

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

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

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

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

Coleslaw & Tartar Sauce

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

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

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

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

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

Burgers

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

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



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

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

Sides

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

Kids Dinner

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

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

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