



STARTERS

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| 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 |

SALADS

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| 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 (or rotisserie chicken), mango, avocado, peanuts [†] | 23 |
| CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs [†] | 18 |
| CLASSIC CAESAR crisp romaine, grated Reggiano, rustic croutons (add crispy rock shrimp +6) [†] | 14 |

HOUSE SPECIALTIES

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| 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-filleted in house daily, pomme purée and seasonal green vegetable [†] | 32 |
| TRUE DOVER SOLE lightly breaded and pan fried, served with dill tartar (Thurs – Sat only) [†] | AQ |
| <i>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.</i> | |
| GREEK STYLE ROTISSERIE CHICKEN with avgolemono sauce, served with tabbouleh (limited)..... | 28 |
| DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage & pomme purée..... | 32 |
| 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

Rainbow Swiss Chard • Seasonal Green Vegetable
Tabbouleh • Coleslaw • Hand-cut Fries • Pomme Purée

AFTER DINNER

TRES LECHES with fresh seasonal fruit 12
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.*