



# HILLSTONE

---

## STARTERS

<b>CHILLED JUMBO SHRIMP</b> with cocktail and classic mustard sauces.....	21
<b>AHI TUNA TARTARE</b> hand chopped sushi grade tuna, sliced avocado, toasted baguette <sup>†</sup> .....	22
<b>BURRATA ON TOAST</b> with wood roasted tomatoes and fresh herbs.....	14
<b>SPINACH &amp; ARTICHOKE DIP</b> with salsa, sour cream and hand-cut tortilla chips.....	15
<b>DEVILED EGGS</b> served picnic style, with farm fresh eggs and Ding's pickle relish.....	7
<b>PINE ROOM SALAD</b> mixed greens, cheddar, toasted almonds, vinaigrette*.....	9
<b>WARM BREAD PLATE</b> rosemary focaccia, marinated olives, toasted almonds.....	3
<b>GRILLED ARTICHOKEs</b> <i>limited availability!</i> .....	AQ

*We grill only true Red Label heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer.*

---

## SALADS

<b>CHOPPED VEGETABLE SALAD</b> avocado, roasted beets, grapes, egg, macadamia nuts, herbs <sup>†</sup> .....	18
<b>SEARED AHI TUNA</b> with cilantro-ginger vinaigrette, mixed greens, mango, avocado <sup>†</sup> .....	23
<b>EMERALD KALE &amp; ROTISSERIE CHICKEN</b> with cashews and sesame miso vinaigrette.....	19
<b>SHRIMP LOUIE</b> jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....	23
<b>THAI STEAK &amp; NOODLE SALAD</b> marinated filet, mango, chopped peanuts, basil and mint <sup>†</sup> .....	24

*Also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)*

<b>CLASSIC CAESAR</b> baby gem lettuce, grated Reggiano, rustic croutons ( <i>add crispy rock shrimp +6</i> ) <sup>†</sup> .....	14
--	----

---

## HOUSE SPECIALTIES

<b>CHEESEBURGER</b> freshly ground chuck, arugula, marinated onion on a fully dressed bun <sup>†</sup> .....	18
<b>DING'S CRISPY CHICKEN SANDWICH</b> crispy buttermilk fried chicken, baby Swiss, spicy slaw.....	18
<b>FRENCH DIP AU JUS</b> thinly sliced roasted prime rib on a house-made French roll <sup>†</sup> .....	20
<b>CLASSIC FRENCH OMELETTE</b> fine herbs, goat & white cheddar cheeses, with mixed greens salad <sup>†</sup> ...	17
<b>PAN-ROASTED SALMON</b> hand-filleted in-house daily, with a mixed green salad <sup>†</sup> .....	30
<b>TRUE DOVER SOLE</b> lightly breaded and pan fried, served with tartar sauce ( <i>Tues – Sat only</i> ) <sup>†</sup> .....	AQ

*Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught. Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.*

<b>ROTISSERIE CHICKEN</b> with traditional Greek avgolemono sauce, served with tabbouleh ( <i>limited</i> ).....	26
<b>CAROLINA-STYLE BEEF RIBS</b> slow cooked with mustard barbecue sauce, coleslaw and fries.....	32
<b>USDA PRIME CENTER-CUT FILET</b> served with haystack fries <sup>†</sup> .....	44
<b>PRIME NEW YORK STRIP</b> 8 oz., charbroiled and sliced, served with fries <sup>†</sup> .....	35

*We do not guarantee steaks ordered 'medium well' or above*

---

## VEGETABLES & SIDES 7 EACH

Tabbouleh with Lemon Vinaigrette • Creamy Coleslaw • Braised Red Cabbage  
Kale Salad with Sesame Miso Vinaigrette • Seasonal Green Vegetable • French Fries

*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! <sup>†</sup>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!*

*\*Our Café Vinaigrette is lightly seasoned with bacon.*