

## Starters

<b>House-smoked Salmon</b> with toasts and Chef's dressing.....	19
<b>Chilled Jumbo Shrimp</b> served with cocktail and rémoulade sauces.....	22
<b>Spinach &amp; Artichoke Dip</b> with salsa, sour cream and warm tortilla chips.....	16
<b>Rosemary Focaccia</b> with marinated olives and roasted almonds.....	4
<b>Tonight's Featured Soup</b> house-made, selection changes daily.....	10
<b>Emerald Kale Salad</b> with roasted peanut dressing and fresh herbs.....	12
<b>Traditional Salad</b> 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

<b>Grilled Chicken Salad</b> field greens, jicama, honey-lime vinaigrette and peanut sauce.....	22
<b>Thai Steak &amp; Noodle Salad</b> seared filet, avocado, mango, peanuts, fresh herbs – <i>or with rotisserie chicken</i> .....	26
<b>Kale Salad with Roasted Chicken</b> emerald kale and fresh herbs with roasted peanut vinaigrette.....	19
<b>Caesar Salad</b> cornbread croutons, grated Reggiano and our eggless dressing – <i>add crispy rock shrimp +8</i> .....	13

## Sandwiches + Burgers

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

<b>Hillstone Cheeseburger</b> freshly ground, with tomato, onion, lettuce and melted cheddar.....	21
<b>House-Made Veggie Burger</b> our signature recipe with sweet soy glaze and melted Jack.....	21
<b>Famous French Dip</b> thinly sliced roasted prime rib on a house-made french roll served with au jus.....	23

## House Specialties

<b>Free-Range Rotisserie Chicken</b> roasted with crushed herbs and apricot glaze, with pomme purée – <i>limited</i> .....	28
<b>Mt. Lassen Cajun Trout</b> seasoned and hardwood grilled, served with something green.....	30
<b>Pan-Roasted Salmon</b> filleted in-house, served with pomme purée and something green.....	32
<b>Jumbo Lump Crab Cakes</b> with Pommery mustard, hand-cut fries and coleslaw – <i>limited availability</i> .....	36
<b>Spinach and Goat Cheese Omelet</b> served with hand-cut fries.....	16
<b>Flying Tuna Platter</b> seared ahi, mixed greens, mango, avocado, honey-lime vinaigrette.....	30
<b>Hawaiian Rib-Eye</b> pineapple soy-ginger marinade, served with hand-cut fries.....	39
<b>Barbecue Pork Ribs</b> fall-off-the-bone tender, with french fries and creamy coleslaw.....	37
<b>USDA Prime Center Cut Filet</b> hand-selected beef tenderloin, with pomme purée and something green.....	46
<b>Bone-in Prime Rib</b> aged and roasted, served with a loaded Idaho baked potato.....	39

Something Green 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!**