

## APPETIZERS

**GROUPEL BITES** Crispy grouper tossed in Southwestern spices and served with house-made Remoulade sauce **8.99**  
**HILLSIDE COMBO** Mozzarella logs, fried mushrooms, fried green tomatoes, and Southwest chicken won tons. Served with Horseradish, Honey Mustard, and Marinara **15.99**  
**SOUTHWEST CHICKEN WON TONS** Smoked chicken, chili peppers, hot sauce, Southwestern spices, pepper jack, mozzarella, and cream cheese. Served with Honey Dijon **7.99**  
**GREEK DIP** House-made hummus, olive tapenade, and flatbread **8.99**  
**FRIED GREEN TOMATOES** Crispy green tomatoes topped with a Balsamic reduction and feta cheese **7.99**

**SMOKED SALMON BRUSCHETTA** Served with toasted flatbread, tomato and egg relish, and Grey Poupon mustard **9.49**  
**BLUE POINT OYSTERS**  
**ON THE HALF SHELL** Served with Cocktail sauce, horseradish, saltine crackers, and Tabasco (1/2 dozen) **9.99** (dozen) **18.99**  
**ROCKEFELLER** Baked with fresh spinach, bleu cheese, mozzarella, parmesan, and applewood bacon **10.99**  
**MOZZARELLA CHEESE LOGS** Beer battered and served with our homemade Marinara sauce **7.99**  
**HAND BREADED MUSHROOMS** Served with Horseradish sauce **6.99**  
**CALAMARI** Hand breaded and served with Remoulade sauce **8.99**

## SOUPS & FRESH SALADS

DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, HERB VINAIGRETTE, AND THOUSAND ISLAND  
ADD GRILLED, BLACKENED, OR FRIED CHICKEN 5.99 / GRILLED OR BLACKENED SALMON OR SHRIMP 8.49

**CAROLINA SHE CRAB SOUP** A thick and creamy crab bisque, topped with a splash of aged sherry wine **5.49**  
**FRENCH ONION SOUP** Caramelized onions, fresh basil, and red wine. Topped with croutons and Swiss cheese **4.49**  
**NORTHERN BEAN SOUP** Northern beans, onions, carrots, celery, fresh cilantro. Topped with E.V. olive oil (cup) **3.49** (bowl) **5.99**  
**CREAM OF TOMATO AND DILL SOUP** Fresh Dill, Puréed tomatoes, and a hint of heavy cream (cup) **3.49** (bowl) **5.49**  
**HILLSIDE** Fresh field greens, diced tomatoes, onions, cucumbers, cheddar, and herbed croutons (small) **3.49** (large) **5.49**

**CAESAR** Fresh romaine topped with parmesan, bacon, tomatoes, herbed croutons, and Caesar dressing (small) **3.49** (Large) **5.99**  
**GRECIAN** Fresh greens, vinaigrette dressing, feta, olives, onions, tomatoes, eggs, and pepperoncini (small) **5.49** (large) **7.49**  
**WEDGE** Fresh Iceberg, chopped bacon, bleu cheese crumbles, tomato, and bleu cheese dressing (small) **4.99** (large) **6.99**  
**SPINACH** Fresh spinach, candied walnuts, dried cranberries, blue cheese crumbles, vinaigrette dressing (small) **4.99** (large) **6.99**  
**BLACK & BLEU** Blackened beef tips, fresh field greens, bleu cheese crumbles, bacon, herbed croutons, onions, and tomatoes **10.49**

## ENTRÉES

**GROUPEL PICCATA** Pan seared grouper topped with a Lemon Caper sauce and served with roasted vegetables **12.99**  
**FISH 'N CHIPS** Beer battered Atlantic Cod served with seasoned French fries and Remoulade sauce **13.99**  
**ATLANTIC SALMON** Grilled or Blackened, topped with a Champagne Cream sauce. Served over risotto **16.99**  
**MEDITERRANEAN ATLANTIC COD** Pan seared topped with fresh spinach, pepper, onions, olives, tomatoes, basil, garlic, white wine, and EV olive oil. Served with lemon and garlic roasted potatoes **15.99**  
**MARYLAND CRAB CAKES** Our signature jumbo lump crab cakes topped with Remoulade sauce and served with risotto **16.99**

