

Starters

House-smoked Salmon with toasts and Chef's dressing.....	18
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 toasted almonds.....	4
Today's Featured Soup house-made, selection changes daily.....	10
Emerald Kale Salad with roasted peanut dressing and fresh herbs.....	11
Traditional Salad cornbread croutons, chopped egg and smokehouse bacon	11
<i>with choice of mustard honey, buttermilk garlic, blue cheese or classic vinaigrette</i>	
— Grilled Artichokes <i>gone for the season!</i> 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.....	21
Thai Steak & Noodle Salad seared filet, avocado, mango, peanuts, fresh herbs – <i>or with rotisserie chicken</i>	24
Kale Salad with Roasted Chicken emerald kale and fresh herbs with roasted peanut vinaigrette.....	18
Caesar Salad cornbread croutons, grated Reggiano and our eggless dressing – <i>add crispy rock shrimp +8</i>	12
Pan-Seared Ahi Tuna mango, avocado, mixed greens with cilantro ginger vinaigrette.....	26

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	20
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted Jack.....	20
Crispy Chicken Sandwich crispy buttermilk fried chicken, baby Swiss, dressed kale – <i>limited availability</i>	19
Famous French Dip thinly sliced roasted prime rib on a house-made french roll served with au jus.....	22
Today's Featured Sandwich selection changes daily	AQ

House Specialties

Free-Range Rotisserie Chicken roasted with crushed herbs and apricot glaze, served with tabbouleh – <i>limited</i>	26
Mt. Lassen Cajun Trout seasoned and hardwood grilled, served with something green.....	28
Pan-Roasted Salmon filleted in-house, served with something green.....	29
Spinach and Goat Cheese Omelet served with hand-cut fries.....	16
Hawaiian Rib-Eye pineapple soy-ginger marinade, served with hand-cut fries	36
Barbecue Pork Ribs fall-off-the-bone tender, with french fries and creamy coleslaw	37
USDA Prime Center Cut Filet hand-selected beef tenderloin, served with something green.....	42

Something Green 8 • Braised Red Cabbage 8 • Tabbouleh 8
Coleslaw 8 • Hand-cut French Fries 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!**