



DINNER MENU

APPETIZERS

Deep-fried Brussels Sprouts | 12

bacon, feta, green onion, balsamic glaze

Blackened Shrimp Skewers | 13

garlic aioli dipping sauce

Deep Fried Sweet Potato Bites | 12

cranberry & crème fraîche

Ricotta flat bread | 18

lemon orange ricotta, pomegranate, arugula

Fall Flatbread | 18

white cheese sauce, delicata squash, arugula, honey, feta

Warm Brie Dip | 18

rosemary, cranberries, candied pecans, and grapes, side of pita

Apple Cider Glazed Chicken Wings | 18

crispy chicken wings in a apple glaze reduction

SOUP & SALAD

Pumpkin Gazpacho | 15

topped with truffle oil, parsley, house-made croutons

Chilly Chicken Soup | 18

chicken, corn, kidney beans, tomatoes, peppers, onions in a sweet & spicy red sauce, shredded monterey jack cheese, side of toasted baguettes

Microgreen Salad | 18

microgreens, pomegranate seeds, apples, pears, goat cheese, pecans, tossed in a ginger vinaigrette

Taste of Fall Kale Salad | 15

kale, pumpkin seeds, sweet and spicy pecans, apples, sharp cheddar, cinnamon shallot vinaigrette

MAINS & SAMMIES

Venison Parm | 25

breaded fried venison, house-made red sauce, fresh mozzarella, basil, side of bread

Creamy Chicken Gnocchi | 30

burrata, gnocchi, tomato, basil

Classic Carbonara | 30

fettuccine bacon, peas, white sauce, side bread

Sage Butternut Squash Carbonara | 30

fettuccine bacon, peas, creamy butternut squash sauce, toasted pumpkin seeds

Shrimp Scampi | 30

angel hair pasta, shrimp, garlic butter, white wine sauce

Fried Spicy Chicken Sandwich | 25

fried chicken, potato bun, slaw, pickle, hot honey

Hanger Steak | 30

black pepper, maple bacon butter, brussels, side of fried sweet potatoes with cranberry & crème fraîche

Surf & Turf | 40

NY Strip, chimichurri, shrimp, bok choy, fingerling potato coins

Hills Burger | 28

apple caramelized onion, brie, crispy shallots, arugula, smoky sweet raspberry chipotle sauce

Chicken Pot Pie | 30

chicken, peas, carrots, celery, corn, topped with stuffing crumbles



A FRIENDLY PLACE FOR NICE PEOPLE

To our knowledge, Callicoon Hills resort may very well be as old as the town itself, and one day, like the town's famous bandstand, it will truly become a landmark.

Our humble beginning as a boarding house & gristmill built by the Wentzel family c. 1905 started the story. We transitioned to a vacation resort after acquisition in the 1940's by the Hill family, who stewarded the resort through the Borscht Belt era of the 60's, where the Hills solidified its reputation as "A Friendly Place for Nice People".

As chance would have it, a young family visited Hill's Resort in 1973 and decided to purchase the resort after Bruno (who joined as a chef before marrying Marie Hill) told them, "if you like it so much, why don't you buy it!" Hill's then passed to Walter, Anna, and Ela Ambrozewicz, the aforementioned young family, who promised to continue the tradition of warm & personable hospitality.

Today, Callicoon Hills is deeply inspired by the past lives of the property. Conover Club is our vision of a place to visit daily during your stay – where mealtimes lead to quick friendships and jovial humor.

PURVEYORS

It is a joy to be surrounded by a wealth of farms, artisans, and local purveyors in this region with whom we've established great friendships and generous partnerships. While our menus change seasonally, our commitment to quality, flavor, and community stays the same. The following are just some of the businesses that supply the ingredients for our food & beverage offerings.

2 Queens Coffee | Narrowsburg, NY | Loose Leaf Tea

Sustainability and traceability ethics guide owners, Martin & Charles, in the sourcing of organic, fair-trade coffee beans and pollinator-friendly ingredients found in their teas.

Beaverkill Hatchery | Livingston Manor, NY | Trout

Perhaps the oldest and largest private trout hatchery in New York state, proudly owned and operated by the Shaver family for five generations.

Horak Farm | Livingston Manor, NY | Produce & Wood

Linda & Heidi Horak grow and forage local, heirloom, and wild varieties of vegetables, berries, and fruit, in addition to providing beautifully seasoned fruit woods to fuel our smoker.

Earthgirl Flowers | Callicoon Center, NY | Florals

Jill prioritizes locally sourced flower and sustainable practices in making her creative and unique arrangements.

Catskill Provisions Distillery | Callicoon, NY

Truffles, Gin, Vodka, & Whiskey

100% woman-owned by beekeeper and co-founder Claire Marin, this Callicoon-based, award-winning distillery is focused on sustainable practices, supporting the local economy, and most importantly, saving the bees.

Catskill Brewery | Livingston Manor, NY | Beer

"Honest Hardworking Beer" made using only the finest, local ingredients combined with pure Catskill Mountain water and heavy attention to sustainable practices.

Upward Brewing Co | Livingston Manor, NY | Beer

Born from the natural springs at the base of their 120-acre preserve, Beer Mountain™ Upward create clean, crisp, highly drinkable beers.

Agrarian Feast | Livingston Manor, NY | Microgreens

Small organic, forest farm grown, cut and packaged by hand.