

Starters

- Spinach & Artichoke Dip** with warm tortilla chips 14 • **House-Smoked Salmon** Chef's dressing, toasts* 15
Warm Bread Plate house-made rosemary focaccia served with marinated olives and toasted almonds 2 / 4 / 6
Nice Little House Salad beets, goat cheese & rustic croutons 8 • **Cashew Kale Salad** sesame miso vinaigrette 8
Grilled Artichokes *limited availability!* We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. AQ

Sushi

Thai Tuna Roll* 18	Hiramasa Roll* 20	Spicy Tuna 'Osaka Style'* 16
Rainbow Roll* 18	Shrimp & Macadamia Roll 14	Classic California Roll 14
Tuna Mango Roll* 15	Spicy Tuna Roll* 14	Nigiri Plate* 17
Vegetable Roll 13	Coconut Shrimp Roll 15	<i>add a Cashew Kale Salad to any sushi +6</i>

Salads

- Classic Caesar** crisp romaine, Reggiano, rustic croutons, our eggless dressing..... 13
Grilled Chicken Salad grilled chicken, field greens, peanut sauce, honey lime vinaigrette..... 18
Hiramasa Sashimi & Kale Salad cashews, emerald kale, fresh mint, sesame miso vinaigrette*..... 24
Thai Steak & Noodle Salad marinated filet (*or crispy chicken*), avocado, mango, chopped peanuts*..... 22

Sandwiches + Burgers

- Hillstone Cheeseburger** freshly ground chuck steak, tomato, lettuce and melted cheddar*..... 18
House-Made Veggie Burger brown rice, mushroom and almond burger with avocado and melted jack..... 17
Hickory Burger applewood smoked bacon, grated cheddar, onion, hickory sauce*..... 19
Famous French Dip thinly sliced roasted prime rib on a house-made french roll served au jus*..... 22

House Specialties

- Scottish Salmon** pan roasted, with lentil vinaigrette, pommes purée and rainbow Swiss chard*..... 27
Grilled Redfish with jumbo lump crab and lemon butter, pommes purée and rainbow Swiss chard *..... 35
Flying Chicken Platter light and crispy fried chicken, coleslaw, campari tomatoes and dipping sauces..... 18
Jumbo Lump Crab Cakes pan-fried Blue crab with pommery mustard and coleslaw (*limited*)..... 38
Campfire Barbecue Ribs seasoned and slow cooked, with french fries and Ding's coleslaw..... 29
USDA Prime Filet with bourbon cream sauce, pommes purée and rainbow Swiss chard*..... 45
Prime New York Strip Steak hardwood grilled, with vine-ripe tomatoes and blue cheese*..... 48
Hawaiian Rib-Eye Steak pineapple soy ginger marinade, with a loaded baked potato*..... 34
Double-Cut Pork Chop hardwood grilled, with pommes purée and rainbow Swiss chard (*limited*)..... 29

Rainbow Swiss Chard 6 • Coleslaw 6 • Tabbouleh 6
 Hand-Cut French Fries 6 • Loaded Idaho Baked Potato 7 • Pommes Purée 6



We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!