

Chilled Jumbo Shrimp cocktail & rémoulade sauces 22 • **Burrata on Toast** roasted tomatoes & fresh herbs 15
Spinach & Artichoke Dip with warm tortilla chips 18 • **Rosemary Focaccia** marinated olives & almonds 5
Nice Little House Salad mixed greens, roasted beets, rustic croutons, walnuts & goat cheese 10

SUSHI

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

VEGETABLE SMALL PLATES 8 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 • Fully Loaded True Idaho Baked Potato (limited availability)*

Seasonal Vegetable Plate your choice of four vegetables..... 22

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 and Reggiano 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, chopped peanuts, basil and mint..... 25

BURGERS & SANDWICHES

Hillstone Burger ground chuck steak served all the way with melted cheddar 23
California Burger jack cheese, avocado, watercress, red onion..... 23
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack21
Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, sliced tomato, dressed kale 22
Soft Shell Crab Po' Boy fully dressed with lettuce, tomato, dill pickle, onion and rémoulade..... 25
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 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 32
Scottish Salmon pan roasted, served with heirloom cauliflower 31

Dutch Country Chicken apricot glaze and crushed herbs, served with wild rice salad (*limited*) 28
Campfire Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw 34
USDA Prime Center-Cut Filet hand-selected beef tenderloin, with a nice little house salad..... 49
The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato..... 38

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!