

Chilled Jumbo Shrimp served with cocktail & rémoulade sauces 24

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

VEGETABLE SMALL PLATES 9 EACH

Peruvian Style Sautéed Corn freshly shucked with zucchini and onion • *Braised Red Cabbage* with goat cheese
Sautéed Spinach with Cipollini onions • *Broccoli* with avgolemono • *Sautéed Bok Choy* with toasted sesame seeds
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..... 25

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 and Reggiano 23
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 23
Thai Steak & Noodle Salad seared filet (<i>or rotisserie chicken</i>), mango, chopped peanuts, basil and mint..... 27

BURGERS & SANDWICHES

Hillstone Burger ground chuck steak served all the way with melted cheddar 24
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack 23
Soft Shell Crab Po' Boy fully dressed with lettuce, tomato, dill pickle, onion and rémoulade (<i>limited</i>)..... 27
Famous French Dip thinly sliced roasted prime rib on a house-made French roll served au jus 25

—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 36
Scottish Salmon pan roasted, served with pomme purée and heirloom cauliflower 36
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 with wild rice salad (<i>limited</i>) 29
Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée 35
Campfire Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw 38
USDA Prime Filet center-cut beef tenderloin, with sautéed spinach and pomme purée..... 52
The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato..... 43
Roasted Prime Rib aged prime rib roasted on the bone, with sautéed spinach and pomme purée..... 46
Prime New York Strip hand-selected, with broccoli and pomme purée..... 54

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!