



STARTERS

WARM BREAD PLATE rosemary focaccia, marinated olives, toasted almonds.....	3
AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette [†]	24
SEAFOOD COCKTAIL with jumbo lump crab, shrimp & octopus.....	18
BURRATA ON TOAST with wood roasted tomatoes and fresh herbs.....	14
DIP DUO jalapeño queso and guacamole with hand-cut tortilla chips.....	12
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish.....	7
PINE ROOM SALAD mixed greens, cheddar, toasted almonds, vinaigrette*.....	10
GRILLED ARTICHOKE s <i>gone for the season!</i>	

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 favor and meatiness. They are typically available spring through summer.

SALADS

SEARED AHI TUNA served over almond vinaigrette, with mixed greens, mango, avocado [†]	23
CASHEW KALE & ROAST CHICKEN SALAD with emerald kale and sesame miso vinaigrette.....	20
SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....	22
THAI STEAK & NOODLE SALAD marinated filet (<i>or rotisserie chicken</i>), mango, avocado, peanuts [†]	23
CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs [†]	18
CLASSIC CAESAR crisp romaine, grated Reggiano, rustic croutons (<i>add crispy rock shrimp +6</i>) [†]	14

HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, arugula, marinated onion on a fully dressed bun [†]	19
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw.....	18
FRENCH DIP AU JUS thinly sliced roasted prime rib on a house-made French roll [†]	20
SPINACH & CHEESE OMELETTE with mixed greens salad in Champagne vinaigrette.....	17
JUMBO LUMP CRAB CAKES pan-fried blue crab, Pommery mustard, with fries and coleslaw.....	AQ
GRILLED SALMON hand-filletted in house daily, pomme purée and seasonal green vegetable [†]	32
TRUE DOVER SOLE lightly breaded and pan fried, served with dill tartar (<i>Thurs – Sat only</i>) [†]	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.

GREEK STYLE ROTISSERIE CHICKEN with avgolemono sauce, served with tabbouleh (<i>limited</i>).....	28
CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, coleslaw and fries.....	32
USDA PRIME CENTER-CUT FILET with pomme purée and seasonal green vegetable [†]	48
PRIME NEW YORK STRIP 8 oz., charbroiled and sliced, pomme purée & seasonal green vegetable [†]	34
CAMPFIRE RIB-EYE with house-made Worcestershire, thick sliced tomato and blue cheese [†]	40

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

MARKET SIDES 7 EACH

Brussels Sprouts • Seasonal Green Vegetable
Tabbouleh with Lemon Vinaigrette • Coleslaw
Hand-cut French Fries • Pomme Purée

AFTER DINNER

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.*