

## Gourmet Salads

Homemade Salad Dressings:  
Greek Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar, Caesar, Ranch, Bleu Cheese, Thousand Island

Protein Options:

Oak Fire Grilled Chicken	3.75
Blackened Chicken	3.95
Gyro Meat	4.55
Blackened Tenderloin Tips*	5.25
Oak Fire Grilled Shrimp	5.25
Oak Fire Grilled Salmon*	5.25

**Garden Salad** Sm 3.95 Lg 6.95  
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Served with Our House Vinaigrette

**Greek Salad** Sm 4.95 Lg 9.95  
Mix of Iceberg and Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Bell Peppers, Kalamata Olives, Pepperoncini, Grape Leaf & Imported Greek Feta Cheese, Served with Our Homemade Greek Vinaigrette

**Caesar Salad** Sm 4.95 Lg 8.25  
Crispy Chopped Romaine, Homemade Spicy Croutons and Grated Parmesan Cheese. Tossed with Caesar Dressing

**Iceberg Wedge** Sm 4.95 Lg 8.45  
Crisp Wedge of Iceberg Lettuce, Bleu Cheese Dressing, Diced Tomatoes, Bacon Bits & Bleu Cheese Crumbles

**Oak Fire Grilled Salmon Paillard\*** 13.95  
Oak Fire Grilled Salmon, Mixed Field Greens, Fresh Mozzarella, Grilled Portabella Mushroom, Cherry Tomatoes, Red Onions, & Cucumbers. Tossed with Balsamic Vinaigrette

**Black and Blue Steak Salad\*** 14.95  
Blackened Tenderloin Beef Tips, Mixed Field Greens, Diced Tomatoes, Cucumbers, Red Onions, Bell Peppers, & Crumbled Blue Cheese Served with Balsamic Vinaigrette

**Barbecued Chicken Salad** 10.95  
Oak Fire Grilled Chicken Basted in Barbecue Sauce, Romaine Lettuce with Corn, Avocado, Tomatoes, Cucumbers, Red Onions, Bell Peppers, Shredded Monterey Jack & Cheddar Cheese. Choice of Dressing

**Southwestern Chicken Salad** 10.55  
Oak Fire Grilled Blackened Chicken Over Mixed Field Greens, Fresh Tomatoes, Shredded Monterey Jack & Cheddar Cheese, with Black Bean & Corn Salsa, Honey Mustard Dressing & Crisp Julienne Tortillas

**Fried Chicken Salad** 10.55  
Tender Chicken Strips, Mixed Field Greens, Tomatoes, Red Onions, Cucumbers, Smoked Bacon Bits, Hard Boiled Egg, Shredded Monterey Jack & Cheddar Cheese, Black Olives with Your Choice of Dressing

## Soups

Chicken Noodle	4.75
Daily Soup	4.95
French Onion Soup	5.25

## Seafood

**Seafood Broil** 18.95  
Charbroiled Tilapia, Jumbo Shrimp, Sea Scallops, Creamy Risotto, Seasonal Vegetables, Lemon Caper Buerre Blanc

**Stuffed Crabmeat Seafood Broil** 22.95  
Crabmeat Stuffed Tilapia & Jumbo Shrimp, Pan Seared Sea Scallops, Creamy Risotto, Seasonal Vegetables, Lemon Caper Buerre Blanc

**Pan Seared Scallops** 17.95  
Creamy Risotto, Seasonal Vegetables, Drizzled with Chardonnay Buerre Blanc

**Blackened Tilapia** 13.95  
Pan Seared, Cajun Seasonings, Basmati Rice, Seasonal Vegetables, Black Bean & Corn Salsa

**Oak Fire Grilled Salmon\*** 16.25  
Basmati Rice, Sautéed Asparagus and Lobster Brandy Sauce

**Tempura Fried Jumbo Shrimp** 16.45  
Fried Golden Brown, Served with French Fries, Cole Slaw, Lemon Wedge & Tartar Sauce

**Tempura Fried Seafood Combination** 18.95  
Fried Golden Brown, Tilapia, Jumbo Shrimp & Sea Scallops. Served with French Fries, Cole Slaw, Lemon Wedge & Tartar Sauce

**Old Fashioned Pot Roast** 13.95  
Carrots, Red Bliss Mashed Potatoes, Pot Roast Gravy

**Meatloaf** 12.95  
Veal, Pork, and Beef Meatloaf, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

**Hot Open Turkey** 13.55  
Thinly Sliced Roast Turkey over White Bread, Red Bliss Mashed Potatoes, Seasonal Vegetables, Turkey Gravy

