



J.J. Hills

Fresh Grill



J J Hills Fresh Grill Restaurant is named for James Jerome Hill, The “Empire Builder” who first brought the railroad through Leavenworth.

Arguably the most colorful of all transcontinental railroads was the Great Northern. Even today, more than 30 years after the merger with the Burlington Northern, the “Big G” is still a favorite of railroad fans the world over.

Many towns and cities owe their very existence to James J. Hill’s driving ambition to forge through the Cascade Mountains in order to complete his dream of a northern transcontinental railroad.

Leavenworth is just such a town. Built solely around the Great Northern Railroad’s east side entrance to the Cascade Mountains, the town was platted in 1893 by a group of financiers headed by “Captain” Charles F. Leavenworth.

From the very beginning the heart of the town was the Great Northern Railroad with its depot and roundhouse. For years Leavenworth prospered due to railroad money in the form of employees hired for construction through the Cascades. With the employees came their families and families needed schools, churches and all numbers of daily household goods. The railroad required timber for their rails and bridges. Because of the railroad the abundance of timber in the Northwest could now reach the unquenchable markets in the Midwest and east coast. A large lumber mill was built adjacent to the railroad for convenience in shipping.

Leavenworth’s place in history is truly owed to the legendary railroad tycoon, James J. Hill.

‘Where Leavenworth goes to celebrate’



casual dining and joyful spirits

welcome

Thank you for joining us for dinner!

Tonight's menu, inspired by Chef Bill Monigold, showcases some wonderful selections and focuses on balanced food choices. The kitchen uses fresh, flavorful ingredients and creative cooking techniques to allow the essence of the food to shine through.

We hope you enjoy a fresh and flavorful dining experience.

At J. J. Hills we strive to accommodate guests looking for special diet meal choices and offer options for those with allergies or sensitivities. If you have special requests please discuss them with your server.

Please be aware that our kitchen does process foods including wheat, dairy, soy, and nuts.

Look for *(GF)* (gluten free) and *(V)* (vegetarian) items throughout the menu.

save room for dessert

house made apple bread pudding with rum sauce 6

made with French and sweet breads, apples, raisins and cinnamon, then served with our rich caramel sauce and whipped cream

best ever carrot cake 6

it really is the best ever! we start with lots of carrots, coconut, pineapple, and pecans in a tasty hearty cake and top it with rich cream cheese frosting

Ghirardelli chocolate mousse 7 (GF)

light whipped fresh cream combined with rich Ghirardelli chocolate, drizzled with chocolate

chocolate peanut butter pie 7

chef Bill's specialty - chocolate cookie crumb crust, creamy peanut butter filling, topped with a hard rich chocolate layer

brownie delight sundae 7

our own brownies piled high with ice cream, chocolate and caramel sauce, whipped cream and a cherry on top

chocolate decadence cake 7 (GF)

silky rich chocolate in a gluten free cake drizzled with raspberry sauce and topped with whipped cream

enhance your meal with these great sides

<i>sweet potato fries</i>	5	
<i>seasonal sautéed vegetables</i>	5	<i>(GF) (v)</i>
<i>fresh apple slaw</i>	5	<i>(GF)</i>
<i>house mashed potatoes</i>	4	<i>(GF)</i>
<i>French fries</i>	4	
<i>gourmet house sauerkraut</i>	4	<i>(GF)</i>
<i>quinoa</i>	5	<i>(GF) (v)</i>

starters

just the right way to start your dinner, starters can be served with a 2oz sample wine for \$2 or 3oz sample beer for \$1.50

black and tan onion rings 8

special hand breaded onion rings fried crisp and served with our special sun-dried tomato and parmesan cheese blend dipping sauce
suggested wine: J J Hills Riesling
suggested beer: Mac & Jack

chef blend olive tapenade with feta and cream cheese 9 (GF*)

one of our chef's specialties – you really need to give these a try. stuffed green olives, black olives, and Kalamata olives, sliced and mixed with fresh chopped garlic, virgin olive oil, and fresh herbs served with feta and cream cheese along with choice of warm grilled flat bread or tri-colored corn chips
*gluten free when served with tri-colored corn chips
suggested wine: J J Hills Chardonnay
suggested beer: Warsteiner