**ASIAN SHRIMP** Crispy shrimp tossed in our house-made Asian sauce and served over risotto **14.99**  
**BABY BACK RIBS** Hickory smoked ribs, glazed with our house BBQ sauce, and served with seasoned French fries (half) **12.99** (full) **19.99**  
**VEAL MARTINI** Pan seared veal topped with mushrooms, fresh spinach, peppers, onions, shallots, in a Marsala cream sauce, served over risotto **15.99**  
**SMOKED PORK CHOP** Hickory smoked pork chop served with sautéed cabbage and topped with a French black raspberry chipotle sauce **13.99**  
**VEAL MARSALA** Pan seared veal topped with a Mushroom Marsala wine sauce and served with over risotto **15.99**

## STEAKS

SERVED WITH YOUR CHOICE OF SIDE DISH

**ANGELOS' PRIME RIB** Served with Au jus and Horseradish sauce (10oz) **17.99** (14oz) **22.99**  
**RIB EYE** 14oz. aged beef topped herbed butter and onion straws **22.99**  
**SIRLOIN** 9oz. topped with a Mushroom Wine sauce and onion straws **13.99**

**FILET MIGNON** 9oz. "center cut" topped with an herbed butter **24.99**  
**N.Y. STRIP** 14oz. "center cut" topped with an herbed butter **24.99**  
**FILET OSCAR** Beef medallions, lump crab cake, topped with asparagus, and Béarnaise sauce **22.99**

## PASTAS

**NITSA'S LASAGNA** Layered with a mixture of cheeses, Bolognese sauce, and topped with parmesan cheese. Served with garlic flat bread **10.99**  
**CHICKEN PARMESAN** Lightly breaded and topped with marinara, mozzarella, and parmesan cheeses over linguini **10.99**  
**FILET TIPS PASTA** Sautéed with mushrooms, fresh spinach, onions, and peppers tossed in a Gorgonzola Cream sauce over fettuccini **15.99**

**CHICKEN MARSALA PASTA** Pan seared chicken breast topped with a Mushroom Marsala Wine sauce over fettuccini **12.99**  
**CHICKEN VODKA PASTA** Grilled chicken, bacon, peppers, and onions tossed in a creamy Vodka sauce over fettuccini **12.99**  
**SEAFOOD CARBONARA** Sautéed grouper, shrimp, lump crab meat, apple wood bacon, peas, onions, tossed a Shallot Cream sauce over linguini **16.99**

## SIDE DISHES-2.99

**AGED CHEDDAR MAC 'N CHEESE** \*LEMON AND GARLIC ROASTED POTATOES \*BOURSIN MASHED POTATOES \*ONION STRAWS  
\*SEASONED FRENCH FRIES \*ROASTED VEGETABLES \*BUTTERED BROCCOLI \*BAKED POTATO LOADED (ADD .89)

## ADDITIONAL SIDE DISHES-5.49

**WILD MUSHROOM RISOTTO** Sautéed wild mushrooms, shallots, peppers, and onions, tossed with risotto and shaved parmesan  
**GRILLED ASPARAGUS WITH BEARNAISE** Jumbo asparagus grilled to perfection and topped with Béarnaise sauce

**MEDITERANEAN PASTA** Sautéed garlic, fresh basil, onions, kalamata olives, in EV olive oil. Topped with feta cheese over linguini  
**ASPARGUS RISOTTO** Sautéed fresh asparagus, shallots, peppers, and onions, tossed with risotto and shaved parmesan

## SMALL PLATES

**CHICKEN TENDERS** Your choice of Asian, BBQ, or Hot sauce and served with seasoned French fries **9.99**

**GRILLED PRIME RIB** 8 oz. prime rib topped with a mushroom wine sauce and served with lemon roasted potatoes **12.99**

**PORK CHOP MARSALA** Grilled pork chop served over boursin mashed potatoes and topped with a Mushroom Marsala wine sauce **9.99**

