

Starters

Spinach & Artichoke Dip with salsa, sour cream and warm tortilla chips.....	15
Home Smoked Salmon Chef's dressing, toast points.....	17
Peel & Eat Shrimp served with cocktail & rémoulade sauces.....	19
Rosemary Focaccia served with marinated olives & toasted almonds	4
Emerald Kale Salad with roasted peanut vinaigrette.....	9
Traditional Salad chopped egg, smokehouse bacon, rustic croutons, your choice of dressing.....	9
—mustard honey, buttermilk garlic, Thousand Island, blue cheese or Champagne vinaigrette	
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. They are typically available spring through summer.	

Salads

Iceberg Wedge and Danish Blue Cheese warm beets, tomatoes, Thousand Island dressing.....	15
Grilled Chicken Salad honey-lime vinaigrette, field greens, peanut sauce	19
Classic Caesar crisp romaine, Reggiano, rustic croutons, eggless dressing (<i>add chicken +5</i>)	13
Emerald Kale and Roasted Chicken Salad pulled rotisserie chicken, roasted peanut vinaigrette.....	18
Thai Steak & Noodle Salad marinated filet (<i>or rotisserie chicken</i>), avocado, mango, fresh herbs, chopped peanuts...	22

Burgers & Sandwiches

Our burgers are ground in-house daily for today's service and served on a house-made egg bun

Hillstone Burger* ground chuck steak served all the way with melted cheddar.....	18
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack.....	18
Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, dressed kale.....	18
Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served au jus.....	21

House Specialties

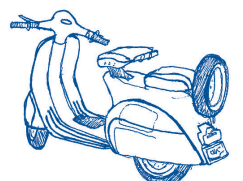
Rotisserie Chicken spit-roasted with apricot glaze and crushed herbs, with pomme purée (<i>limited</i>).....	26
Today's Pan-Fried Fish lightly breaded, served with coleslaw and dill tartar.....	28
Jumbo Fried Shrimp served with rémoulade, cocktail sauce and coleslaw	26
Pan Roasted Salmon* filleted in-house daily, served with pomme purée and seasonal green vegetable.....	29
Omelette with Spinach & Goat Cheese served with a field greens salad	14
Flying Tuna Platter* seared ahi with firecracker ponzu, mixed greens, avocado, mango, honey-lime vinaigrette ...	29
Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée.....	30
The Hawaiian* rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato.....	39
Knife & Fork Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw.....	31
Roasted Prime Rib* aged and slow roasted, with pomme purées and seasonal green vegetable.....	39
USDA Prime Center-Cut Filet* hand selected, with pomme purée and seasonal green vegetable.....	48

Market Sides 7 each

Roasted Peppers • Braised Red Cabbage
 Creamed Corn • Seasonal Green Vegetable
 Tabbouleh • Coleslaw • Hand-Cut Fries
 Pomme Purée • True Idaho Baked Potato

Desserts & Coffee

Apple Walnut Cobbler *served à la mode* 10
 Hot Fudge Sundae *with sugar roasted pecans* 10
 Key Lime Pie *toasted pecan crust* 10
 Espresso 2 • Macchiato 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!