

**Chicago-Style Spinach & Artichoke Dip** warm tortilla chips 16 • **Home-Smoked Salmon** Chef's dressing, toasts 18  
**Tuna Tartare\*** hand chopped ahi, sliced avocado 22 • **Rosemary Focaccia** marinated olives, toasted almonds 4  
**Nice Little Caesar** grated Reggiano & rustic croutons 9 • **Traditional Salad** egg, bacon, choice of dressing 9

## SUSHI

<b>Spicy Tuna Roll*</b> .....18	<b>Vegetable Roll</b> .....14	<b>Hiramasa Roll*</b> .....21
<b>Classic California Roll</b> .....16	<b>Rainbow Roll*</b> .....18	<b>Nigiri Plate*</b> .....17
<b>Coconut Shrimp Roll</b> .....18	<b>Thai Tuna Roll*</b> .....18	<b>Osaka Style Pressed Sushi*</b> ....18

## SALADS

<b>Pan-Seared Ahi Tuna Salad*</b> served over almond vinaigrette, with mixed greens, mango, avocado.....	23
<b>Grilled Chicken Salad</b> honey-lime vinaigrette, jicama, field greens, peanut sauce.....	19
<b>Yellowtail Sashimi*</b> with kale salad tossed in roasted peanut vinaigrette.....	21
<b>Thai Steak &amp; Noodle Salad*</b> seared filet (or rotisserie chicken), mango, avocado, chopped peanuts, fresh herbs.....	23

## BURGERS & SANDWICHES

*Our burgers are ground in-house each morning for today's service and served on our house-made egg bun*

<b>Cheeseburger*</b> ground chuck steak and brisket served all the way on a dressed egg bun.....	19
<b>House-Made Veggie Burger</b> our signature recipe with sweet soy glaze and melted jack.....	18
<b>California Burger*</b> melted jack cheese, avocado, arugula, red onion and house-made mustard-honey.....	19
<b>Famous French Dip*</b> thinly sliced roasted prime rib on a house-made French roll served with "au jus".....	23

*Served with your choice of tabbouleh, coleslaw or hand-cut French fries*

## HOUSE SPECIALTIES

<b>Today's Fresh Fish*</b> we buy our fish whole and hand-fillet in-house daily to ensure the highest quality.....	AQ
<b>Dutch Country Chicken</b> spit roasted, apricot glaze and crushed herbs with tabbouleh (limited availability).....	29
<b>Jumbo Lump Crab Cakes</b> pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (limited).....	39
<b>Scottish Salmon*</b> hand-filletted in house daily, whipped potatoes and broccoli with Reggiano.....	33
<b>Pan-Fried Sole</b> lightly breaded and served with dill tartar, Ding's coleslaw and tomatoes.....	30
<b>Hawaiian Rib-Eye Steak*</b> pineapple soy ginger marinade, with a loaded Idaho baked potato.....	38
<b>Campfire Barbecue Pork Ribs</b> fall-off-the-bone tender, with hand-cut fries and Ding's coleslaw.....	35
<b>USDA Prime Filet*</b> center-cut, with seasonal green vegetable and whipped potatoes.....	49
<b>Prime New York Strip*</b> hand-selected, finished in our broiler, with fries and watercress salad.....	52

*We take pride in preparing our food from scratch every day.* Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. 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!