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## STARTERS

WARM BREAD PLATE rosemary focaccia, marinated olives, toasted almonds.....	3
AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette <sup>†</sup> .....	22
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*.....	9

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## SALADS

SEARED AHI TUNA served over almond vinaigrette, with mixed greens, mango, avocado <sup>†</sup> .....	22
CASHEW KALE & ROAST CHICKEN SALAD with emerald kale and sesame miso vinaigrette.....	19
SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....	22
THAI STEAK & NOODLE SALAD marinated filet (or rotisserie chicken), mango, avocado, peanuts <sup>†</sup> .....	23
CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs <sup>†</sup> .....	17
CLASSIC CAESAR crisp romaine, grated Reggiano, rustic croutons (add crispy rock shrimp +6) <sup>†</sup> .....	14

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## HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, arugula, marinated onion on a fully dressed bun <sup>†</sup> .....	18
VEGGIE CLUB Persian cucumber, French feta, avocado, arugula, pickled onion.....	15
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw.....	17
FRENCH DIP AU JUS thinly sliced roasted prime rib on a house-made French roll <sup>†</sup> .....	20
SPINACH & CHEESE OMELETTE served with mixed greens salad in Champagne vinaigrette.....	17
GRILLED SALMON hand-filleted in-house daily, with a mixed green salad <sup>†</sup> .....	30
TRUE DOVER SOLE lightly breaded and pan fried, served with dill tartar (Thurs – Sat only) <sup>†</sup> .....	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).....	26
CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, coleslaw and fries.....	30
USDA PRIME CENTER-CUT FILET served with haystack fries <sup>†</sup> .....	42
PRIME NEW YORK STRIP 8 oz., charbroiled and sliced, with seasonal green vegetable & fries <sup>†</sup> .....	34
CAMPFIRE RIB-EYE with house-made Worcestershire, thick sliced tomato and blue cheese <sup>†</sup> .....	38

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

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## MARKET SIDES 7 EACH

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

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## AFTER LUNCH

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! <sup>†</sup>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.*