

Starters

Spinach & Artichoke Dip served with salsa, sour cream and warm tortilla chips.....	14
House-Smoked Salmon with Chef's dressing and toasts*.....	15
Warm Bread Plate rosemary focaccia served with marinated olives and toasted almonds.....	2 / 4 / 6
Nice Little House Salad with mixed greens, roasted beets, goat cheese & rustic croutons.....	8
Cashew Kale Salad with sesame miso vinaigrette.....	8
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. AQ	

Sushi

Thai Tuna Roll* 18	Hiramasa Roll* 20	Coconut Shrimp Roll 15
Rainbow Roll* 18	Spicy Tuna Roll* 14	Spicy Tuna 'Osaka Style'* 16
Tuna Mango Roll* 15	Shrimp & Macadamia Roll 14	Classic California Roll 14
Veg Roll with Spicy Ponzu 13	Avocado Roll with Trout Roe 14	Nigiri Plate* 17

Salads

Iceberg Wedge & Blue Cheese tomatoes, warm beets, Danish blue cheese (<i>add bacon, no additional charge</i>).....	14
Classic Caesar crisp romaine, Reggiano, rustic croutons, our eggless dressing.....	13
Cashew Kale & Rotisserie Chicken Salad emerald kale, fresh herbs and sesame miso vinaigrette.....	19
Grilled Chicken Salad grilled chicken, field greens, peanut sauce, honey lime vinaigrette.....	18
Hiramasa Sashimi & Kale Salad cashews, emerald kale, fresh mint, sesame miso vinaigrette*.....	24
Thai Steak & Noodle Salad marinated filet (<i>or rotisserie chicken</i>), mango, chopped peanuts, basil and mint*.....	22

Sandwiches + Burgers

Hillstone Cheeseburger freshly ground chuck steak, tomato, lettuce and melted cheddar*.....	18
House-Made Veggie Burger brown rice, mushroom and almond burger with avocado and melted jack.....	17
Hickory Burger applewood smoked bacon, grated cheddar, onion, hickory sauce*.....	19
Famous French Dip thinly sliced roasted prime rib on a house-made french roll served au jus*.....	22

House Specialties

Scottish Salmon pan roasted, with lentil vinaigrette, pomme purée and rainbow Swiss chard*.....	27
Ahi Tuna with Shiitake Ponzu seared rare, served with coleslaw and vine-ripened tomatoes.....	28
Arctic Char filleted in-house daily, served with lemon butter sauce, pomme purée and green vegetable*.....	28
Rotisserie Chicken wood-fire roasted with crushed herbs and apricot glaze, with pomme purée (<i>limited</i>).....	24
Jumbo Lump Crab Cakes pan-fried Blue crab with Pommery mustard and coleslaw (<i>limited</i>).....	38
Campfire Barbecue Ribs seasoned and slow cooked, with french fries and Ding's coleslaw.....	29
USDA Prime Filet with bourbon cream sauce, pomme purée and rainbow Swiss chard*.....	45
The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato*.....	34
Bone-In Prime Rib aged and roasted, served with pomme purée and seasonal green vegetable*.....	40
Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée (<i>limited</i>).....	29

Rainbow Swiss Chard 6 • Coleslaw 6 • Tabbouleh 6

Hand-Cut French Fries 6 • Loaded Idaho Baked Potato 7 • Pomme Purée 6

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! *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!