**PECAN CRUSTED CHICKEN** Crusted with pecans and Italian bread crumbs, pan seared, and topped with a Gran Marnier reduction over risotto **9.99**

**FISH TACOS** Blackened grouper, pico de gallo, lettuce, and Remoulade sauce. Served with seasoned French fries **9.99**

**BLACK & BLEU CHOPPED STEAK** Blackened and topped with Bleu Cheese crumbles and onion straws over boursin mashed potatoes **10.99**

**LEMON CHICKEN** Grilled with fresh herbs, served with roasted lemon and garlic roasted potatoes **9.99**

**CHICKEN PICCATA** Pan seared chicken topped with a Lemon Caper sauce and served with roasted vegetables **9.99**

## BURGERS & SANDWICHES

ALL SERVED WITH SEASONED FRENCH FRIES

**OLD FASHIONED BURGER** Topped with lettuce, tomatoes, onions, pickles, and mayo **7.99 (Aged cheddar add .49)**

**MUSHROOM & SWISS BURGER** Topped with grilled mushrooms, Swiss cheese, lettuce, tomatoes, and onions **8.99**

**PRIME RIB SANDWICH** Shaved prime rib topped with caramelized onions and Swiss cheese **9.99**

**CRISPY GROUPER SANDWICH** Topped with lettuce, tomatoes, onions, pickles, and Remoulade sauce **8.99**

**HILLSIDE CLUB** Ham, turkey, applewood bacon, lettuce, tomato, red onions, aged cheddar cheese, and spicy mustard sauce **8.99**

**HERB CHICKEN** Topped with aged cheddar, lettuce, tomatoes, onions, and spicy mustard sauce **8.99**

## GRILLED PIZZAS

**WHITE** Herb ricotta, mozzarella, parmesan cheeses, and tomatoes **8.99**

**PEPPERONI** Marinara and mozzarella cheese **9.99**

**CHICKEN FLORENTINE** Grilled chicken, fresh spinach, herb ricotta, and mozzarella cheese **9.99**

**THE VEGGIE** Sautéed mushrooms, bell peppers, tomatoes, onions, fresh spinach, marinara, and mozzarella cheese **9.99**

