

Soups

Chicken Noodle	4.75
Daily Soup	4.95
French Onion Soup	5.25

Soup & Salad Combo

Served with Bowl of "Soup of the Day" or Chicken Noodle Soup & Choice of Salad From Below
Add \$1.50 for French Onion

Garden Salad	7.55
Caesar Salad	8.25
Iceberg Wedge Salad	7.95

Soup & Sandwiches Combo

Served with Bowl of Soup of the Day or Chicken Noodle Soup & Choice of Half a Sandwich From Below Served with French Fries
Add \$1.50 for French Onion

Roast Beef	7.95
Sliced Roast Beef, Lettuce & Tomato, on Honey Wheat Bread	
Turkey	7.95
Turkey, Bacon, Lettuce & Tomato, on Honey Wheat Bread	
Tuna Salad	7.95
White Chunk Tuna Salad, Lettuce & Tomato, on Honey Wheat Bread	

Gourmet Salads

Homemade Salad Dressings:

Greek Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar, Honey Mustard, Caesar, Ranch, Bleu Cheese, Thousand Island

Protein Options:

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

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Red Onions & Served with Our House Vinaigrette

Greek Salad

Mix of Iceberg & 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

Crispy Chopped Romaine, Homemade Spicy Croutons & Grated Parmesan Cheese. Tossed with Caesar Dressing

Iceberg Wedge

Crisp Wedge of Iceberg Lettuce, Bleu Cheese Dressing, Diced Tomatoes, Bacon Bits & Bleu Cheese Crumbles

Oak Fire Grilled Salmon Paillard*

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*

Blackened Tenderloin Beef Tips, Mixed Field Greens, Diced Tomatoes, Cucumbers, Red Onions, Bell Peppers, & Crumbled Blue Cheese Served with Balsamic Vinaigrette

Barbecued Chicken Salad

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

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

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

Comfort Foods

Old Fashioned Pot Roast

Carrots, Red Bliss Mashed Potatoes, Pot Roast Gravy

Meatloaf

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

Fish and Chips

Flakey White Cod, Hand Battered, Fried Crisp, Coleslaw, French Fries & Tartar Sauce

Fried Catfish

Breaded & Fried, Coleslaw, French Fries & Tartar Sauce

Hot Open Turkey

Thinly Sliced Roast Turkey over White Bread, Red Bliss Mashed Potatoes, Seasonal Vegetables, Turkey Gravy

Hot Open Roast Beef

Sliced Black Angus Top Sirloin over White Bread, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

Gyro Platter (Yeer-Oh)

Thin Slices of Lamb and Beef Gyro, Grilled Pita Points, French Fries, Served Side of Greek Salad & Tzatziki

Moussaka

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

Country Fried Steak

Breaded & Fried, Red Bliss Mashed Potatoes, Seasonal Vegetables & White Pepper Gravy

Portabella Angus Chopped Steak*

Portabella Mushroom, Caramelized Onions, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise

Grilled Beef Liver

Caramelized Onions, Red Bliss Mashed Potatoes, Seasonal Vegetables

Vegetarian Entree

Chef's Fresh Sautéed Seasonal Vegetable Selection

Entrees

Oak Fire Grilled Ribeye Steak*

10 oz. Red Bliss Mashed Potato, Seasonal Vegetables, Mushroom Bordelaise

Chicken Parmigiana

Lightly-Breaded Chicken Breast, Melted Mozzarella Cheese, Fresh Pomodoro Sauce, Sprinkled with Parmesan, Served Over Spaghetti

Chicken Florentine

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

Chicken Oreganato

Baked Half Chicken, Seasoned with Greek Oregano, Fresh Lemon, Extra Virgin Olive Oil. Served with Lemon Potatoes and Seasonal Vegetables

Boneless Pork Chop

Oven Browned Lemon Potatoes, Seasonal Vegetables, Bourbon Demi Glaze

Baby-Back Half Rack of Ribs

Mouth Watering, "Fall Off The Bone" Tender, Barbecue Sauce, French Fries & Coleslaw

Blackened Tilapia

Pan Seared, Cajun Seasonings, Basmati Rice, Seasonal Vegetables, Black Bean and Corn Salsa,

Grilled Salmon*

Basmati Rice, Sautéed Asparagus and Lobster Brandy Sauce

Asiago Fettuccine

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

Lasagna Bolognese

Baked Layers of Thin Flat Pasta, Fresh Meat Sauce, Marinara Sauce, Mozzarella, Ricotta, Romano Cheese & Greek Salad

Penne Toscana

Marinated Grilled Chicken, Roasted Red Peppers, Mushrooms, Shaved Parmesan & Fresh Basil, with , Creamy Marinara, Tossed with Penne Pasta

Wraps

All Paninis are Served with French Fries, & a Pickle

Chicken Caesar Wrap	8.95
Grilled Chicken, Diced Tomatoes, with Grated Parmesan Cheese & Romaine Lettuce, Wrapped in a Sun Dried Tomato Tortilla	
Smoked Turkey Wrap	9.25
Sliced Smoked Turkey Breast, Hickory Smoked Bacon, Fresh Mozzarella Cheese, Tomato, Chipotle Aioli, Wrapped in a Spinach Tortilla	
Blackened Tilapia Wrap	8.95
Blackened Tilapia with Basmati Rice, Black Bean Corn Salsa, Wrapped in a Spinach Tortilla	
Salmon Wrap*	11.95
Blackened Salmon, Chopped Romaine, Sautéed Onions & Peppers, Sweet & Sour Sauce, Wrapped in a Spinach Tortilla	
Veggie Wrap	8.95
Marinated Portabella Mushroom, Julienne Cut Zucchini, Squash & Carrots. Chopped Romaine, Drizzled Balsamic	

