

Tostones crispy plantains served with spicy rémoulade 5

Home-Smoked Salmon Chef's dressing, toasts 18 • **Chicago-Style Spinach & Artichoke Dip** warm tortilla chips 17

Traditional Salad egg, bacon, choice of dressing 10 • **Rosemary Focaccia** marinated olives, toasted almonds 4

SUSHI

Tuna Tartare* hand chopped sushi grade ahi, with sliced avocado & toasted ciabatta.....	24	
Yellowtail Sashimi* with kale salad tossed in roasted peanut vinaigrette	23	
Spicy Tuna Roll*18	Vegetable Roll 14	Hiramasa Roll*21
Classic California Roll16	Rainbow Roll*18	Nigiri Plate*17
Coconut Shrimp Roll18	Thai Tuna Roll*18	Osaka Style Pressed Sushi*18

SALADS

Pan-Seared Ahi Tuna Salad* served over almond vinaigrette, with mixed greens, mango, avocado..... 23

Grilled Chicken Salad honey-lime vinaigrette, jicama, field greens, peanut sauce..... 19

Classic Caesar romaine ribbons, rustic croutons, grated Reggiano (*add rotisserie chicken +5*)..... 15

Emerald Kale & Rotisserie Chicken with fresh herbs and roasted peanut vinaigrette..... 19

Thai Steak & Noodle Salad* seared filet (*or rotisserie chicken*), mango, avocado, chopped peanuts, fresh herbs24

BURGERS & SANDWICHES

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

Cheeseburger* ground chuck steak and brisket served all the way on a dressed egg bun..... 19

House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack..... 19

California Burger* melted jack cheese, avocado, arugula, red onion and house-made mustard-honey..... 19

Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served with "au jus" 21

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

HOUSE SPECIALTIES

Dutch Country Chicken spit roasted, apricot glaze and crushed herbs with tabbouleh (*limited availability*)..... 29

Scottish Salmon* hand-filleted in house daily, with today's green vegetable and pomme purée 33

Jumbo Lump Crab Cakes pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (*limited*)..... 42

Pan-Fried Fish with coleslaw, vine-ripened tomatoes and dill tartar sauce30

Hawaiian Rib-Eye Steak* pineapple soy ginger marinade, with a loaded Idaho baked potato 39

USDA Prime Filet* center-cut, served with today's green vegetable and pomme purée..... 52

Campfire Barbecue Pork Ribs fall-off-the-bone tender, with hand-cut fries and Ding's coleslaw..... 35

Prime New York Strip* hand-selected, finished in our broiler, with today's green vegetable and pomme purée 54

MARKET SIDES 9 EACH

Freshly Shucked Creamed Corn • Today's Green Vegetable • Tabbouleh with lemon vinaigrette • Black Beans & Rice

Coleslaw • Hand-cut French Fries • Pomme Purée with Parmesan Reggiano • Fully Loaded True Idaho Baked Potato

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!