

**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** *gone for the season! We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer. AQ*

## SUSHI

<b>Tuna Tartare*</b> <i>hand chopped sushi grade ahi, with sliced avocado and toast</i> .....	24
<b>Yellowtail Sashimi*</b> <i>with kale salad tossed in roasted peanut vinaigrette</i> .....	23
<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

**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

**THAI STEAK & NOODLE SALAD\*** *seared filet (or rotisserie chicken), mango, avocado, chopped peanuts* ..... 24

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

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

**CAJUN TROUT** *seasoned and hardwood grilled, with coleslaw and pomme purée*..... 29

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

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

**DOUBLE-CUT PORK CHOP** *cured in-house, served with pomme purée and braised red cabbage*..... 32

**JUMBO LUMP CRAB CAKES** *pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (limited)* ..... 42

**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, pomme purée and today's green vegetable*..... 54

## MARKET SIDES 9 EACH

*Creamed Corn | 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!*