

**Chilled Jumbo Shrimp** served with cocktail & rémoulade sauces 21

**Spinach & Artichoke Dip** with warm tortilla chips 17 • **Rosemary Focaccia** marinated olives & almonds 5

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

## SUSHI

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

## VEGETABLE SMALL PLATES 6 EACH

*Rainbow Swiss Chard with chilli & citrus raisins • Sautéed Bok Choy with garlic oil & toasted sesame seeds  
Braised Red Cabbage with goat cheese • Roasted Peppers topped with feta • Chilled Asparagus with chopped egg  
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..... 21

## SALADS

<b>Classic Caesar</b> baby gem romaine, grated Reggiano, rustic croutons ( <i>add rotisserie chicken +5</i> )..... 16
<b>Roasted Chicken &amp; Emerald Kale</b> tossed in roasted peanut vinaigrette with fresh herbs..... 21
<b>Pan-Seared Ahi Tuna</b> cilantro-ginger vinaigrette, mixed greens, mango and avocado ..... 26
<b>Yellowtail Sashimi Salad</b> ponzu soy sauce, with kale salad in a roasted peanut vinaigrette..... 24
<b>Grilled Chicken Salad</b> honey-lime vinaigrette, field greens, peanut sauce ..... 21
<b>Thai Steak &amp; Noodle Salad</b> seared filet, mango, avocado, herbs, chopped peanuts, Thai dressing ..... 24

## BURGERS & SANDWICHES

<b>Hillstone Burger</b> ground chuck steak served all the way with melted cheddar ..... 21
<b>California Burger</b> jack cheese, avocado, watercress, red onion..... 21
<b>House-Made Veggie Burger</b> our signature recipe with sweet soy glaze and melted jack ..... 21
<b>Ding's Crispy Chicken Sandwich</b> buttermilk fried chicken, baby Swiss, sliced tomato, dressed kale ..... 20
<b>Lamb Sandwich</b> slow roasted leg of lamb, arugula and roasted sweet peppers on a baguette..... 21
<b>Gulf Coast Style Fish Sandwich</b> crispy cod, thousand island slaw, served with field greens salad..... 21
<b>Famous French Dip</b> 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*

<b>Today's Very Fresh Fish</b> selection and preparation changes daily, served à la carte..... AQ
<b>Miso Glazed Atlantic Cod</b> baby bok choy, seasoned rice, shiitake ponzu, toasted sesame ..... 29
<b>Scottish Salmon</b> pan roasted, served with heirloom cauliflower ..... 29
<b>Dutch Country Chicken</b> apricot glaze and crushed herbs, served à la carte ( <i>limited</i> ) ..... 24
<b>Campfire Barbecue Pork Ribs</b> fall-off-the-bone tender, with French fries and Ding's coleslaw ..... 33
<b>USDA Prime Center-Cut Filet</b> hand-selected beef tenderloin, served à la carte ..... 48
<b>Hawaiian Rib-Eye Steak</b> pineapple soy ginger marinade, with a loaded baked potato.....37

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!