

TOSTONES *crispy plantains served with spicy rémoulade* 4 | **TODAY'S SOUP** *selection changes daily* 9
HOME-SMOKED SALMON *Chef's dressing, toasts* 17 | **SPINACH & ARTICHOKE DIP** *warm tortilla chips* 16
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

Tuna Tartare* <i>hand chopped sushi grade ahi, with sliced avocado and toast</i>	22	
Yellowtail Sashimi* <i>with kale salad tossed in roasted peanut vinaigrette</i>	21	
Spicy Tuna Roll* 17	Vegetable Roll 14	Hiramasa Roll* 21
Classic California Roll 15	Rainbow Roll* 17	Nigiri Plate* 17
Coconut Shrimp Roll 17	Thai Tuna Roll* 17	Osaka Style Pressed Sushi* 18

SALADS

PAN-SEARED AHI TUNA SALAD* <i>served over almond vinaigrette, with mixed greens, mango, avocado</i>	22
GRILLED CHICKEN SALAD <i>honey-lime vinaigrette, jicama, field greens, peanut sauce</i>	18
CLASSIC CAESAR <i>romaine ribbons, rustic croutons, grated Reggiano (add rotisserie chicken +5)</i>	14
THAI STEAK & NOODLE SALAD* <i>seared filet (or rotisserie chicken), mango, avocado, chopped peanuts</i>	22
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, croutons, choice of dressing</i>	9

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* <i>ground chuck steak and brisket served all the way on a dressed egg bun</i>	18
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted jack</i>	18
DING'S CRISPY CHICKEN SANDWICH <i>crispy buttermilk fried chicken, baby Swiss, spicy slaw</i>	18
FAMOUS FRENCH DIP* <i>thinly sliced roasted prime rib on a house-made French roll served with "au jus"</i>	21

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

HOUSE SPECIALTIES

CAJUN TROUT* <i>seasoned and hardwood grilled, with coleslaw and vine-ripened tomatoes</i>	26
SCOTTISH SALMON* <i>hand-filleted in house, served with today's green vegetable</i>	29
DUTCH COUNTRY CHICKEN <i>spit roasted, apricot glaze and crushed herbs with tabbouleh (limited)</i>	27
DOUBLE-CUT PORK CHOP <i>cured in-house, served with braised red cabbage</i>	31
HAWAIIAN RIB-EYE STEAK* <i>pineapple soy ginger marinade, with a loaded Idaho baked potato</i>	38
CAMPFIRE BARBECUE PORK RIBS <i>fall-off-the-bone tender, with hand-cut fries and Ding's coleslaw</i>	33
USDA PRIME FILET* <i>center-cut, with a nice little house salad</i>	48
PRIME NEW YORK STRIP* <i>hand-selected, finished in our broiler, served with hand-cut fries</i>	54

MARKET SIDES 8 EACH

*Creamed Corn | Braised Red Cabbage | Today's Green Vegetable | Tabbouleh | Black Beans & Rice
 Coleslaw with Grandma Ding's relish | Hand-cut French Fries | 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!*