

Dallas, Texas

HILLSTONE

Lunch Menu

SERVING YOU WITH PRIDE AND GOOD FOOD

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 25

HEAVENLY BISCUITS “worth the wait” served with butter & honey 6

HOUSE-SMOKED SALMON with Chef’s dressing and toasts 22

SPINACH & ARTICHOKE DIP salsa, sour cream & warm tortilla chips 20

SOUTHERN STYLE SPROUTS with lemon aioli and Reggiano 12

GRILLED CALIFORNIA ARTICHOKE served with rémoulade — limited availability! 20

We grill only true heirloom artichokes from Castroville, CA. Highly seasonal, we serve them whenever they’re available.

SALADS

CAESAR SALAD baby gem lettuce, grated Reggiano, croutons, eggless Caesar dressing 15

TRADITIONAL SALAD chopped egg, smokehouse bacon, rustic croutons, choice of dressing 12

Buttermilk Garlic • Mustard-Honey • Thousand Island • Blue Cheese • Classic Vinaigrette

ICEBERG WEDGE with tomatoes, bacon, Thousand Island dressing & blue cheese crumbles 16

RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado, classic vinaigrette 30

EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs, roasted peanut vinaigrette and Reggiano 22

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette, peanut sauce 23

TUNA NIÇOISE SALAD seared ahi tuna, vinaigrette potatoes and English peas 32

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:

Barbecue Pork 32 | Chicken 28 | Sans protein (nearly vegetarian) 22

BURGERS & SANDWICHES

Served with your choice of coleslaw, French fries or tabbouleh

CHEESEBURGER freshly ground chuck steak with melted cheddar, tomato, lettuce and onion 21

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack 20

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle & red onion — served à la carte 26

USDA PRIME FRENCH DIP thinly sliced roasted prime rib on a house-made French roll, served au jus 29

HOUSE SPECIALTIES

RUBY RED TROUT lightly seasoned and hardwood grilled, with coleslaw (add crispy rock shrimp +8) 33

PAN-ROASTED SALMON filleted in-house daily, served with warm kale panzanella 35

THE PROUD VEGETARIAN a composed selection of fresh vegetables, served with toasted ciabatta 22

ROTISSERIE CHICKEN roasted with crushed herbs, with warm kale panzanella (limited) 28

WOOD-GRILLED LOCAL SAUSAGES & CHICKEN THIGH with custom mustard and coleslaw 25

KNIFE & FORK BARBECUE RIBS slow cooked, served with French fries and coleslaw 38

USDA PRIME STEAKS

CENTER-CUT FILET 59
hand-selected beef tenderloin,
with seasonal green vegetable

THE HAWAIIAN 55
ribeye steak with pineapple-soy-ginger
marinade, served with seasonal vegetable

NEW YORK STRIP 60
seasoned and broiled,
served à la carte

We do not recommend and will respectfully not guarantee steaks ordered ‘medium-well’ or above

VEGETABLES & SIDES

Tabbouleh 8 • Emerald Kale Salad with Roasted Peanut Vinaigrette 10

Braised Red Cabbage 8 • Seasonal Green Vegetable 8 • Black Beans & Rice 9

Creamed Corn 8 • Coleslaw 8 • Warm Kale Panzanella 8 • French Fries 8

KEY LIME PIE 12

with freshly whipped cream,
graham cracker & pecan crust

Hot towels are available upon request

We take pride in preparing our food from scratch every day. Some items will have limited availability. 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!

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED