

Starters

House-smoked Salmon with toasts and Chef's dressing.....	20
Spinach & Artichoke Dip with salsa, sour cream and warm tortilla chips.....	18
Chilled Jumbo Shrimp served with cocktail & rémoulade sauces.....	22
Rosemary Focaccia with marinated olives and roasted almonds.....	4
Tonight's Featured Soup house-made, selection changes daily.....	12
Emerald Kale Salad with roasted peanut dressing and fresh herbs.....	12
Traditional Salad chopped egg, smokehouse bacon, rustic house-made croutons.....	12

with choice of mustard honey, buttermilk garlic, blue cheese or classic vinaigrette

— **Grilled Artichokes** *gone for the season!* 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. They are typically available spring through summer.

Salads

Grilled Chicken Salad field greens, jicama, honey-lime vinaigrette and peanut sauce.....	24
Thai Steak & Noodle Salad seared filet (<i>or rotisserie chicken</i>), mango, chopped peanuts, basil and mint.....	26
Kale Salad with Roasted Chicken emerald kale and fresh herbs with roasted peanut vinaigrette.....	21
Caesar Salad crisp romaine, grated Reggiano, rustic croutons and our eggless dressing.....	14

Sandwiches + Burgers

Our burgers are ground in-house fresh each morning for today's service and served on our house-made egg bun

Hillstone Cheeseburger freshly ground, with tomato, onion, lettuce and melted cheddar.....	22
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted Jack.....	22
Famous French Dip thinly sliced roasted prime rib on a house-made french roll served with au jus.....	24

House Specialties

Free-Range Rotisserie Chicken roasted with crushed herbs and apricot glaze, with pomme purée – <i>limited</i>	29
Mt. Lassen Cajun Trout seasoned and hardwood grilled, served with something green.....	30
Pan-Roasted Salmon filleted in-house, served with pomme purée and something green.....	34
Jumbo Lump Crab Cakes with Pommery mustard, hand-cut fries and coleslaw – <i>limited availability</i>	38
Spinach and Cheese Omelet served with hand-cut fries.....	16
Flying Tuna Platter seared ahi, mixed greens, mango, avocado, honey-lime vinaigrette.....	32
Double-Cut Pork Chop cured in-house, with Pommery mustard, braised red cabbage and pomme purée.....	29
The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with hand-cut fries.....	40
Barbecue Pork Ribs fall-off-the-bone tender, with french fries and creamy coleslaw.....	38
USDA Prime Center Cut Filet hand-selected beef tenderloin, pomme purée and braised red cabbage.....	49
Bone-in Prime Rib aged and roasted, served with a loaded Idaho baked potato.....	42

Something Green 10 • Braised Red Cabbage 10 • Tabbouleh 10
Hand-cut French Fries 10 • Pomme Purée 10 • True Idaho Baked Potato 10

A 3% charge is added to assist with the City of SF mandates for healthcare, sick leave, and minimum wage

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being, if you have any allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. **Bon Appétit!**