

## 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 *add a Cashew Kale Salad to any sushi +6*

<b>Thai Tuna Roll*</b> 18	<b>Hiramasa Roll*</b> 20	<b>Coconut Shrimp Roll</b> 15
<b>Rainbow Roll*</b> 18	<b>Spicy Tuna Roll*</b> 14	<b>Spicy Tuna 'Osaka Style'*</b> 16
<b>Tuna Mango Roll*</b> 15	<b>Shrimp &amp; Macadamia Roll</b> 14	<b>Classic California Roll</b> 14
<b>Veg Roll with Spicy Ponzu</b> 13	<b>Avocado Roll with Trout Roe</b> 14	<b>Nigiri Plate*</b> 17

## Salads

- Iceberg Wedge & Blue Cheese** tomatoes, warm beets, Danish blue cheese (*add bacon, no additional charge*)..... 14  
**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, pomme purée and rainbow Swiss chard\* ..... 27  
**Red Idaho Trout** Cajun seasoned and hardwood grilled, with pomme purée and rainbow Swiss chard\* ..... 26  
**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, pomme purée and rainbow Swiss chard\* ..... 45  
**The Hawaiian** rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato\* ..... 34  
**Double-Cut Pork Chop** with Pommery mustard sauce, braised red cabbage and pomme purée (*limited*)..... 29

Rainbow Swiss Chard 6 • Coleslaw 6 • Tabbouleh 6

Hand-Cut French Fries 6 • Loaded Idaho Baked Potato 7 • Pomme 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!