

Chilled Jumbo Shrimp served with cocktail & rémoulade sauces 23

Burrata on Toast roasted tomatoes & fresh herbs 16 • **Spinach & Artichoke Dip** warm tortilla chips 18

Rosemary Focaccia olives & almonds 5 • **Nice Little House Salad** mixed greens, beets, walnuts, goat cheese 11

SUSHI

Thai Tuna Roll 18	Shrimp & Macadamia Roll 16	Rainbow Roll 17
Coconut Shrimp Roll 17	Spicy Tuna Roll 16	Hiramasa Roll 21
Vegetable Roll 14	Classic California Roll 16	Nigiri Plate 20
Spicy Tuna 'Osaka Style' sashimi tuna stacked with avocado, cucumber and sushi rice 19		

VEGETABLE SMALL PLATES 9 EACH

Rainbow Swiss Chard with chilli & citrus raisins • Sautéed Bok Choy with garlic oil & toasted sesame seeds

Braised Red Cabbage with goat cheese • Spaghetti Squash with tomato chutney • Broccoli with lemon and Reggiano

Heirloom Cauliflower with golden raisins • Hand-Cut Shoestring French Fries • Wild Rice Salad with blueberries & corn

Coleslaw with Grandma Ding's relish • Pomme Purée with Parmesan Reggiano • Fully Loaded Idaho Baked Potato (limited)

Seasonal Vegetable Plate your choice of four vegetables..... 24

SALADS

Classic Caesar baby gem romaine, grated Reggiano, rustic croutons (*add rotisserie chicken +6*) 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 22

Thai Steak & Noodle Salad seared filet (*or rotisserie chicken*), mango, avocado, herbs, chopped peanuts 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

Famous French Dip thinly sliced roasted prime rib on a house-made French roll served au jus 24

—served with your choice of coleslaw or hand-cut shoestring fries

HOUSE SPECIALTIES

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

Today's Very Fresh Fish selection and preparation changes daily 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 34

Jumbo Lump Crab Cakes with Pommery mustard, French fries and coleslaw (*limited availability*) 45

Dutch Country Chicken apricot glaze and crushed herbs, served with wild rice salad (*limited*) 28

Slow-Roasted Pork Filet with Pommery mustard sauce, braised red cabbage and pomme purée 34

Campfire Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw 37

USDA Prime Center-Cut Filet hand-selected beef tenderloin, with rainbow Swiss chard and pomme purée.... 49

The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato..... 42

Roasted Prime Rib aged prime rib roasted on the bone, with rainbow Swiss chard and pomme purée 44

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!