

APPETIZERS

Pan Seared Sea Scallops • \$12

Pan Seared with Brown Butter and Lemon Pan Sauce.

Pinot Gris Poached Shrimp • \$10

Jumbo Shrimp Poached in Pinot Gris Wine and Served with Citrus and Fennel.

Fried Brie • \$8

Almond Crusted Fried Brie Medallions with Roasted Red Pepper Jam and Toast Points.

Fried Calamari • \$12

Hand Breaded Fried Calamari Served with House-Made Tomato Sauce.

Arancini • \$8

Deep Fried Creamy Parmesan Risotto Balls Stuffed with Fresh Mozzarella and Prosciutto.

Filet Mignon Crostini • \$12

Crostini Topped with Chimichurri and Vidalia Onion Relish.

SOUPS

Cup • \$ 4

Tomato Bisque

Chili

Bowl • \$ 6

Homemade Soup of the Day

SALADS

Small • \$ 4

Large • \$ 6

Short Hills Signature Salad

Classic Iceberg Salad with Melba Toast, Shaved Parmesan Cheese and Short Hills Dressing.

Classic Caesar Salad

Chopped Romaine, Croutons, Shaved Parmesan Cheese. Served with Caesar Dressing.

Wedge Salad

Wedge of Romaine Topped with Applewood Smoked Bacon, Grape Tomatoes, Red Onion, Blue Cheese Crumbles. Served with Choice of Dressing.

Spinach Salad

Baby Spinach Topped with Strawberries, Praline Pecans, Applewood Smoked Bacon, and Feta Cheese. Served with Raspberry Vinaigrette.

House Salad

Mixed Greens Topped with Grape Tomatoes, Diced Cucumbers, Red Onions, Carrots, and Croutons. Served with Choice of Dressing.

Add:

Chicken \$6

5 Jumbo Shrimp \$8

6oz Alaskan Salmon \$8

Chicken Salad \$4

Entrée Salads

Classic Chef Salad • \$10

Mixed Greens, Turkey, Ham, Bacon, Aged Cheddar and Provolone Cheeses Topped with Grape Tomatoes, Diced Cucumbers, Red Onions, Carrots, and a Hard-boiled Egg. Served with your choice of dressing.

Blackened Salmon Caesar • \$12

6oz Blackened Wild Caught Alaskan Salmon on a Bed of Chopped Romaine with Croutons, and Shaved Parmesan. Served with Caesar Dressing.

Apple Walnut Salad • \$10

Grilled Chicken Breast on a Bed of Arcadian Mixed Greens with Diced Apples, Walnuts, and Crumbled Blue Cheese. Served with Cranberry Vinaigrette.

Sautéed Shrimp Cobb Salad • \$12

Sautéed Shrimp on a Bed of Romaine with Bacon, Eggs, Avocado, Corn and Crumbled Goat Cheese. Served with a Cilantro Lime Vinaigrette.

Choice of Dressings: French, Short Hills House Dressing, Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar, Thousand Island, or Raspberry Vinaigrette

Wrap any salad of your choice from above with a Garlic and Herb for an additional dollar.

PUB FOOD

Served with your Choice of One Side

Fish and Chips • \$10

Hand Battered Flaky Whitefish Served with Coleslaw and House Made Tartar Sauce.

Shaved Prime rib • \$11

Shaved Prime Rib with Sautéed Mushrooms and Onions, Topped with Melted Provolone Cheese. Served on a Grilled Hoagie Roll with Horseradish Cream Sauce and a Side of Au Jus.

Corned Beef or Turkey Reuben • \$10

Shaved Corned Beef or Turkey, Sauerkraut, and Swiss Cheese. Topped with 1,000 Island Dressing. Served on Grilled Marbled Rye Bread.

Mushroom and Swiss Burger • \$11

8oz Hand-Pattied Burger Cooked to Order with Sautéed Mushroom, Onions, Lettuce, Tomato, and Red Onions on a Toasted Brioche Bun.

PASTA & RICE DISHES

Served with your Choice of Small Short Hills Signature, Caesar or House Salad

Beef Vegetable Stir Fry • \$18

Pan Seared Beef Tips with Sugar Snap Peas, Red and Green Peppers, Carrots, Celery and Onions. Served on a Bed of Jasmine Rice.

