

**Chilled Jumbo Shrimp**

served with cocktail &amp; rémoulade sauces 22

**House-Smoked Salmon** with Chef's dressing & toasts 17**Spinach & Artichoke Dip** salsa, sour cream & tortilla chips 16**Ciabatta Cheese Toast** Parmesan, Gruyere, cheddar & jack cheeses 8**Texas Toast** served with Toni's olives & toasted almonds 4**Nice Little House Salad** mixed greens, goat cheese, rustic house-made croutons, roasted beets & walnuts 9**Traditional Salad** chopped egg, smokehouse bacon, rustic croutons, choice of dressing 9

—our house-made dressings: thousand island, buttermilk garlic, mustard-honey, blue cheese and classic vinaigrette

**Grilled Artichokes** limited availability! *We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ***SALADS****Grilled Chicken Salad** field greens, jicama, tortilla strips, with honey-lime vinaigrette and peanut sauce 19**Sashimi Tuna Salad** pan-seared ahi, mixed greens, mango and cilantro-ginger vinaigrette 23**Thai Steak & Noodle Salad** marinated filet (or crispy chicken), avocado, mango, chopped peanuts 23**Emerald Kale & Rotisserie Chicken** with fresh herbs and roasted peanut vinaigrette 19**Caesar Salad** crisp romaine, grated Reggiano, rustic house-made croutons 13**Iceberg Wedge & Blue Cheese Salad** with tomatoes and warm beets 19**BURGERS & SANDWICHES****Hillstone Burger** freshly ground chuck steak with melted cheddar, tomato, lettuce and onion 18**House-Made Veggie Burger** our signature recipe with sweet soy glaze and melted jack 18**Gulf Coast Style Fish Sandwich** crispy grouper, slaw, dill pickle, served with a field greens salad 19**Famous French Dip** thinly sliced roasted prime rib on a house-made French roll, served au jus 21**HOUSE SPECIALTIES****Hardwood Grilled Trout** Cajun seasoned red trout, served with creamy coleslaw 26**Faroe Island Salmon** filleted in-house and pan-roasted, with seasonal vegetable and potato purée 28**Wood-Fired Rotisserie Chicken** roasted with crushed herbs, served with couscous (limited) 26**Slow-Roasted Pork Filet** finished on the grill, with potato purée and braised red cabbage 29**Vince's Fried Shrimp** with cocktail and rémoulade sauces, served with coleslaw 28**Hawaiian Rib-Eye** pineapple soy ginger marinade, served with a loaded baked potato 38**Barbecue Pork Ribs** slow-cooked, fall-off-the-bone tender, with French fries and coleslaw 34**USDA Prime Center-Cut Filet** hand selected, served with potato purée and something green 49**Roasted Prime Rib** aged and slow roasted on the bone, with a loaded Idaho baked potato 36**MARKET SIDES** 8 EACHCreamy Coleslaw • Black Beans & White Rice  
Seasonal Vegetable • Hand-Cut French Fries  
Couscous • True Idaho Baked Potato**DESSERTS & COFFEE**Apple Walnut Cobbler 10 • Warm Five-Nut Brownie 10  
Key Lime Pie with toasted pecan crust 10  
Coffee 3 • Espresso 3 • Cappuccino 4

*We take pride in preparing our food from scratch every day.* Some items will have limited availability and we respectfully cannot guarantee steaks prepared '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!