

**Chilled Jumbo Shrimp**  
served with cocktail  
& rémoulade sauces 21

**Today's Signature Soup** selection changes daily 10  
**Spinach & Artichoke Dip** with salsa, sour cream & tortilla chips 17  
**Rosemary Focaccia** olives & toasted almonds 3/4/5  
**Nice Little House Salad** mixed greens, beets, walnuts & goat cheese 9

## SALADS

**Classic Caesar** 16  
hearts of romaine, croutons, grated Reggiano (*add chicken +6*)

**The Club Salad** 18  
crispy chicken, field greens, smokehouse bacon, avocado, chopped egg, tomato, choice of dressing

**Grilled Chicken Salad** 21  
field greens, jicama, honey-lime vinaigrette, peanut sauce

**Thai Steak & Noodle Salad** 24  
seared filet (*or chicken*), avocado, mango, chopped peanuts

**Cashew Kale and Rotisserie Chicken** 21  
emerald kale, fresh herbs, sesame miso vinaigrette

**Pan-Seared Ahi Tuna Salad** 26  
with firecracker ponzu, mixed greens, mango, avocado

**Yellowtail Sashimi & Kale Salad** 23  
cashews, emerald kale, fresh mint, sesame miso vinaigrette

## SUSHI

**Ahi Tuna Poke** 18  
**Kyuri Maki Roll** 19  
**Spicy Tuna 'Osaka Style'** 17  
**Classic California Roll** 15  
**Coconut Shrimp Roll** 16  
**Spicy Tuna Roll** 16  
**Vegetable Roll** 15  
**Rainbow Roll** 17  
**Thai Tuna Roll** 17  
**Nigiri Plate** 19  
**Hiramasa** 20

## BURGERS & SANDWICHES

**Cheeseburger** ground chuck steak and brisket served all the way on a dressed egg bun ..... 21  
**California Burger** Jack cheese, avocado, greens, red onion and our house-made mustard honey ..... 21  
**House-Made Veggie Burger** our signature recipe with sweet soy glaze and melted Jack ..... 21  
**Crispy Chicken Sandwich** buttermilk fried chicken, sliced tomato, baby Swiss and spicy kale slaw ..... 20  
**Soft Shell Crab Po' Boy** crispy jumbo crab on a fully dressed bun (*limited availability*) ..... 25  
**Famous French Dip** thinly sliced roasted prime rib on a house-made French roll served au jus ..... 23

## HOUSE SPECIALTIES

**Today's Very Fresh Fish** selection and preparation changes daily, served with seasonal vegetable ..... AQ  
**Pan Roasted Salmon** with tarragon lemon butter, served with seasonal green vegetable ..... 29  
*— We buy our fish whole and hand-fillet in-house daily to ensure the highest quality*

**Campfire Barbecue Ribs** seasoned pork ribs, with French fries and Ding's coleslaw ..... 32  
**Dutch Country Chicken** slow-roasted with crushed herbs, served with tabbouleh (*limited*) ..... 27  
**Hawaiian Rib-Eye Steak** pineapple soy ginger marinade, with a loaded baked potato ..... 37  
**USDA Prime Filet** center-cut, with a nice little house salad ..... 49  
*— We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above*

## MARKET SIDES 8 EACH

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