jumbo shrimp cocktail 13 (GF)

six jumbo prawns arranged around crisp celery with our own cocktail sauce and lemon
suggested wine: J J Hills Chardonnay

creamy artichoke dip 9

one of J J Hill's favorites! marinated artichoke hearts with parmesan cheese and creamy herb sauce. served with warm flat-bread and tri-color corn chips
suggested wine: J J Hills Cab/Merlot
suggested beer: Mac & Jack

sausage trio 13

one whole each bratwurst, Polish sausage, and barbeque German sausage served with spicy brown and whole grain mustard, and house made gourmet sauerkraut
suggested wine: Barefoot Pinot Grigio
suggested beer: Warsteiner

chips and salsa 6 (GF) (V)

multi-colored corn chips served with house-made fresh jicama salsa and pico de gallo
suggested wine: Barefoot Pinot Grigio
suggested beer: Mac & Jack

grilled chicken on flat bread with brie 11

grilled flat bread topped with marinated grilled chicken, melted brie, sun-dried tomato, and fresh chopped basil
suggested wine: J J Hills Chardonnay

mini beef tacos 9

you get an even dozen mini tacos with a bean and beef filling deep fried golden brown then topped with cheese and served with house made ranchero sauce
suggested wine: Barefoot Pinot Grigio
suggested Beer: Corona

tri colored nachos supreme 12 (GF)

melted Mexican cheese over multi-colored corn chips topped with diced tomatoes and sliced olives. served with guacamole, fresh pico de gallo, and sour cream
add grilled chicken or beef 3
suggested wine: J J Hills Chardonnay
suggested Beer: Corona

Note: Meats can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness. Please be aware that our kitchen does process foods including wheat, dairy, soy, and nuts. Sales taxes are additional. Parties of 8 or more will be on one check and an 18% gratuity will be added. Not responsible for lost or stolen articles. We reserve the right to refuse service.

sandwiches

the following items are served with your choice of French fries, sweet potato fries, or fresh apple slaw

barbecue pulled pork on flat bread 11

tender pork slow cooked in rich barbeque sauce on grilled flat bread and topped with fresh homemade apple slaw
suggested wine: J J Hills Riesling
suggested beer: Mac & Jack

grilled northwest buffalo burger 13

give this healthy option a try - crisp lettuce, sliced tomato, fresh onions, and sliced pickles on a toasted bun with mayonnaise. add bacon for just 1.50
(buffalo burger is lower in calories, less fat, and less cholesterol than ground beef)
suggested wine: J J Hills Cab/Merlot
suggested beer: Paulander Hefeweizen

old fashioned burger with cheese 10

flame grilled beef patty with your choice of Swiss or cheddar cheese topped with crisp lettuce, sliced tomato, onion, pickle, mayonnaise. add bacon for just 1.50
suggested wine: J J Hills Cab/Merlot
suggested beer: Mac & Jack

grilled marinated chicken breast sandwich 11

served on toasted flat bread with fresh spinach, sliced tomato and mayonnaise
suggested wine: J J Hills Riesling
suggested beer: Warsteiner

fresh grill specialty salads

small salad 8 large salad 10

add grilled shrimp: 5

add marinated & grilled chicken: 4

suggested wine for all salads: J J Hills Chardonnay

suggested beer for all salads: Warsteiner

(GF)= gluten free (V) = vegetarian

fresh pear Caesar

chopped romaine with creamy Caesar, homemade croutons, parmesan cheese. topped with cranberries and chopped dates filled with gorgonzola cheese and garnished with sliced pears

Greek salad (GF) (V)

a mosaic of contrasting colors and textures: round Kalamata olives compliment crunchy cucumbers; red onions, tomatoes and pepperoncini on a bed of artisan greens topped with feta cheese

or without cheese this is a vegetarian entree

spinach salad (GF)

fresh spinach with mushrooms, homemade croutons, diced tomatoes, with your choice of hot bacon dressing or creamy house dill dressing finished with parmesan cheese and garnished with seasonal vegetables
or without croutons this is a gluten free entree

tossed house green salad

a blend of artisan greens and romaine, homemade croutons, seasonal vegetables, and your choice of dressing
small salad 4 large salad 6

