

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 *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*

Thai Tuna Roll* 18

Rainbow Roll* 18

Tuna Mango Roll* 15

Veg Roll with Spicy Ponzu 13

Hiramasa Roll* 20

Spicy Tuna Roll* 14

Shrimp & Macadamia Roll 14

Avocado Roll with Trout Roe 14

Coconut Shrimp Roll 15

Spicy Tuna 'Osaka Style'* 16

Classic California Roll 14

Nigiri Plate* 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..... 12
Grilled Chicken Salad grilled chicken, field greens, peanut sauce, honey lime vinaigrette 17
Crab Cake Salad Star Ruby grapefruit, avocado, mixed greens, Champagne vinaigrette (*limited availability*) 22
Hiramasa Sashimi & Kale Salad cashews, emerald kale, fresh mint, sesame miso vinaigrette* 23
Thai Steak & Noodle Salad marinated filet (*or crispy chicken*), avocado, mango, chopped peanuts* 21

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 16
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 and rainbow Swiss chard* 26
Red Idaho Trout Cajun seasoned and hardwood grilled, served with coleslaw 25
Flying Chicken Platter light and crispy fried chicken, coleslaw, campari tomatoes and dipping sauces 18
Seasonal Vegetable Plate today's composed selection of fresh vegetables 16
Campfire Barbecue Ribs seasoned and slow cooked, with french fries and Ding's coleslaw 28
USDA Prime Filet hand-selected, served with a field greens salad* 38
The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with hand-cut french fries* 32

Rainbow Swiss Chard 6 • Coleslaw 6 • Tabbouleh 6 • Hand-Cut French Fries 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!