**Hot Open Roast Beef** 13.55  
Sliced Black Angus Top Sirloin over White Bread, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

**Vegetarian Entree** 11.95  
Chef's Fresh Sautéed Seasonal Vegetable Selection

## Sandwiches

All Sandwiches Served with French Fries, & a Pickle

**Open Face Reuben Grill** 8.55  
Thinly Sliced Corned Beef, Piled High on Grilled Jewish Rye, Swiss Cheese, Sauerkraut, Tomato Horseradish Remoulade

**Blackened Chicken Sandwich** 8.85  
Oak Fire Grilled Chicken, Cajun Seasoning, Sliced Pineapple, Melted Mozzarella Cheese on Toasted Sesame Bun

**Blackened Tilapia Grill** 9.45  
Served with Lettuce, Tomato, Lemon Wedge & Tartar Sauce, on Toasted Sesame Bun

**Turkey Club** 9.55  
Thinly Sliced Smoked Turkey with Hickory Smoked Bacon, Lettuce, Tomatoes, American Cheese on Honey Grain Whole Wheat Bread with Thousand Island Dressing

## Steak

**Oak Fire Grilled Petite Filet\*** 19.95  
8 oz Filet, Hand Cut Steak Fries, Seasonal Vegetables, Mushroom Bordelaise

**Boneless Pork Chops** 14.95  
Oven Browned Lemon Potatoes, Seasonal Vegetables, Bourbon Demi Glace

**Oak Fire Grilled Ribeye Steak\*** 18.95  
12 oz. Ribeye, Idaho Baked Potato, Seasonal Vegetables, Mushroom Bordelaise

**Barbecued Baby-Back Ribs** **Half Rack** 16.95 **Full Rack** 21.95  
Mouth Watering, "Fall Off The Bone" Tender, Marinated Barbecue Sauce, Fries Fries And Coleslaw

**Portabella Angus Chopped Sirloin\*** 13.95  
Portabella Mushroom, Caramelized Onions, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

## Comfort Foods

**Fish and Chips** 12.95  
Flakey White Cod, Hand Battered & Fried Crisp, Coleslaw, French Fries with Tartar Sauce

**Fried Catfish** 12.95  
Filet of Catfish Fried Crisp, French Fries

**Country Fried Steak** 12.75  
Breaded and Fried, White Pepper Gravy, Red Bliss Mashed Potatoes & Seasonal Vegetables

**Grilled Beef Liver** 11.95  
Caramelized Onions, Red Bliss Mashed Potatoes & Seasonal Vegetables

## Paninis ♦ Wraps

All Paninis and Wraps Served with French Fries, & a Pickle

**Chicken Fajita Panini** 9.55  
Grilled Chicken, Fajita Seasoning, Sautéed Onions, Bell Peppers, Monterey Jack and Cheddar Cheeses

**Philly Cheese Panini** 10.55  
Shaved Black Angus Roast Beef, Bell Peppers, Sautéed Onions, Melted Mozzarella Cheese

**Chicken Caesar Wrap** 8.95  
Grilled Chicken, Diced Tomatoes, with Grated Parmesan Cheese & Romaine Lettuce, Sun Dried Tomato Tortilla

**Smoked Turkey Wrap** 9.95  
Thinly Sliced Smoked Turkey Breast, Hickory Smoked Bacon, Fresh Mozzarella, Sliced Tomato, Chipotle Aioli, Spinach Tortilla

**Salmon Wrap\*** 12.95  
Blackened Salmon, Chopped Romaine, Sautéed Onions & Peppers, Sweet & Sour Sauce, Spinach Tortilla

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## Pasta

**Seafood Fra Diavolo** 18.95  
Sautéed Shrimp, Scallops & Calamari with Garlic, Crushed Red Pepper, in a Spicy Pomodoro Fra Diavolo Sauce. Tossed with Spaghetti

**Penne Salmone** 14.95  
Sautéed Atlantic Salmon, Mushrooms, Sweet Peas, Scallions, Lobster Brandy Sauce, Tossed with Penne Pasta

**Asiago Fettuccine** 13.95  
Oak Fire Grilled Chicken, Crisp Hickory Smoked Bacon, Asiago Cream Sauce, Tossed with Fettuccine