Note: Meats can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness. Please be aware that our kitchen does process foods including wheat, dairy, soy, and nuts. Sales taxes are additional. Parties of 8 or more will be on one check and an 18% gratuity will be added. Not responsible for lost or stolen articles. We reserve the right to refuse service.

fresh grill menu

served with sourdough boule and butter and your choice of seasonal sautéed vegetables, sweet potato fries, organic quinoa*, or natural mashed potatoes

(GF) = gluten free (V) = vegetarian

spicy shrimp sauté 17 (GF)

sautéed shrimp with onions, sweet red peppers and zucchini in a butter white wine sauce with garlic and Cajun seasoning
suggested wine: Barefoot Pinot Grigio
suggested beer: Corona

grilled salmon 18 (GF)

salmon fillet basted with fresh herb butter sauce and grilled to perfection
suggested wine: J J Hills Chardonnay
suggested beer: Mac & Jack

fresh grill J J Hills pasta 16 (V)

this signature J J Hills pasta dish is tossed with marinara or Alfredo sauce, fresh tomato and basil, and then topped with grilled flank steak, shrimp, or grilled marinated chicken. it is finished with parmesan cheese
or without cheese or meat this is a vegetarian entree
suggested wine: J J Hills Cabernet
suggested beer: Warsteiner

fresh grilled chicken portabella 16 (GF*)

grilled marinated chicken breast topped with fresh grilled slices of portabella mushroom and melted Swiss cheese.
served on Alfredo sauce
*gluten free when served without Alfredo
suggested wine: J J Hills Cab/Merlot
suggested beer: Paulander Hefeweizen

fresh grill margarita chicken 16 (GF)

marinated grilled chicken breast, melted mozzarella cheese, topped with fresh lime, basil, tomato, and margarita sauce
suggested wine: J J Hills Chardonnay
suggested beer: Corona

grilled tilapia 14 (GF)

tilapia fillet basted with fresh herb butter and served with ginger lime tartar sauce
suggested wine: J J Hills Cabernet
suggested beer: Mac & Jack

fresh grilled London broil 16

flank steak marinated in fresh herbs, seared over a hot fire, then sliced thin and finished with béarnaise sauce
or topped with fresh diced tomatoes and gorgonzola - (GF)
suggested wine: J J Hills Merlot
suggested beer: Mac & Jack

juicy grilled top sirloin steak 21 (GF)

ten ounces of tender top sirloin seasoned with organic house seasonings and finished with green peppercorn dipping sauce served on the side
suggested wine: J J Hills Cab/Merlot
suggested beer: Mac & Jack

quinoa topped with grilled chicken & vegetables 16 (GF)

marinated chicken breast, sautéed seasonal vegetables, and fresh grilled portabella mushrooms served over a bed of quinoa and finished with dried cranberries, cashews, and pumpkin seeds
suggested wine: J J Hills Riesling
suggested beer: Warsteiner

quinoa topped with grilled portabella and vegetables 15 (GF) (V)

sautéed seasonal vegetables and fresh grilled portabella mushrooms served over a large bed of quinoa and finished with dried cranberries, cashews, and pumpkin seeds
vegetarian and vegan entree
suggested wine: J J Hills Riesling
suggested beer: Warsteiner

grilled rib steak and portabella mushroom 22 (GF)

10 ounce rib steak seasoned with a special blend of sea salt, garlic, onion, celery and paprika then grilled to your liking and topped with sautéed portabella mushrooms with onions sweet red peppers and zucchini in a white wine sauce
suggested wine: J J Hills Cabernet
suggested beer: Mac & Jack

Note: Meats can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness. Please be aware that our kitchen does process foods including wheat, dairy, soy, and nuts. Sales taxes are additional. Parties of 8 or more will be on one check and an 18% gratuity will be added. Not responsible for lost or stolen articles. We reserve the right to refuse service.

