

## Starters

<b>Spinach &amp; Artichoke Dip</b> with salsa, sour cream and warm tortilla chips.....	14
<b>Home Smoked Salmon</b> Chef's dressing, toast points.....	15
<b>Peel &amp; Eat Shrimp</b> served with cocktail & rémoulade sauces.....	18
<b>Today's Featured Soup</b> selection changes daily.....	8
<b>Rosemary Focaccia</b> served with marinated olives & toasted almonds .....	4
<b>Emerald Kale Salad</b> with roasted peanut vinaigrette.....	8
<b>Traditional Salad</b> chopped egg, smokehouse bacon, rustic croutons, your choice of dressing.....	8
—mustard honey, buttermilk garlic, Thousand Island, blue cheese or Champagne vinaigrette	
<b>Grilled Artichokes</b> <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

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

## Burgers & Sandwiches

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

<b>Hillstone Burger*</b> ground chuck steak served all the way with melted cheddar.....	17
<b>House-Made Veggie Burger</b> our signature recipe with sweet soy glaze and melted jack.....	17
<b>Gulf Coast Style Fish Sandwich</b> crispy Florida grouper, slaw, dill pickle, served with a field greens salad.....	20
<b>Ding's Crispy Chicken Sandwich</b> buttermilk fried chicken, baby Swiss, dressed kale .....	17
<b>Famous French Dip*</b> thinly sliced roasted prime rib on a house-made French roll served au jus.....	21

## House Specialties

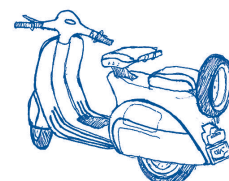
<b>Rotisserie Chicken</b> spit-roasted with apricot glaze and crushed herbs, served with tabbouleh ( <i>limited</i> ).....	24
<b>Pan Roasted Salmon*</b> filleted in-house daily, served with seasonal green vegetable .....	27
<b>Omelette with Spinach &amp; Goat Cheese</b> served with a field greens salad.....	14
<b>Today's Pan-Fried Fish</b> lightly breaded, served with coleslaw and dill tartar.....	25
<b>Knife &amp; Fork Barbecue Pork Ribs</b> fall-off-the-bone tender, with French fries and Ding's coleslaw.....	30
<b>The Hawaiian*</b> rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato.....	38
<b>USDA Prime Center-Cut Filet*</b> 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!