ESTABLISHED 1998
SAN FRANCISCO

HILLSTONE

FEATURING LIVE
JAZZ NIGHTLY

Starters

House-smoked Salmon with toasts and Chef's dressing 19

Chilled Jumbo Shrimp served with cocktail and rémoulade sauces 22

Spinach & Artichoke Dip with salsa, sour cream and warm tortilla chips 16

Rosemary Focaccia with marinated olives and roasted almonds 4

Tonight's Featured Soup house-made, selection changes daily 10

Emerald Kale Salad with roasted peanut dressing and fresh herbs 12

Traditional Salad cornbread croutons, chopped egg and smokehouse bacon 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. Typically available spring through summer. AQ

Salads

Grilled Chicken Salad field greens, jicama, honey-lime vinaigrette and peanut sauce 22

Thai Steak & Noodle Salad seared filet, avocado, mango, fresh herbs – *or with rotisserie chicken* 26

Kale Salad with Roasted Chicken emerald kale and fresh herbs with roasted peanut vinaigrette 19

Caesar Salad cornbread croutons, grated Reggiano and our eggless dressing – *add crispy rock shrimp +8* 13

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 21

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

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

Today's Featured Sandwich selection changes daily ..... AQ

House Specialties

Free-Range Rotisserie Chicken roasted with crushed herbs and apricot glaze, with pomme purée – *limited* 28

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 32

Jumbo Lump Crab Cakes with Pommery mustard, hand-cut fries and coleslaw – *limited availability* 36

Spinach and Goat Cheese Omelet served with hand-cut fries 16

Flying Tuna Platter seared ahi, mixed greens, mango, avocado, honey-lime vinaigrette 30

Campfire Rib-Eye hardwood grilled, served with sliced tomatoes, blue cheese and vinaigrette 38

Barbecue Pork Ribs fall-off-the-bone tender, with french fries and creamy coleslaw 37

USDA Prime Center Cut Filet hand-selected beef tenderloin, with pomme purée and something green 46

Bone-in Prime Rib aged and roasted, served with a loaded Idaho baked potato 39

Rainbow Swiss Chard 8 • Braised Red Cabbage 8 • Tabbouleh 8
Hand-cut French Fries 8 • Pomme Purée 8 • True Idaho Baked Potato 8

A 2% 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!**