

**Oysters St. Charles** fried oysters with creamed spinach, artichokes & lemon aioli 21

**Nice Little House Salad** mixed greens, beets, walnuts, goat cheese 10 • **Rosemary Focaccia** olives & almonds 3/4/5

**Spinach & Artichoke Dip** served with salsa, sour cream and warm hand-cut tortilla chips 17

**Chilled Jumbo Shrimp** served with cocktail & rémoulade sauces 24

## SALADS

### Classic Caesar 17

hearts of romaine, croutons, grated Reggiano (*add chicken +6*)

### Grilled Chicken Salad 21

field greens, jicama, tortilla strips, honey-lime vinaigrette and peanut sauce

### Thai Steak & Noodle Salad 26

seared filet (*or rotisserie chicken*), avocado, mango, herbs, chopped peanuts, pancit noodles, with Thai dressing

### Cashew Kale and Rotisserie Chicken 22

emerald kale, fresh herbs, sesame miso vinaigrette

### Pan-Seared Ahi Tuna Salad 27

with firecracker ponzu, mixed greens, mango, avocado

### Yellowtail Sashimi & Kale Salad 23

cashews, emerald kale, fresh mint, sesame miso vinaigrette

## SUSHI

**Ahi Tuna Poke** 19

**Kyuri Maki Roll** 20

**Spicy Tuna 'Osaka Style'** 18

**Classic California Roll** 16

**Coconut Shrimp Roll** 17

**Spicy Tuna Roll** 16

**Vegetable Roll** 16

**Rainbow Roll** 17

**Thai Tuna Roll** 18

**Nigiri Plate** 20

**Hiramasa** 21

## BURGERS & SANDWICHES

**Cheeseburger** ground chuck steak and brisket served all the way on a dressed egg bun ..... 23

**House-Made Veggie Burger** our signature recipe with sweet soy glaze and melted Jack..... 23

**Crispy Chicken Sandwich** buttermilk fried chicken, sliced tomato, baby Swiss and spicy kale slaw..... 22

**Famous French Dip** thinly sliced roasted prime rib on a house-made French roll served au jus ..... 24

## HOUSE SPECIALTIES

*We buy our fish whole and hand-fillet in-house to ensure the highest quality*

**Today's Very Fresh Fish** selection and preparation changes daily, pomme purée and vegetable AQ

**Pan Roasted Salmon** with tarragon lemon butter, pomme purée and seasonal green vegetable 33

**Jumbo Lump Crab Cakes** pan-fried Blue crab, with Pommery mustard, French fries and coleslaw (*limited*)..... 45

**Campfire Barbecue Ribs** seasoned pork ribs, with French fries and Ding's coleslaw..... 36

**Double-Cut Pork Chop** cured in-house, served with pomme purée and braised red cabbage ..... 31

**Dutch Country Chicken** slow-roasted with crushed herbs, served with tabbouleh (*limited availability*)..... 28

**Hawaiian Rib-Eye Steak** pineapple soy ginger marinade, with a loaded baked potato..... 42

**USDA Prime Center-Cut Filet** served with pomme purée and seasonal green vegetable..... 49

**Roasted Prime Rib** aged prime rib, roasted on the bone, with pomme purée and seasonal vegetable..... 43

– We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above –

## MARKET SIDES <sup>9 EACH</sup>

Seasonal Green Vegetable • Creamed Corn • Braised Red Cabbage • Ding's Coleslaw • Tabbouleh

Pomme Purée • Hand-Cut French Fries • Loaded Idaho Baked Potato (*limited availability*)

*We take pride in preparing our food from scratch every day.* Some items will have limited availability. 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!