

TOSTONES *crispy plantains served with spicy rémoulade* 5

HOME-SMOKED SALMON *Chef's dressing, toasts* 18 | **SPINACH & ARTICHOKE DIP** *warm tortilla chips* 17

EMERALD KALE SALAD *roasted peanut vinaigrette* 10 | **ROSEMARY FOCACCIA** *olives & toasted almonds* 4

GRILLED ARTICHOKE *limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

SUSHI

Tuna Tartare*.....24	Coconut Shrimp Roll.....18	Shrimp & Macadamia Roll.....17
Yellowtail Sashimi*.....23	Veg Roll with Spicy Ponzu.....14	Hiramasa Roll*.....21
Spicy Tuna Roll*.....18	Rainbow Roll*.....18	Nigiri Plate*.....18
Classic California Roll.....16	Thai Tuna Roll*.....18	Osaka Style Pressed Sushi*....18

SALADS

PAN-SEARED AHI TUNA SALAD* *served over almond vinaigrette, with mixed greens, mango, avocado* 24

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

THAI STEAK & NOODLE SALAD* *seared filet, mango, chopped peanuts, basil and mint*..... 24

—also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

TRADITIONAL SALAD *chopped egg, smokehouse bacon, croutons, choice of dressing*..... 10

Our house-made dressings: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Tarragon Vinaigrette

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

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

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

DOUBLE-CUT PORK CHOP *with Pommery mustard sauce, braised red cabbage and pomme purée*.....32

TODAY'S PAN-FRIED FISH *lightly breaded, served with coleslaw and vine-ripened tomatoes* 31

DUTCH COUNTRY CHICKEN *spit roasted, apricot glaze and crushed herbs with tabbouleh (limited)* 29

JUMBO LUMP CRAB CAKES *pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (limited)*..... AQ

CAMPFIRE BARBECUE PORK RIBS *fall-off-the-bone tender, with hand-cut fries and Ding's coleslaw*35

THE HAWAIIAN* *rib-eye steak with pineapple-soy-ginger marinade, served with a loaded Idaho baked potato* 39

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

PRIME NEW YORK STRIP* *hand-selected, finished in our broiler, pomme purée and today's green vegetable*..... 54

MARKET SIDES 9 EACH

*Spaghetti Squash | Braised Red Cabbage | Today's Green Vegetable | Tabbouleh | Black Beans & Rice
Coleslaw | Hand-cut French Fries | Pomme Purée with Parmesan Reggiano | 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!*