



HILLSTONE

STARTERS

CHILLED JUMBO SHRIMP with cocktail and classic mustard sauces..... 22

AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette[†]..... 24

SPINACH & ARTICHOKE DIP with salsa, sour cream and hand-cut tortilla chips..... 16

GUACAMOLE with lime, cilantro and corn, served with hand-cut chips..... 13

DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish..... 9

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.

SALADS

CAESAR SALAD baby gem lettuce, Reggiano, croutons, classic dressing[†] (*add rotisserie chicken +5*)..... 13

CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs 20

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

SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing* 23

EMERALD KALE & ROTISSERIE CHICKEN with cashews and sesame miso vinaigrette 19

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, pickled 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 OMELETTE goat & white cheddar cheeses, fresh herbs, with mixed greens salad[†]..... 17

PAN-ROASTED SALMON hand-filleted in house daily, served with broccoli[†] 30

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

Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.

ROTISSERIE CHICKEN slow-roasted with crushed herbs and apricot glaze, served with wild rice..... 27

CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, coleslaw and fries 33

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries[†]..... 42

USDA PRIME FILET center-cut, seasoned and grilled, served with broccoli[†] 45

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

VEGETABLES & SIDES

- Wild Rice with Champagne Vinaigrette and Almonds 7 • Creamed Corn 8
- Broccoli 8 • Kale Salad with Sesame Miso Vinaigrette 8 • Coleslaw 6 • French Fries 7

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

*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! [†]Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. *Our Café Vinaigrette is lightly seasoned with bacon. Bon Appétit!*



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GUACAMOLE with lime, cilantro and corn, served with hand-cut chips.....	13
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish.....	9
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PAN-ROASTED SALMON hand-filleted in house daily, pomme purée & broccoli [†]	34
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THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries [†]	44
USDA PRIME FILET center-cut, seasoned and grilled, served with pomme purée and broccoli [†]	49
PRIME NEW YORK STRIP finished in our broiler, with pomme purée and today's green vegetable [†]	54

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VEGETABLES & SIDES

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