



Hillstone

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Starters

ITEM	PRICE
Spinach And Artichoke Dip Served with salsa, sour cream and warm tortilla chips.	\$15.00
House-Smoked Salmon With Chef's dressing and toasts.	\$16.00
Warm Bread Plate Rosemary focaccia served with marinated olives and toasted almonds.	\$5.00
Nice Little House Salad With mixed greens, roasted beets, goat cheese & rustic croutons.	\$8.00
Cashew Kale Salad With sesame miso vinaigrette.	\$8.00
Grilled Artichokes Limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root sto...	\$8.00

Sushi

ITEM	PRICE
Thai Tuna Roll	\$18.00
Rainbow Roll	\$18.00
Tuna Mango Roll	\$15.00
Veg Roll with Spicy Ponzu	\$13.00
Hiramasa Roll	\$20.00
Spicy Tuna Roll	\$14.00
Shrimp & Macadamia Roll	\$14.00
Avocado Roll with Trout Roe	\$14.00
Coconut Shrimp Roll	\$15.00
'Osaka Style' Pressed Sushi	\$17.00
Kyuri Maki Roll	\$18.00
Nigiri Plate	\$17.00

Salads

ITEM	PRICE
Iceberg Wedge And Blue Cheese Tomatoes, warm beets, Danish blue cheese (add bacon, no additional charge)	\$14.00
Caesar Salad Crisp romaine, Reggiano, rustic croutons, our eggless dressing	\$13.00
Cashew Kale And Rotisserie Chicken Salad Emerald kale, fresh herbs and sesame miso vinaigrette.	\$19.00
Grilled Chicken Salad Grilled chicken, feld greens, peanut sauce, honey lime vinaigrette.	\$19.00

ITEM	PRICE
Hiramasa Sashimi And Kale Salad Cashews, emerald kale, fresh mint, sesame miso vinaigrette.	\$19.00
Tai Steak And Noodle Salad Marinated flet (or rotisserie chicken), mango, avocado, peanuts, basil and mint.	\$23.00
Sandwiches and Burgers	
Cheeseburger Freshly ground chuck steak, tomato, lettuce and melted cheddar	\$18.00
House-Made Veggie Burger Brown rice, mushroom and almond burger with avocado and melted jack.	\$17.00
Hickory Burger Applewood smoked bacon, grated cheddar, onion, hickory sauce.	\$19.00
Famous French Dip Thinly sliced roasted prime rib on a house-made french roll served au jus.	\$22.00
House Specialties	
Scottish Salmon Pan roasted, with lentil vinaigrette, pomme puree and broccoli.	\$28.00
Ahi Tuna with Shiitake Ponzu Seared rare, served with coleslaw and vine-ripened tomatoes.	\$28.00
Arctic Char Fileted in-house daily, served with lemon butter sauce, pomme purée and green vegetable.	\$28.00
Rotisserie Chicken Wood-fre roasted with crushed herbs and apricot glaze, with pomme puree (limited)	\$25.00
Jumbo Lump Crab Cakes Pan-fried Blue crab with Pommery mustard and coleslaw (limited)	\$38.00
Campfre Barbecue Ribs Seasoned and slow cooked, with french fries and Ding's coleslaw.	\$31.00
Double-Cut Pork Chop With Pommery mustard sauce, braised red cabbage and pomme puree (limited).	\$32.00
Te Hawaiian Rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato.	\$37.00
USDA Prime Filet With bourbon cream sauce, pomme puree and broccoli.	\$48.00