



# HILLSTONE

---

## STARTERS

CHILLED JUMBO SHRIMP with cocktail and classic mustard sauces.....	22
AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette <sup>†</sup> .....	24
SPINACH & ARTICHOKE DIP with salsa, sour cream and hand-cut tortilla chips.....	17
GRILLED CALIFORNIA ARTICHOKE served with house-made rémoulade.....	16
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish.....	9

---

## SALADS

CAESAR SALAD grated Reggiano, croutons, classic Caesar dressing <sup>†</sup> (add rotisserie chicken +5).....	12
CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs.....	21
SEARED AHI TUNA with cilantro-ginger vinaigrette, mixed greens, mango, avocado <sup>†</sup> .....	25
SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....	24
EMERALD KALE & ROTISSERIE CHICKEN with cashews and sesame miso vinaigrette.....	21
THAI STEAK & NOODLE SALAD 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)*

---

## BURGERS & SANDWICHES — À LA CARTE

CHEESEBURGER freshly ground chuck, arugula, pickled onion on a fully dressed bun <sup>†</sup> .....	19
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack.....	18
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 <sup>†</sup> .....	21

---

## HOUSE SPECIALTIES

PAN-ROASTED SALMON hand-filleted in house daily, pomme purée & broccoli <sup>†</sup> .....	34
ROTISSERIE CHICKEN slow-roasted with crushed herbs and apricot glaze, served with wild rice.....	29
BARBECUE PORK RIBS slow-cooked and fall-off-the-bone tender, with French fries and coleslaw.....	35
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries <sup>†</sup> .....	42
USDA PRIME FILET center-cut, seasoned and grilled, served with pomme purée and broccoli <sup>†</sup> .....	46

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

Wild Rice with Champagne Vinaigrette 6 • Kale Salad with Sesame Miso Vinaigrette 7  
Broccoli 6 • Creamed Corn 6 • Coleslaw 6 • French Fries 6 • Pomme Purée 6

*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> 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!*