378 Park Ave South **HILLSTONE** *Lunch Menu*

NEW YORK, NY EST. 1999

Spinach & Artichoke Dip served with salsa, sour cream and warm hand-cut tortilla chips 17

Chilled Jumbo Shrimp cocktail and rémoulade sauces 21 • **Rosemary Focaccia** with marinated olives & almonds 5

Nice Little House Salad mixed greens, warm beets, walnuts & goat cheese 10 • **Today's Featured Soup** 10

Roasted Brussels Sprouts with lemon aioli 10

SUSHI

Thai Tuna Roll 17
Coconut Shrimp Roll 16
Vegetable Roll 14
Shrimp & Macadamia Roll 16
Classic California Roll 15
Spicy Tuna Roll 16
Rainbow Roll 17
Hiramasa Roll 21
Nigiri Plate 19
Spicy Tuna 'Osaka Style' *sashimi tuna stacked with avocado and sushi rice* 18

SALADS

Classic Caesar baby gem romaine, grated Reggiano, rustic croutons *(add rotisserie chicken +5)* 16

Roasted Chicken & Emerald Kale tossed in roasted peanut vinaigrette with fresh herbs 21

Pan-Seared Ahi Tuna cilantro-ginger vinaigrette, mixed greens, mango and avocado 26

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 24

BURGERS & SANDWICHES

Hillstone Burger ground chuck steak served all the way with melted cheddar 21

California Burger jack cheese, avocado, watercress, red onion 21

House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack 21

Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, sliced tomato, dressed kale 20

Lamb Sandwich slow roasted leg of lamb, arugula and roasted sweet peppers on a baguette 21

Gulf Coast Style Fish Sandwich crispy cod, thousand island slaw, served with field greens salad *(limited)* 21

Famous French Dip thinly sliced roasted prime rib on a house-made French roll served au jus 23

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 ..... AQ

Miso Glazed Atlantic Cod baby bok choy, seasoned rice, shiitake ponzu, toasted sesame 29

Scottish Salmon pan roasted, served with heirloom cauliflower 29

Dutch Country Chicken apricot glaze and crushed herbs, served with wild rice salad *(limited)* 27

Campfire Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw 33

Hawaiian Rib-Eye Steak pineapple soy ginger marinade, with a loaded baked potato 37

USDA Prime Center-Cut Filet with a nice little house salad 49

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

MARKET SIDES 8 EACH

Rainbow Swiss Chard • Braised Red Cabbage
Coleslaw • Heirloom Cauliflower • Sautéed Bok Choy
Roasted Peppers • Sautéed Spinach • Shoestring Fries
Wild Rice Salad • Loaded Idaho Baked Potato (limited)

DESSERTS & COFFEE

Warm Five-nut Brownie 10
Apple Walnut Cobbler 10
Espresso 3 • Macchiato 3
Gibraltar 4 • Cappuccino 4

We take pride in preparing our food from scratch every day. Some items will have limited availability. 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!