

Chilled Jumbo Shrimp cocktail & rémoulade sauces 23

Spinach & Artichoke Dip with warm tortilla chips 18 • **Rosemary Focaccia** marinated olives & almonds 5

Nice Little House Salad mixed greens, warm beets, walnuts & goat cheese 11

SUSHI

Thai Tuna Roll 18	Shrimp & Macadamia Roll 16	Rainbow Roll 17
Coconut Shrimp Roll 17	Classic California Roll 16	Hiramasa Roll 21
Vegetable Roll 14	Spicy Tuna Roll 16	Nigiri Plate20
Spicy Tuna 'Osaka Style' sashimi tuna stacked with avocado and sushi rice 19		

VEGETABLE SMALL PLATES 6 EACH

<i>Rainbow Swiss Chard with chilli & citrus raisins • Sautéed Bok Choy with garlic oil & toasted sesame seeds</i>	
<i>Braised Red Cabbage with goat cheese • Roasted Peppers topped with feta • Chilled Asparagus with chopped egg</i>	
<i>Heirloom Cauliflower with golden raisins • Hand-Cut Shoestring French Fries • Wild Rice Salad with blueberries & corn</i>	
<i>Coleslaw with Grandma Ding's relish • Pomme Purée with Parmesan Regiano • Fully Loaded Idaho Baked Potato (limited)</i>	
Seasonal Vegetable Plate your choice of four vegetables..... 21	

SALADS

Classic Caesar baby gem romaine, grated Reggiano, rustic croutons (<i>add rotisserie chicken +6</i>) 17
Roasted Chicken & Emerald Kale tossed in roasted peanut vinaigrette with fresh herbs..... 22
Pan-Seared Ahi Tuna cilantro-ginger vinaigrette, mixed greens, mango and avocado 27
Yellowtail Sashimi Salad ponzu soy sauce, with kale salad in a roasted peanut vinaigrette..... 24
Grilled Chicken Salad honey-lime vinaigrette, field greens, peanut sauce 21
Thai Steak & Noodle Salad seared filet, mango, avocado, herbs, chopped peanuts, Thai dressing 26

BURGERS & SANDWICHES

Hillstone Burger ground chuck steak served all the way with melted cheddar 23
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack 23
Gulf Coast Style Fish Sandwich crispy cod, thousand island slaw, served with field greens salad..... 23
Famous French Dip thinly sliced roasted prime rib on a house-made French roll served au jus 24

HOUSE SPECIALTIES

We buy our fish whole and hand-fillet in-house to ensure the highest quality

Today's Very Fresh Fish selection and preparation changes daily, served à la carte..... AQ
Miso Glazed Atlantic Cod baby bok choy, seasoned rice, shiitake ponzu, toasted sesame 35
Scottish Salmon pan roasted, served with pomme purée and heirloom cauliflower 33
Jumbo Lump Crab Cakes with Pommery mustard, French fries and coleslaw (<i>limited availability</i>) 45
Dutch Country Chicken apricot glaze and crushed herbs, served à la carte (<i>limited</i>) 25
Double-Cut Pork Chop cured in-house, served with braised red cabbage and pomme purée 34
Prime New York Strip charbroiled with compound butter, served à la carte 51
Campfire Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw37
USDA Prime Center-Cut Filet hand-selected beef tenderloin, served à la carte 48
Hawaiian Rib-Eye Steak pineapple soy ginger marinade, with a loaded baked potato..... 42
Roasted Prime Rib aged prime rib roasted on the bone, served à la carte..... 39

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!