ESTABLISHED 2009 **HILLSTONE** LIVE JAZZ NIGHTLY

Starters

Spinach & Artichoke Dip with warm tortilla chips 13 • **House-Smoked Salmon** Chef's dressing, toasts* 15

Warm Bread Plate rosemary focaccia, marinated olives, toasted almonds 2 / 4 / 6 • **Today's Signature Soup** 9

Nice Little House Salad beets, goat cheese & rustic croutons 8 • **Cashew Kale Salad** sesame miso vinaigrette 8

Grilled Artichokes *gone for the season!* 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. Typically available spring through summer.

Sushi

Thai Tuna Roll* 18
Rainbow Roll* 18
Tuna Mango Roll* 15
Vegetable Roll 13
Hiramasa Roll* 20
Shrimp & Macadamia Roll 14
Spicy Tuna Roll* 14
Coconut Shrimp Roll 15
Spicy Tuna 'Osaka Style'* 16
Classic California Roll 14
Nigiri Plate* 17
add a Cashew Kale Salad to any sushi +5

Salads

Iceberg Wedge & Blue Cheese tomatoes, warm beets, Danish blue cheese (*add bacon, no additional charge*) 13
Classic Caesar crisp romaine, Reggiano, rustic croutons, our eggless dressing 13
Grilled Chicken Salad grilled chicken, field greens, peanut sauce, honey lime vinaigrette 17
Thai Steak & Noodle Salad marinated filet, avocado, mango (*or with crispy chicken*)* 21
Spicy Tuna Roll Salad spicy tuna roll with mixed greens, mango and avocado* 22
Hiramasa Sashimi & Kale Salad cashews, emerald kale, fresh mint, sesame miso vinaigrette* 24

Sandwiches + Burgers

Hillstone Cheeseburger freshly ground chuck steak, tomato, lettuce and melted cheddar* 17
House-Made Veggie Burger brown rice, mushroom and almond burger with avocado and melted jack 15
Hickory Burger applewood smoked bacon, grated cheddar, onion, hickory sauce* 18
Famous French Dip thinly sliced roasted prime rib on a house-made french roll served au jus* 21
Gulf Coast Style Fish Sandwich dill pickle, thousand island slaw, served with a field greens salad *(limited)* 17

House Specialties

Scottish Salmon pan roasted, with lentil vinaigrette, pommes purée and seasonal green vegetable* 27
Today's Fresh Fish selection and preparation varies daily* ..... AQ
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 seasonal green vegetable* 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, served with pommes purée and seasonal green vegetable 29

Seasonal Green Vegetable 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!