

HILLSTONE

ORDER: HILLSTONE.COM
202 WILSHIRE BOULEVARD

HILLSTONE AT HOME

Our take home program consists of an abbreviated selection of “a la carte” items which are best enjoyed at home. Part of the magic comes from enjoying certain dishes in our dining rooms, moments after they are prepared, so some favorites are not available. When enjoying a meal, using your own plates and serving dishes can add to the experience. Many thanks and we deeply appreciate your order.

STARTERS

HOUSE-SMOKED SALMON with toast & Chef's dressing.....	18
CHILI FOR TWO with shredded cheddar cheese & tortilla chips.....	18
SPINACH & ARTICHOKE DIP with salsa, sour cream and warm tortilla chips.....	14
GRILLED CALIFORNIA ARTICHOKE served with house-made rémoulade.....	14
CAESAR SALAD* grated Reggiano, rustic croutons and our classic Caesar dressing (add rotisserie chicken +5).....	11
TRADITIONAL SALAD chopped egg, smokehouse bacon, croutons, choice of dressing.....	10
Mustard-Honey • Buttermilk Garlic • Vinaigrette	

SUSHI

Spicy Tuna Roll*.....	19	Shrimp & Macadamia Roll.....	18	Hiramasa Roll*.....	21
Avocado Roll with Trout Roe* ...	12	Coconut Shrimp Roll.....	18	Spicy Tuna 'Osaka Style'*.....	19
Veg Roll with Spicy Ponzu.....	15	Thai Tuna Roll*.....	19	Nigiri Plate*.....	19
Veggie Sushi Box with two rolls, our Avocado Roll with Trout Roe* and Veg Roll with Spicy Ponzu.....	23				

ENTRÉES — À LA CARTE

MACHO SALAD rotisserie chicken, mixed greens, avocado, dates, goat cheese, toasted almonds.....	19
CHEESEBURGER* fresh-ground chuck, cheddar, tomato, lettuce and onion.....	17
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack.....	16
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw.....	17
FAMOUS FRENCH DIP AU JUS* thinly sliced roasted prime rib on a house-made French roll.....	19
ROTISSERIE CHICKEN roasted with crushed herbs and apricot glaze.....	21
BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender pork ribs with house-made barbecue sauce.....	31
THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade.....	34
USDA PRIME CENTER-CUT FILET* hand-selected beef tenderloin.....	39

Wild Rice with Champagne Vinaigrette 5

Broccoli 5 | Emerald Kale Salad 7 | Coleslaw 5 | Pomme Purée 5

WINE TO TAKE HOME

Marco Felluga Pinot Grigio.....	21	Roederer Sparkling Rosé.....	29	Shafer Chardonnay.....	48
Luli Chardonnay.....	22	Beckman Syrah.....	31	Paradigm Cabernet.....	64
Dr. Loosen Riesling.....	24	Lail Sauvignon Blanc.....	38	Ruinart Champagne.....	90
Flowers Rosé.....	25	Mi Sueño Cabernet.....	40	Kosta Browne Pinot Noir.....	108
Bella Zinfandel.....	29	Fiddlehead Pinot Noir.....	41	Joseph Phelps Insignia Cabernet... ..	202

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. Bon Appétit!