

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

Nice Little House Salad mixed greens, beets, walnuts, goat cheese 11 • **Rosemary Focaccia** olives & almonds 5

Spinach & Artichoke Dip served with salsa, sour cream and warm hand-cut tortilla chips 18

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 23

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

Thai Steak & Noodle Salad 27

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

Cashew Kale and Rotisserie Chicken 23

emerald kale, fresh herbs, sesame miso vinaigrette

Pan-Seared Ahi Tuna Salad 27

with firecracker ponzu, mixed greens, mango, avocado

Yellowtail Sashimi & Kale Salad 24

cashews, emerald kale, fresh mint, sesame miso vinaigrette

SUSHI

Tuna Poke 19

Kyuri Maki Roll 20

'Osaka Style' Spicy Tuna 19

Classic California Roll 16

Coconut Shrimp Roll 18

Spicy Tuna Roll 17

Vegetable Roll 16

Rainbow Roll 17

Thai Tuna Roll 18

Nigiri Plate 20

Hiramasa Roll 21

BURGERS & SANDWICHES

Cheeseburger ground chuck steak and brisket served all the way on a dressed egg bun 24

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 25

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 lemon butter sauce, pomme purée and seasonal green vegetable 36

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..... 38

Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée 35

Dutch Country Chicken slow-roasted with crushed herbs, served with tabbouleh (*limited availability*)..... 29

The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato..... 43

USDA Prime Center-Cut Filet served with pomme purée and seasonal green vegetable..... 52

Roasted Prime Rib aged prime rib, roasted on the bone, with pomme purée and seasonal vegetable..... 46

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

MARKET SIDES 9 EACH

Seasonal Green Vegetable • Roasted Peppers • 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!