international favorites

served with sourdough boule and butter and your choice of seasonal sautéed vegetables, sweet potato fries, quinoa*, or natural mashed potatoes

wiener schnitzel 19

traditional tender veal cutlet prepared in the Viennese style; breaded and served with lemon wedges and apple slaw.
suggested wine: J J Hills Riesling
suggested beer: Paulander Hefeweizen

schnitzel ala Swiss 16

tender breaded pork, topped with sautéed apples, bacon, onions, mushrooms, topped with Swiss cheese, and finished with green peppercorn sauce
suggested wine: J J Hills Syrah
suggested beer: Paulander Hefeweizen

veal parmesan 18

tender veal cutlet first breaded and fried golden brown then topped with marinara and melted parmesan cheese. served on a bed of pasta
suggested wine: J J Hills Cabernet
suggested beer: Warsteiner

savory dinner strudels 16

an amazing creation you'll want to tell your friends about. **your choice of savory ingredients** carefully wrapped in flaky puffed pastry
(A) grilled marinated chicken, pear and caramelized onion, finished with Alfredo sauce
(B) grilled tender beef, with portabella mushrooms, finished in a rich burgundy sauce
suggested wine: J J Hills Cab/Merlot
suggested beer: Warsteiner

Bavarian chicken 16

boneless skinless marinated chicken breast, grilled and topped with demiglace, sour cream and dill
suggested wine: J J Hills Syrah
suggested beer: Paulander Hefeweizen

coconut shrimp 16

tasty shrimp hand-breaded with shredded coconut then cooked golden brown. served with our ginger lime dipping sauce
suggested wine: J J Hills Riesling
suggested beer: Mac & Jack

* quinoa (keen-wah) is a broadleaf plant from which seeds are harvested and eaten. it is a gluten free pseudo cereal rather than a true cereal, or grain, as it is not a member of the grass family. this crop has become highly appreciated for its nutritional value, as its protein content is very high (12%–18%). unlike wheat or rice (which are low in lysine), and like oats, quinoa contains a balanced set of essential amino acids for humans, making it an unusually complete protein source among plant foods

Note: Meats can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness. Please be aware that our kitchen does process foods including wheat, dairy, soy, and nuts. Sales taxes are additional. Parties of 8 or more will be on one check and an 18% gratuity will be added. Not responsible for lost or stolen articles. We reserve the right to refuse service.

J J Hills private label wines

these private label wines are handcrafted in Washington.

House Reds

	Bottle/Glass	
Merlot	25	7
Cabernet-Merlot	25	7
Cabernet Sauvignon	25	7
Syrah	25	7

House Whites

	Bottle/Glass	
Chardonnay	21	6
Riesling	21	6

Northwest, California & International wines

Red

	Bottle/Glass
Snoqualmie Cabernet Merlot	27
Duck Pond Merlot	27
Rodney Strong Cabernet Sauvignon	32

White

	Bottle/Glass	
Covey Run Riesling	21	7
Barefoot Pinot Grigio	21	7
Ste. Michelle Chardonnay	28	
Snoqualmie Gewurztraminer (Organic)	28	7

Dessert Wine

ask about our port selection

Blush/Champagne

Beringer White Zinfandel	bottle price:	18	glass:	5
Domaine Ste. Michelle 'Blanc de Noir'		28		
J J Hills Champagne		25		
Moet Chandon White Star		75		

featured beers

Bottled Beers

Paulander Hefeweizen	6
Clausthaler Non Alcoholic	4
Long Hammer IPA	4
Corona	4
Coors Light	3
Bud Light	3
Bud Light Lime	3

Miller Genuine Draft	3
Sierra Nevada Porter	4

Draught Beers

Warsteiner	4.5
Mac & Jack's	4
Icicle Brewery IPA	4.5

Sales taxes are additional. Parties of 8 or more will be on one check and an 18% gratuity will be added. Not responsible for lost or stolen articles.

We reserve the right to refuse service.