

Welcome To Hillsborough

APPETIZERS

TEMPURA SHRIMP \$13

Crispy Battered Dipped Shrimp, Teriyaki Gochujang Sauce To Dip.

LUMPIA FILIPINO SPRING ROLL \$13

Stuffed With Cream Cheese, Spicy Jack & Cotija. Served Crispy, Blistered Jalapeno, Cilantro-Lime Sour Cream To Dip.

ASIAN BEEF SKEWERS \$10

Char-Broiled Sirloin Steak On A Bamboo Stick, Slowly Basted With A Gochujang-Teriyaki Sauce.

HAND HELDS

PRIME RIB WRAP \$18

Warm Sliced Prime Rib, Vermont Cheddar, Arugula, Sliced Tomatoes. Flour Tortilla. A Smear Of Horseradish Mayo. House Made Chips On The Side.

DRUNKEN CHICKEN PARM SANDWICH \$19

Two Panko Breaded Crispy Breasts, Melted Mozzarella, Fresh Basil, Pink Vodka Sauce On A Toasted Hero Roll. Choose Fries, Caesar Or A Nice Garden Salad With Dressing Choice On The Side.

FISH SANDWICH \$18

Two Local Flounder Filets, Hand Breaded, Fried Crispy. On A Brioche Roll. Shredded Lettuce & Sliced Tomato. Crispy Fries, Cole Slaw And Tartar Sauce On The Side.

BOCKS & BRATS \$19

Bockwurst & Bratwurst Char-Broiled. On A Toasted Hero Roll With Sauerkraut. French Fries & Beer Mustard.

TUNA OR SHRIMP SALAD \$14

Tossed With Chopped Celery & Hellman's. Choice of Rye, White Roll Or Pita. Warm House Made Chips.

ENTREES

COUNTRY FRIED STEAK \$20

Boneless Ribeye, Slightly Pounded. Dipped In Batter, Deep Fried Crispy. Served With Creamy Mashed, Peas & Carrots. Topped With Chef Akins (RIP) South Carolina White Gravy. Buttermilk Biscuit.

STUFFED FLOUNDER \$24

Local Filets Stuffed With Crab, Shrimp And Scallops. Jasmine Rice, Steamed Jersey Asparagus.

FILET MIGNON RISOTTO \$28

Three Medallions, Creamy Three Wild Mushroom Arborio Rice, Jersey Fresh Asparagus.

CRAB CAKES \$27

With Super Lump Maryland Crab. Pan Seared. Jasmine Rice Tossed With Fresh Sauteed Veggies. Tartar Sauce & A Sweet Red Pepper Mango Salsa On The Side.

CHICKEN PRO-CO-PIO \$23

Organic Breast Stuffed With Prosciutto, Fresh Spinach And Mozzarella. Panko Crumb Breaded. Prepared Crispy. Served With Fettuccine Noodles, Both Lightly Doused With Our Creamy Vodka Sauce.



WELCOME TO NEW BRUNSWICK

APPETIZERS

TEMPURA SHRIMP \$13

Battered Dipped "Cork Screw" Shrimp, Fried Crispy. Teriyaki Gochujang Sauce To Dip.

ASIAN BEEF SKEWERS \$11

Pounded NY Strip Steak, Bamboo Sticks, Char-Broiled & Slowly Basted With A Gochujang-Teriyaki Sauce.

HAND HELDS

PRIME RIB WRAP \$18

Warm Sliced Prime Rib, Vermont Cheddar, Arugula, Sliced Tomatoes. Flour Tortilla. A Smear Of Horseradish Mayo. House Made Chips On The Side.

DRUNKEN CHICKEN PARM SANDWICH \$19

Two Panko Breaded Crispy Breasts, Melted Mozzarella, Fresh Basil, Pink Vodka Sauce On A Toasted Hero Roll. Choose Fries, Caesar Or A Nice Garden Salad With Dressing Choice On The Side.

FISH SANDWICH \$18

Two Flounder Filets, Hand Breaded With Rice Flour, Fried Crispy. On A Brioche Roll. Shredded Lettuce & Sliced Tomato. Crispy Fries, Cole Slaw And Tartar Sauce On The Side.

CRAB CAKE SANDWICH \$19

Jumbo Lump Crab Cake Pan Seared. On A Brioche Roll With Lettuce & Tomato. Thick Curvy Fries And House Made Cole Slaw On The Side. Mango-Sweet Red Pepper Salsa & Tartar Sauce On The Side.

TUNA OR SHRIMP SALAD \$14

Tossed With Chopped Celery & Hellman's. Choice of Rye, White Roll Or Pita. Warm House Made Chips.

CLASSIC BLT \$13

Crispy Bacon, Sliced Tomato, Iceburg & Leaf Lettuce, A Shmear Of Mayo. Rye Or Country White, Please Request Toasted. Warm House Made Potato Chips, Dill Pickle.

ENTREES

STUFFED FLOUNDER \$25

Local Filets Stuffed With Crab, Shrimp And Scallops. Jasmine Rice, Steamed Jersey Asparagus.

FILET MIGNON RISOTTO \$29

Four Medallions, Creamy Three Wild Mushroom Arborio Rice, Jersey Fresh Asparagus.

CRAB CAKES \$28

With Super Lump Maryland Crab. Pan Seared. Jasmine Rice Tossed With Fresh Sauteed Veggies. Tartar Sauce & A Sweet Red Pepper Mango Salsa On The Side.

SALMON NOODLE BOWL \$19
Pan Seared Medallions With Broccoli, Edamame And Sweet Red Peppers. Finished With A Light Teriyaki Sauce, Served Over Steamed Rice Noodles.