

Bill's on the Hill

AT OLD CAPITAL GOLF CLUB

FRIDAY NIGHT DINNER MENU

All Meals are served with one side dish and your choice of a House Salad with dressing or Strawberry Spring Mix Salad

SHRIMP PASTA

Shrimp sautéed in garlic butter, served over angel hair pasta.

\$16

FISH OF THE DAY

*Selection changes from week to week based on market availability.
Your server will be glad to tell you what the special is today.*

Varies

CHICKEN CHARDONNAY

Pan-seared chicken breast, with a Chardonnay beurre blanc.

\$16

BOURBON GLAZED PORK CHOP

12-14 oz hand-cut bone-in grilled pork chop with a bourbon BBQ glaze made in-house.

\$18

SLOW SMOKED BEEF BRISKET

Moist and tender beef brisket, smoked for at least 12 hours.
Choose from Bill's 3 BBQ sauces: Sweet & Tangy, Spicy & HOT

\$16

RIBEYE STEAK

Hand-cut ribeye, cooked to order, with Bill's original creamy mushroom sauce. Choose from an 8-10 oz or an extra-thick-cut 16-18 oz.

8-10 oz - \$17

16-18 oz - \$26

AGED PORTERHOUSE STEAK

22 oz Porterhouse, aged at least 25 days, cooked to order, with Bill's original creamy mushroom sauce. *Limited quantities, please ask server if available*

\$42

SIDES & DESSERTS : Vary weekly, ask your server about today's selections

Vegetarian? Most of our sides are meat-free, and we can prepare a full-size salad. However, if you give us at least a day's notice, we will be glad to have a vegetarian entrée for you.