

Starters

Spinach & Artichoke Dip with salsa, sour cream and warm tortilla chips.....	14
Home Smoked Salmon Chef's dressing, toast points.....	15
Peel & Eat Shrimp served with cocktail & rémoulade sauces.....	18
Today's Featured Soup selection changes daily.....	8
Rosemary Focaccia served with marinated olives & toasted almonds	3
Emerald Kale Salad with roasted peanut vinaigrette.....	8
Traditional Salad chopped egg, smokehouse bacon, rustic croutons, your choice of dressing.....	8
—mustard honey, buttermilk garlic, Thousand Island, blue cheese or Champagne vinaigrette	
Grilled Artichokes <i>limited availability!</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. Offered whenever available, spring through summer. AQ	

Salads

Iceberg Wedge and Danish Blue Cheese warm beets, tomatoes, Thousand Island dressing.....	15
Grilled Chicken Salad honey-lime vinaigrette, field greens, peanut sauce	18
Classic Caesar crisp romaine, Reggiano, rustic croutons, eggless dressing (<i>add chicken +5</i>).....	13
Pan-Seared Ahi Tuna Salad* cilantro-ginger vinaigrette, mixed greens, mango, avocado.....	21
Emerald Kale and Roasted Chicken Salad pulled rotisserie chicken, roasted peanut vinaigrette.....	17
Thai Steak & Noodle Salad marinated filet (<i>or rotisserie chicken</i>), avocado, mango, fresh herbs, chopped peanuts...	21

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.....	16
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack.....	16
Gulf Coast Style Fish Sandwich crispy Florida grouper, slaw, dill pickle, served with a field greens salad.....	19
Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, dressed kale	16
Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served au jus.....	20

House Specialties

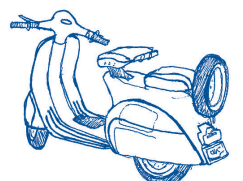
Rotisserie Chicken spit-roasted with apricot glaze and crushed herbs, served with tabbouleh (<i>limited</i>).....	24
Pan Roasted Salmon* filleted in-house daily, served with seasonal green vegetable	26
Ruby Red Trout* Cajun seasoned and hardwood grilled, with coleslaw and vine-ripened tomatoes	24
Omelette with Spinach & Goat Cheese served with hand-cut French fries.....	14
Today's Pan-Fried Fish lightly breaded, served with coleslaw and dill tartar.....	25
Knife & Fork Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw.....	28
Hawaiian Rib-Eye Steak* pineapple soy ginger marinade, with a loaded Idaho baked potato	36
USDA Prime Center-Cut Filet* hand selected, with a nice little salad.....	44

Market Sides 7 each

Creamed Corn • Braised Red Cabbage
Tabbouleh • Seasonal Green Vegetable
Roasted Peppers • Hand-Cut Fries
Coleslaw • 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!