Sandwiches ♦ Paninis

All Sandwiches Served with French Fries, & a Pickle

Open Face Reuben Grill	8.25
Thinly Sliced Corned Beef, Piled High on Grilled Jewish Rye, Swiss Cheese, Sauerkraut, Tomato Horseradish Remoulade	
Tuna Melt Grill	8.25
White Chunk Tuna Salad with Tomatoes, Melted Imported Swiss Cheese on Grilled Jewish Rye	
Famous Gyro Grill	8.95
Grilled Slices of Lamb, Beef Combination, Shredded Lettuce, Diced Tomatoes, Onions, Wrapped in a Grilled Pita, Tzatziki	
Blackened Chicken Sandwich	8.25
Oak Fire Grilled Chicken, Cajun Seasoning, Sliced Pineapple, Melted Mozzarella Cheese on Toasted Sesame Bun	
BBQ Roast Beef Sandwich	9.25
Thinly Sliced Roast Beef, Shredded Monterey Jack & Cheddar Cheese, Caramelized Onions, with Roasted Red & Green Peppers, Piled High on Toasted Sesame Bun	

BBQ Grilled Chicken Sandwich	8.25
Oak Fire Grilled Chicken, Roasted Red Peppers, Crispy Bacon, Melted Shredded Cheddar Cheese, Toasted Sesame Bun	
Turkey Club	8.95
Thinly Sliced Smoked Turkey with Hickory Smoked Bacon, Lettuce, Tomatoes, American Cheese on Honey Grain Whole Wheat Bread with Thousand Island Dressing	
Philly Cheese Panini	8.95
Shaved Black Angus Roast Beef, Bell Peppers, Sautéed Onions, Melted Mozzarella Cheese	
Chicken Fajita Panini	8.95
Grilled Chicken, Fajita Seasoning, Sautéed Onions, Bell Peppers, Monterey Jack & Cheddar Cheeses	
Chicken Pesto Panini	8.95
Grilled Chicken, Melted Mozzarella Cheese, Roast Red Peppers, Pine Nuts Pesto	

Burgers

Black Angus Ground Beef

Oak Fire Grilled Burgers. Prepared Thick & Juicy Over Our Oak Fire Grill, on a Toasted Sesame Bun, French Fries, Lettuce, Tomato, Onion, & a Pickle

Old Fashioned Cheeseburger*	7.95	Texas Burger*	9.55
Your Choice of American, Cheddar, Monterey Jack & Cheddar Blend, Imported Swiss or Imported Feta Cheese		Barbecue Sauce, Melted Cheddar Cheese, Fried Egg, Smoked Bacon, Tobacco Onions	
Chophouse Cheeseburger*	8.95	California Burger*	9.75
Imported Swiss Cheese, Sautéed Wild Mushrooms, Smoked Bacon		Mozzarella Cheese, Sliced Avocado, Corn and Black Bean Salsa	
New Orleans Burger*	9.25	Patty Melt*	9.95
Cajun Seasoning, Cheddar Cheese, , Sautéed Wild Mushrooms, Caramelized Onions, Hickory Smoked Bacon		Grilled Rye Bread, Barbecue Sauce, Caramelized Onions, Melted Swiss Cheese,	
Blue Cheese Burger*	9.95	Salmon and Crab Burger*	11.95
Crumbled Blue Cheese, Sautéed Wild Mushrooms, Caramelized Onions, Hickory Smoked Bacon		Chopped Salmon, Snow and Crabmeat Patty, Sriracha Mayo	

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Grilled Salmon



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



Lunch 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.

Breakfast/Lunch Menu
Served from - 7:30am - 4:00pm
Monday - Sunday

Appetizers

- Buffalo Wings** 8.95
Jumbo Chicken Wings, Buffalo Sauce, Celery & Blue Cheese Dressing
Served Mild Or Hot
- Bruschetta** 6.95
Sliced Cherry Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, Fresh Basil, Feta Cheese over Grilled Crostini, Balsamic Glaze
- Calamari Fritti** 8.95
Crispy Calamari, Chipotle Aioli & Tomato Pomodoro
- Loaded Potato Skins** 7.25
Shredded Cheddar Cheese, Sour Cream, Diced Bacon & Diced Scallions
- Crabmeat Mushrooms** 11.95
Garlic Herb Butter Glaze
- Stuffed Grape Leaves** 7.95
Crumbled Imported Feta Cheese, Kalamata Olives & Balsamic Glaze
- Cheese Quesadillas** 6.95
Sautéed Onions & Green Peppers, Monterey Jack and Cheddar Cheese, Sun Dried Tomato Tortilla, with Shredded Lettuce, Diced Tomato & Black Bean Corn Salsa
- Chicken Quesadillas** 9.95
- Steak Quesadillas** 10.95
- Combination Platter** 12.95
Chicken Tenders, Potato Skins, & Calamari

Sides

- Red Bliss Mashed Potatoes** 3.95
- Lemon Potatoes** 3.95
- French Fries** 3.95
- Home Fries** 3.95
- Basmati Rice** 3.95
- Sautéed Seasonal Vegetable** 4.25
- Fresh Broccoli Florets** 4.25
- Fresh Sautéed Spinach** 4.25
- Fresh Asparagus** 4.95
- Seasonal Fruit Salad** 5.25
- Coleslaw** 3.55

Kids Lunch

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

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

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