, bacon, lettuce, tomato
served on a brioche bun 12.00

SEAFOOD BASKETS

SERVED WITH FRENCH FRIES

TEMPURA SHRIMP

served with coleslaw and tartar sauce 12.00

FRIED CLAM STRIPS

fresh clams hand battered, served with coleslaw, tartar sauce and lemon 16.00

FISH & CHIPS

coleslaw, tartar sauce and lemon 12.00

POLLOCK TACOS

three tacos tempura fried, pickled onion, lime crema, shredded lettuce, avocado 12.00

BLACKENED FISH TACOS

three tacos topped with pickled onion, lime crema, shredded lettuce, avocado 12.00

SHRIMP TACOS

sweet and spicy crispy shrimp, pickled onion, lime crema, shredded lettuce, avocado 12.00

SURF ENTREES

SERVED WITH A HOUSE SALAD OR
UPGRADE TO CAESAR SALAD \$2

GF CASSANDRA'S FISH BLACKBOARD
(BLACKENED, GRILLED, OR SEARED)
daily fish special over house vegetable medley
served with lemon citrus butter 24.00

BAKED SCALLOPS AU GRATIN
baked with mashed potatoes and a buttermilk ritz
cracker crust served with house vegetable 24.00

SHRIMP & LINGUINI

shrimp pan seared in a lemon parmesan sauce
with basil and scallions over linguini 18.00

GF CEDAR PLANK SALMON

maple mustard glazed, served with mashed
potatoes and lemon butter 23.00

TURF ENTREES

SERVED WITH A HOUSE SALAD OR
UPGRADE TO CAESAR SALAD \$2

FILET MIGNON

8 oz center cut filet served with jumbo baked potato
and house vegetable MP

NY STRIP

10 ounce center cut choice New York Strip, jumbo
baked potato and house vegetable 24.00

FLAT IRON

8 ounce flat iron steak served with a jumbo baked
potato and house vegetable 18.00

RIBEYE

12 ounce Delmonico cut served with jumbo baked
potato and house vegetable 23.00

GF HOUSE SMOKED
BABY BACK BBQ RIBS

full rack of ribs, french fries and coleslaw 16

CAJUN CHICKEN ALFREDO

blackened chicken tossed in a spicy cajun cream
sauce with tomatoes, spinach and fettuccine 18.00

PORK SCHNITZEL DINNER

breaded pork scallopini, mashed potatoes and gravy
served with house vegetable 16

CHICKEN FRIED CHICKEN

served with mashed potatoes and gravy, house
vegetable 15

CHICKEN FRANÇAISE

egg battered chicken breast topped with lemon
caper butter served with mashed potatoes and
house vegetable 18

MAC-N-CHEESE

cavatappi, cheddar jack and parmesan cheese,
heavy cream topped with herb bread crumbs 12
ADD SHRIMP 6.00

SIDES

\$4 EACH

HOUSE SALAD, FRENCH FRIES, MASHED
POTATOES, JUMBO BAKED POTATO,
VEGETABLE MEDLEY,
COLE SLAW