

F • C • C • C
TOP OF THE HILL GRILL
CATERING • MENU

By the Plate

TUNA POKE NACHOS
seared ahi tuna, wonton chips
& mango salsa with teriyaki
wasabi glaze & lime | 15

BREADED SPICY FRIED CHEESE CURDS
served with house buttermilk
ranch dipping sauce | 10

BONE-IN CHICKEN WINGS
tossed in your choice of
traditional buffalo, Caribbean, bbq
or garlic ranch | 14

JUMBO TOASTED RAVIOLI
a St. Louis original served with house made
marinara and herb parmesan | 12

Plated Options

all entrees come with your
choice of soup or side salad

Chicken

CHICKEN PICCATA
6oz tender chicken breast lightly breaded & topped
with a white wine, caper, artichoke cream sauce &
served with three cheese risotto & baby green beans | 16

CHICKEN PARMESAN
chicken breast smothered with our house made marinara,
mozzarella, parmesan & Italian herbs with
three cheese risotto & seasonal vegetables | 16
GLUTEN FREE

Pork

OSSO BUCO
slow-braised pork shank, spaetzle dumplings,
pan demi-glaze with seasonal vegetables | 20

Fish

SALMON FLORENTINA
6oz pan seared salmon filet with wilted spinach &
three cheese risotto, topped with creole shrimp
& white wine cream sauce | 22
GLUTEN FREE

FISH & CHIPS
beer battered cod, home fried chips | 16

PAN SEARED FILET OF SALMON
With white wine dill cream, wild rice pilaf &
baby green beans with roasted red peppers | 20

Beef

6OZ BACON WRAPPED FILET OF BEEF
served with roasted Yukon potatoes,
wilted spinach & rosemary blistered tomatoes | 27

14OZ HAND CUT RIBEYE OF BEEF
chargrilled to temp with skillet Yukon potatoes,
grilled portobello mushrooms, onions &
bleu cheese mornay sauce | 32
GLUTEN FREE

12OZ NEW YORK STRIP STEAK
chargrilled, with baby green beans,
roasted garlic smashed potatoes & herb butter | 28

Appetizers

By the Piece

COCKTAIL SHRIMP SHOOTERS
single jumbo cocktail shrimp
in a shot glass with cocktail sauce | 4

VEGGIE SHOOTER
raw veggies in a shot glass
with ranch dipping sauce | 2

FRIED VEGGIE SPRING ROLL | 2

CHEESEBURGER SLIDERS | 5

CHICKEN SAUTEE SKEWER
with peanut sauce | 3

BRUSCHETTA | 2

BACON WRAPPED SHRIMP
with maple glaze | 6

LOADED POTATO SKINS | 3

HOUSE MADE SALSA & QUESO
with tortilla chips | 3

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions.

Buffet Style

St. Louis Barbeque Buffet

CHOOSE TWO PROTEINS
SMOKED PULLED PORK
CHARGRILLED PORK STEAKS
BBQ BONE-IN CHICKEN
BRISKET (+2/PERSON)

Served with Sweet Baby Rays
& Carolina BBQ Sauce

SIDES
baked beans, potato salad, corn on the cob
& grilled vegetable pasta salad

DESSERT
apple cobbler

20 | per person

The Hill Buffet

CHOOSE TWO PASTAS
CHICKEN ALFREDO
BEEF BOLOGNESE
PASTA PRIMAVERA

SIDES
garlic bread sticks
choice of garden or Caesar salad

DESSERT
tiramisu

20 | per person

Par Three Lunch Buffet

CHOOSE ONE SOUP
STEAKHOUSE CHILI
TOMATO BISQUE
CHICKEN & RICE
GUMBO

CHOOSE ONE SALAD
HOUSE GARDEN SALAD
CAESAR SALAD

CHOOSE TWO SANDWICHES
TURKEY CLUB
CHICKEN CAESAR WRAP
HAM & SWISS
BUFFALO CHICKEN WRAP
ITALIAN CLUB

CHOOSE ONE DESSERT
CHOCOLATE CHIP COOKIES
FUDGE BROWNIES

16 | per person

Additional
Dessert Options

by the person

TURTLE CHEESECAKE | 7

CHEESECAKE WITH BERRY COMPOTE | 6

TRIPLE CHOCOLATE CAKE | 6

CARROT CAKE | 6

KEY LIME PIE | 6

CARAMEL CRUNCH | 7

THE TOP OF THE HILL
GRILL IS DEDICATED TO
SATISFYING THE NEEDS
OF EVERY PATRON
WHO WALKS THROUGH
OUR DOORS.

IF YOU WOULD LIKE
ADDITIONAL OPTIONS
NOT PRESENTED WE
WILL CREATE A CUSTOM
MENU UPON REQUEST

Thank You

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.