



MONEY HILL

The Grille

Dinner Menu

Appetizers

Crab au Gratin	\$13
<i>Crab meat mixed with cheese sauce, topped with breadcrumbs and served with toast points</i>	
Beer Battered Mushrooms	\$7
<i>Spiced baby Cremini mushrooms dipped in Abita beer batter and fried golden brown</i>	
Spinach and Ricotta Ravioli	\$7
<i>Ravioli tossed in a smoked marinara sauce</i>	
Praline Chicken	\$8
<i>Boneless chicken fried to a golden brown, and tossed in our praline sauce</i>	
Glazed Pork Belly Steam Bun	\$8
<i>Braised pork belly crisped in the fryer, served with quick pickled veggies and cilantro</i>	
Fried Mozzarella Cheese	\$8
<i>House made mozzarella breaded and deep fried, served with spiced marinara</i>	

Soups

Chicken Andouille Gumbo	Cup/\$5 Bowl/\$8
<i>Dark roux base with chicken, andouille sausage and rice</i>	
Soup of the Day	Cup/\$5 Bowl/\$8

Salads

Brussel Sprout Salad	\$11
<i>Crispy fried brussels sprouts tossed in siracha dressing, pickled shallots and crunchy prosciutto</i>	
Roast Beet Salad	\$9
<i>Mix of baby beets with citrus segments, apple slices, mint, butter roasted walnut and feta cheese</i>	

Entrées

Spaghetti and Meatballs	\$12
<i>House made meatballs tossed in a classic tomato sauce, over a bed of pasta and topped with Reggiano Parmesan</i>	
Meatloaf	\$15
<i>Blend of ground beef, pork, and sausage wrapped in bacon, smothered in onion gravy served with mashed potatoes and green beans</i>	
Rosemary Chicken	\$16
<i>Pan roasted chicken breast with mushrooms, potatoes, tomatoes and rosemary</i>	
Fish of the Day	\$23
<i>Fresh catch of the day served with a vegetable medley</i>	
Pork Osso Bucco	\$18
<i>72-hour sous vide pork served with stewed greens and sweet potato puree</i>	
Soft Shell Crab	\$23
<i>Broiled soft shell crab, served over fettuccine with alfredo sauce</i>	
8 oz. Filet	\$25
<i>Served with green beans, sautéed onions, potatoes and apples and Marchand de vin</i>	

Desserts

Crème Brûlée	\$6
<i>Flavored custard topped with caramelized sugar</i>	
Chocolate Brownie Sundae	\$6
<i>Warm brownie topped with vanilla ice cream, whipped cream and drizzled with hot fudge</i>	

"I am pleased to offer you this menu. As always, if there is something special I can prepare, just for you, please let me know."
 - Chef Daniel Bourgault