



## LUNCH MENU

### APPETIZERS

#### PEPPER CRUSTED AHI TUNA

sliced, 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 garlic sauce with  
scallions and toasted bread 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 crusted, crispy cherry peppers  
served with marinara 9.00

#### ISLAND HILLS GARLIC BREAD

baked with mozzarella, parmesan, basil,  
oregano, and garlic 6.00

#### 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*

#### FRIED CHEESE CURDS

served with marinara sauce 7.00

#### FRIED PICKLES

served with yum yum sauce 5.00

### SOUPS/ SALADS

*ADD TO ANY SALAD*  
*CHICKEN \$4 SHRIMP, 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 orange vinaigrette 11.00

#### **GF** STUFFED AVOCADO SALAD

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

#### **GF** CAPRESE SALAD

mozzarella, tomato, basil, balsamic glaze 9.00

**GF** - gluten-free or gluten-free available

Consumer Advisory: Raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.

## SANDWICHES

SERVED WITH FRENCH FRIES

**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  
on a brioche bun 12.00

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

**CHEF'S BURGER SPECIAL**  
ask your server about today's creation! 14.00

**STEAK SANDWICH**  
sliced flat iron steak, caramelized onions and  
mushrooms, melted provolone, herb mayo and  
balsamic glaze on a hoagie 16.00

**GRILLED CHICKEN SANDWICH**  
Garlic Mayo, Bacon, Lettuce, Tomato  
served on a brioche bun 12.00

**FRIED CHICKEN SANDWICH**  
Garlic Mayo, Lettuce, Tomato  
served on a hoagie 11.00

**PORK SCHNITZEL SANDWICH**  
pounded pork loin, batter fried with bacon, swiss  
cheese and herb mayo on a ciabatta bun 11.00

**CHICKEN SALAD SANDWICH**  
waldorf chicken salad served on a brioche bun  
substitute seafood salad for \$2 extra 10

## SIDES

\$4 EACH

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

## 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 cole slaw,  
tartar sauce and lemon 16.00

**FISH & CHIPS**  
served with coleslaw, tartar sauce and lemon 12.00

**POLLOCK TACOS**  
three tacos tempura fried, topped with 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**  
crispy shrimp in a sweet and spicy sauce, pickled  
onion, lime crema, shredded lettuce, avocado 12.00

## LUNCH 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 sautéed fingerling potatoes,  
green beans, carrots, and yellow squash served with  
lemon citrus butter 24.00

**GF GRILLED CHICKEN CAPRESE**  
grilled chicken topped with tomato, fresh basil, and  
melted fresh mozzarella finished in balsamic drizzle  
served with house vegetables 16.00

**MAC-N-CHEESE**  
cavatappi, fresh cheddar jack and parmesan cheese,  
heavy cream topped with herb bread crumbs 12.00  
ADD SHRIMP 6.00

**GF HOUSE SMOKED  
BBQ BABY BACK RIBS**  
full rack of ribs with fries and coleslaw 16.00

**SHRIMP & LINGUINI**  
shrimp pan seared in a lemon parmesan sauce with  
basil and scallions over linguini 18.00