**MEAT LOVERS** Prime rib, bacon, sausage, ground beef, pepperoni, marinara, and mozzarella cheese **11.99**

## KIDS (12 AND UNDER)

**FETTUCCINI** Your choice of Alfredo or Marinara **4.99**

**PEPPERONI PIZZA** Topped with Marinara, pepperoni, and mozzarella **4.99**

**CHICKEN TENDERS** Served with French fries **4.99**

**GRILLED CHEESE** Cheddar, mozzarella, and parmesan cheese. Served with French fries **3.99**

**MAC 'N CHEESE** Aged cheddar cheese and crushed herb croutons **3.99**

## WINES BY THE GLASS / BOTTLE

HOUSE CHARDONNAY, CABERNET, AND MERLOT 6/38 1.5 LITER

### CHAMPAGNE & SPARKLING WINE

**COOK'S GRAND RESERVE SPARKLING** California **5 / 17**

**PROSECCO SPARKLING WINE** Italy **6 / 22**

### CHARDONNAY

**GREG NORMAN** Australia **7 / 28**

**KENDALL JACKSON VITNERS RESERVE** California **9 / 36**

**FREI BROTHERS** Sonoma County **8 / 32**

### OTHER CLASSIC WHITES

**BERINGER WHITE ZINFANDEL** California **6 / 24**

**CHATEAU ST. MICHELE RIESLING** California **6 / 24**

**HOGUE LATE HARVEST RIESLING** California **6 / 24**

**BANFI PLACIDO PINOT GRIGIO** Italy **7 / 28**

**KING ESTATE PINOT GRIS** Oregon **7 / 28**

**FRANCIS FORD COPPOLA SAUVIGNON BLANC** California **7 / 28**

### CABERNET

**RED DIAMOND** Washington State **8 / 32**

**KENDALL JACKSON VITNERS RESERVE** California **9 / 36**

**JOEL GOTT 815** California **9 / 36**

**IRONY** Napa Valley **8 / 32**

**FRANCIS FORD COPPOLA BLACK LABEL CLARET** California **51**

**CAYMUS** Napa Valley **MP**

### MERLOT

**GREG NORMAN CAB/MERLOT** Australia **8 / 32**

**KENDALL JACKSON VITNERS RESERVED** California **9 / 36**

**RED DIAMOND** Washington State **8 / 32**

**TOASTED HEAD** North Coast **7 / 28**

### OTHER CLASSIC REDS

**JARGON PINOT NOIR** California **7 / 28**

**ROSEMOUNT ESTATE SHIRAZ** Australia **7 / 28**

**ZEN OF ZINS ZINFANDEL** California **7 / 28**

**DA VINCI CHIANTI CLASSICO** Italy **7 / 28**

**PAUL JABOULET PARALLEL #45** Côtes du Rhône **8 / 32**

**CIGAR BOX MALBEC** Argentina **8 / 32**

## SIGNATURE COCKTAILS

HAPPY HOUR 4PM-7PM 9PM-CLOSE ALL DAY SUNDAY

**ANGELOS' MARTINI** Grey Goose, Chambord, Peach Schnapps, Cranberry, and topped with Champagne **8.5**

**APPLETINI** Absolut, Sour Apple Liqueur **6.5**

**BLUE ISLAND TEA** Absolut, Sour Apple Liqueur **6.5**

**CHOCOLATE MARTINI** Stoli Vanilla, Kahlua, Baileys, Chocolate **7.5**

**COSMOPOLITAN** Grey Goose, Lime Juice, Triple Sec, Cranberry Juice **7.5**

**PATRON MARGARITA** Patron Silver, Gran Marnier, Sour Mix, Lime Juice **8.5**

**POMEGRANATE MOJITO** Bacardi, Pomegranate Liqueur, Sugar, Lime Juice, Fresh Mint, Splash of Soda Water **7.5**

**MOJITO** Bacardi, Sugar, Lime Juice, Fresh Mint, Splash of Soda Water **6.5**

**ESPRESSO MARTINI** Stoli Vanilla, Kahlua, Crème de Cocoa, Espresso **6.5**

**SANGRIA** Red or White Wine, Brandy, Peach Schnapps, Limes, Oranges, Cherries, Lemons **7.5**

## PREMIUM SCOTCH

**CHIVAS 12YR, DEWARS, GLENFIDDICH 12YR, GLENLEVIT 12YR, JAMISON, JOHNNY WALKER BLACK, JOHNNY WALKER RED, MACALLAN 12YR, GLENMORANGIE 10YR**

## PREMIUM BOURBON

**OLD CHARTER 10YR, OLD CHARTER 8YR, CROWN ROYAL, JACK DANIELS, JACK DANIELS AMERICAN HONEY, JIM BEAM, MAKERS MARK, SEAGRAMS 7, SEAGRAMS VO, SEAGRAMS DARK HONEY, WILD TURKEY, WILD TURKEY AMERICAN HONEY, WOODFORD RESERVE, BASIL HAYDEN'S, GEORGE DICKEL, GENTLEMEN JACK, MAKER'S 46**

## PREMIUM CORDIALS

**B&B, BAILYES, CHAMBORD, COINTREAU, DI SARONNO, DRAMBUIE, FRANGELICO, GRAN MARNIER, METAXA, OUZOU, SAMBUCA**

## IMPORTED AND DOMESTIC BEER

**DRAFTS: BUD LT, MILLER LT, YUENGLING, BLUE MOON, FAT TIRE, SAMUEL ADAMS BOSTON LAGER**

**BOTTLES: BUD LT, MILLER LT, COORS LT, MICH LT, MICH ULTRA, BUDWEISER, STELLA ARTOIS, BECKS LT, CORONA EXTRA, CORONA LT, ICEHOUSE, MGD 64, HEINEKEN, GEORGE KILLIANS RED, GUINNESS, SMIRNOFF ICE, AMSTEL LT, DOS EQUIS SPECIAL LAGER**