Pan Seared Citrus Shrimp • \$18

Pan Seared Jumbo Shrimp with Citrus Sauce Served Over Angel Hair Pasta.

Parmesan Crusted Chicken • \$17

Panko and Parmesan Crusted Chicken Breast topped with Grape Tomatoes, Shaved Parmesan, Fresh Basil and Parsley with a Mediterranean Lemon Vinaigrette. Served with Linguini and Marinara.

POULTRY

Chicken Marsala • \$18

Pan Seared Chicken Breast with Mushrooms, Bacon, Shallots and Garlic in a Marsala Cream Sauce.

Creamy Mushroom and Parmesan Chicken • \$18

Pan Seared Chicken Breast with Mushrooms, Garlic, Parmesan and Bacon.

Grilled Chicken Breast • \$14

Grilled Chicken Breast Seasoned with our House Seasoning.

PORK

Bone-In Pork Chop • \$ 22

10 oz. Bone-In Pork Chop With Mustard and Caper Pan Sauce.

Pork Tenderloin • \$ 18

With Apricot Boetje's Sauce.

COMBO PLATES

Filet and Shrimp • \$ 32

5 oz. Filet cooked to order and 5 Jumbo Shrimp.

Prime Rib and Shrimp • \$ 28

Petite Prime Rib cooked to order and 5 Jumbo Shrimp.

Filet and Scallops • \$ 28

5 oz. Filet cooked to order and 3 Pan Seared Scallops.

Prime Rib and Scallops • \$ 28

Petite Prime Rib cooked to order and 3 Pan Seared Scallops.

SEAFOOD

Pond Raised Catfish • \$16

10 oz. Catfish Filet Pan-Seared or Deep Fried Served with Coleslaw and Tartar Sauce.

Pecan Crusted Alaskan Salmon • \$ 20

6 oz. Sweet and Spicy Pecan Crusted Baked Salmon.

Grilled Mahi Mahi • \$24

8 oz. Grilled Mahi Mahi Served Avocado and Mango Salsa.

Scallops with Tomato and Basil Risotto • \$24

Pan Seared Scallops with Balsamic Roasted Tomato Sauce Served on a Bed of Spinach and Parmesan Risotto.

OFF THE BROILER

COOKED TO ORDER

RARE Very Red, Cool Centre	MEDIUM RARE Red, Warm Centre	MEDIUM Pink Centre
--------------------------------------	--	------------------------------

MEDIUM WELL Slightly Pink Centre	WELL DONE Brown Throughout
--	--------------------------------------

Filet	5oz.	• \$ 25
Filet	8oz.	• \$ 35
Ribeye	16oz	• \$ 32
*Prime Rib		

Petite	8oz.	• \$ 20
---------------	------	---------

King	16oz.	• \$ 32
-------------	-------	---------

**Prime Rib Available on
Fridays and Saturdays Only.*

How you would like your choice finished?

Maître de Butter ~ Butter Flavored with Fresh Parsley and Lemon Juice

Bleu Cheese Crumbles • + \$2 ~ Melted Blue Cheese Topping

Demi Glace ~ Chef Jerry Voss's Original Recipe

Porcini Mushroom Butter ~ Dried Porcini Mushrooms

Sautéed Mushrooms and Onions • + \$2 ~ Sautéed Baby Portabella Mushrooms and Sweet Yellow Onions

VEGETABLE CHOICES

Sugar Snap Peas

Creamed Corn with Bacon

Roasted Asparagus (+\$2)

SHCC SIDE DISHES:

Roasted Garlic and Asiago
Mashed Potatoes

Jasmine Rice

Coconut Rice

Jumbo Idaho Baked Potato
with Butter and Sour
Cream

Fruit (+\$1.50 Charge)

Cole Slaw

Loaded Baked Potato with
Butter, Sour Cream, Bacon
and Shredded Cheese
(+\$1.50)

Parmesan Risotto (+\$1.50)

Cottage Cheese

French Fries

Sweet Potato Fries
(+\$1.50)

All entrees served with your choice of Small Short Hills Signature, Caesar or House Salad, vegetable and one side

Ask your server about Gluten-Free Options.