**Asiago Fettuccine with Shrimp** 16.95  
**Penne Primavera** 13.95  
Oak Fire Grilled Chicken, Julienne Vegetables, Wild Mushrooms, Sun Dried Tomatoes, Broccoli Florets, Creamy Tomato Pomodoro, Sprinkled with Grated Asiago Cheese

**Lasagna Bolognese** 13.95  
Baked Layers of Thin Flat Pasta, Fresh Meat Sauce, Marinara Sauce, Mozzarella, Ricotta, Pecorino Romano Cheese. Served with Side of Greek Salad

**Penne Toscana** 14.25  
Marinated Grilled Chicken, Roasted Red Peppers, Mushrooms, Creamy Marinara, Grated Parmesan Cheese, Topped with Fresh Basil

## Chicken

**Chicken Parmigiana** 13.25  
Lightly-Breaded Chicken Breasts, Melted Mozzarella Cheese, Fresh Pomodoro Sauce, Served Over Spaghetti

**Chicken Florentine** 14.45  
Oak Fire Grilled Chicken Breasts, Red Bliss Mashed Potatoes, Fresh Spinach, Sun Dried Tomatoes, Crumbled Feta Cheese, Sliced Roasted Almonds, Chardonnay Lemon Beurre Blanc

**Chicken Piccata** 13.95  
Sautéed Chicken Breasts with Lemon Caper Buerre Blanc, Served with Creamy Risotto & Seasonal Vegetables

**Black Angus Ground Beef**  
Oak Fire Grilled Burgers. Prepared Thick and Juicy Over Our Oak Fire Grill on a Toasted Sesame Bun, French Fries, Lettuce, Tomato, Onion, and a Pickle

**Old Fashioned Cheeseburger\*** 7.95  
Your Choice of American, Cheddar, Monterey Jack & Cheddar Blend, Imported Swiss or Imported Feta Cheese

**Chophouse Cheeseburger\*** 8.95  
Imported Swiss Cheese, Sautéed Wild Mushrooms, Smoked Bacon

**New Orleans Burger\*** 9.25  
Cajun Seasoning, Cheddar Cheese, , Sautéed Wild Mushrooms, Caramelized Onions, Hickory Smoked Bacon

**Blue Cheese Burger\*** 9.95  
Crumbled Blue Cheese, Sautéed Wild Mushrooms, Caramelized Onions, Hickory Smoked Bacon

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## Combinations

All Combination Platters are Served With Your Choice of Two Sides.  
Please Choose Any Items From The Choices Below To Combine With The Main Entree Ordered

**12 oz Ribeye Steak\*** Mushroom Bordelaise 18.95  
**8 oz Filet Mignon\*** Mushroom Bordelaise 19.95

**Grilled Chicken Breast** Mushroom Bordelaise 13.95

**Baby Back Ribs - Half Rack** 16.95

**Boneless Pork Chops** Bourbon Demi Glace 14.95

Protein Options:  
**Oak Fire Grilled Chicken** 4.25 **Oak Fire Grilled Shrimp** 5.25  
**Blackened Chicken** 4.95 **Fried Shrimp** 5.25  
**Oak Fire Grilled Salmon\*** 5.25  
**Crabmeat Stuffed Shrimp** 5.95

Side Options:  
**Red Bliss Mashed Potato** **Sautéed Seasonal Vegetable**  
**Loaded Baked Potato** **Fresh Broccoli Florets**  
**Lemon Potatoes** **Fresh Sautéed Spinach**  
**French Fries** **Fresh Asparagus**  
**Basmati Rice** **Coleslaw**  
**Creamy Risotto**

## Greek

**Chicken Oreganato** 13.95  
Baked Half Chicken, Seasoned with Greek Oregano, Fresh Lemon, Extra Virgin Olive Oil. Served with Lemon Potatoes & Seasonal Vegetables

**Gyro Platter (Yeer-Oh)** 13.95  
Thin Slices of Lamb & Beef Gyro, Grilled Pita Points, French Fries, Served with Greek Salad & Tzatziki

**Moussaka** 13.95  
Layers of Sliced Idaho Potato, Eggplant, Zucchini & Fresh Ground Beef, Baked Bechamel Side of Greek Salad

## Burgers

**Texas Burger\*** 9.55  
Barbecue Sauce, Melted Cheddar Cheese, Fried Egg, Smoked Bacon, Tobacco Onions

**California Burger\*** 9.75  
Mozzarella Cheese, Sliced Avocado, Corn and Black Bean Salsa

**Patty Melt\*** 9.95  
Grilled Rye Bread, Barbecue Sauce, Caramelized Onions, Melted Swiss Cheese,

**Salmon and Crab Burger\*** 11.95  
Chopped Salmon, Snow and Crabmeat Patty, Sriracha Mayo

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**Private Dining and Catering Events**

We Know How Much Hard Work Goes Into Event Planning So We Are Here To Make Your Event That Much More Enjoyable. On Or Off Site, Our Accomplished Kitchen Will Create A Customized Menu, Detail Specific For Your Event.

