



HILLSTONE

STARTERS

CHILLED JUMBO SHRIMP with cocktail and classic mustard sauces..... 24

AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette[†]..... 25

BURRATA ON TOAST with wood roasted tomatoes and fresh herbs..... 15

SPINACH & ARTICHOKE DIP with salsa, sour cream and hand-cut tortilla chips..... 17

DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish..... 8

WARM BREAD PLATE rosemary focaccia, marinated olives, toasted almonds 4

GRILLED ARTICHOKEs *limited availability!* 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

CLASSIC CAESAR baby gem lettuce, grated Reggiano, rustic croutons (*add crispy rock shrimp +6*)[†]..... 14

CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs[†]..... 21

SEARED AHI TUNA with cilantro-ginger vinaigrette, mixed greens, mango, avocado[†]..... 24

EMERALD KALE & ROTISSERIE CHICKEN with cashews and sesame miso vinaigrette 21

SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing* 24

THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint[†]..... 24

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

HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, arugula, marinated onion on a fully dressed bun[†]..... 19

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack..... 19

DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw 19

FRENCH DIP AU JUS thinly sliced roasted prime rib on a house-made French roll[†]..... 22

CLASSIC FRENCH OMELETTE fine herbs, goat & white cheddar cheeses, with mixed greens salad[†]... 17

JUMBO LUMP CRAB CAKES pan-fried blue crab, Pommery mustard, with fries and coleslaw AQ

PAN-ROASTED SALMON hand-filleted in house daily, pomme purée & seasonal green vegetable[†]..... 34

TRUE DOVER SOLE lightly breaded and pan fried, served with tartar sauce (*Tues – Sat only*)[†] 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.

ROTISSERIE CHICKEN with traditional Greek avgolemono sauce, served with tabbouleh (*limited*)..... 29

CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, coleslaw and fries 36

USDA PRIME CENTER-CUT FILET with pomme purée & seasonal green vegetable[†] 49

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

VEGETABLES & SIDES

Braised Red Cabbage 7 • Coleslaw 7

Kale Salad with Sesame Miso Vinaigrette 8

Seasonal Green Vegetable 8 • Tabbouleh 6

French Fries 7 • Pomme Purée 7

AFTER DINNER

HOT FUDGE SUNDAE with toasted almonds 12

TRES LECHES with fresh seasonal fruit 12

Inquire with your server about our whole cakes

Espresso 3 • Cuban Coffee 3

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!

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