We Have A Room That Hold Up To 45 Guests. We Do All Events Large And Small, Formal And Casual, From Office Parties, Rehearsal Dinners, Shower Luncheons, Business Presentations, Birthday Parties, Or Group Events. Come In And Share The Details Of Your Event So We Can Create A Menu That Is Best Suited For Your Affair.

Let Us Do All The Work, So You Can Enjoy.

[www.thedineratsugarhill.com](http://www.thedineratsugarhill.com)



**Dinner Menu**

Welcome to The Diner at Sugar Hill (Warm, Casual & High energy is How We Define our Restaurant.)

From the Warm and Inviting Ambiance to the Amazing Cuisine, let us Cater to Your Every Need. Give Us the Opportunity to Provide You with a Dining Experience That Will Leave You Craving for More. Our Chefs Have Taken Great Pride in Creating Wonderful Menu Selections Infusing Old World Diner Favorites & Contemporary Menu Creations, with an Emphasis on Eclectic Presentations & Exquisite Flavors.

*Diner Menu*

*Served from*

*Monday - Saturday 4:00pm - 10:00pm*

*Sunday 4:00pm - 9:00pm*

**Appetizers**

<b>Buffalo Wings</b>	9.45
<i>Jumbo Chicken Wings, Buffalo Sauce, Celery &amp; Blue Cheese Dressing Served Mild Or Hot</i>	
<b>Bruschetta</b>	7.45
<i>Sliced Cherry Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, Fresh Basil, Feta Cheese over Grilled Crostini, Balsamic Glaze</i>	
<b>Calamari Fritti</b>	9.45
<i>Crispy Calamari, Chipotle Aioli &amp; Tomato Pomodoro</i>	
<b>Loaded Potato Skins</b>	7.95
<i>Shredded Cheddar Cheese, Sour Cream, Diced Bacon &amp; Diced Scallions</i>	
<b>Crabmeat Mushrooms</b>	11.95
<i>Garlic Herb Butter Glaze</i>	
<b>Stuffed Grape Leaves</b>	7.95
<i>Crumbled Imported Feta Cheese, Kalamata Olives &amp; Balsamic Glaze</i>	
<b>Cheese Quesadillas</b>	6.95
<i>Sautéed Onions &amp; Green Peppers, Monterey Jack and Cheddar Cheese, Sun Dried Tomato Tortilla, with Shredded Lettuce, Diced Tomato &amp; Black Bean Corn Salsa</i>	
<b>Chicken Quesadillas</b>	9.95
<b>Steak Quesadillas</b>	10.95
<b>Combination Platter</b>	12.95
<i>Chicken Tenders, Potato Skins, &amp; Calamari</i>	

**Sides**

<b>Red Bliss Mashed Potato</b>	3.95
<b>Loaded Baked Potato</b>	3.95
<b>Lemon Potatoes</b>	3.95
<b>French Fries</b>	3.95
<b>Basmati Rice</b>	3.95
<b>Creamy Risotto</b>	4.95
<b>Sautéed Seasonal Vegetable</b>	4.25
<b>Fresh Broccoli Florets</b>	4.25
<b>Fresh Sautéed Spinach</b>	4.25
<b>Fresh Asparagus</b>	4.95
<b>Coleslaw</b>	3.55

**Kids Dinner**

*Ages 12 & Under Please. All Kid Meals are Served with Soft Drink, Juice or Milk. Soft Drink Refills Only.*

<b>Kids Chicken Tenders</b>	4.75
<i>With French Fries &amp; Honey Mustard</i>	
<b>Kids Burger*</b>	4.75
<i>Plain or With Cheese, Served with French Fries</i>	
<b>Kids Penne Pasta</b>	4.75
<i>Served with Butter or Tomato Sauce</i>	
<b>Kids Fettuccine Alfredo</b>	5.25
<i>Served with Asiago Cream Sauce</i>	
<b>Kids Grilled Cheese</b>	4.75
<i>Served with Fries</i>	
<b>Kids Fish &amp; Chips</b>	5.55
<i>Served with French Fries</i>	

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