

**CHILLED JUMBO SHRIMP**

served with cocktail &  
répoulade sauces 21

**HOUSE-SMOKED SALMON** with Chef's dressing & toasts 17

**SPINACH & ARTICHOKE DIP** salsa, sour cream & tortilla chips 15

**CIABATTA CHEESE TOAST** Parmesan, Gruyere, cheddar & jack cheeses 8

**TEXAS TOAST** served with Toni's olives & toasted almonds 4

**NICE LITTLE HOUSE SALAD** mixed greens, goat cheese, rustic house-made croutons, roasted beets & walnuts 8

**TRADITIONAL SALAD** chopped egg, smokehouse bacon, rustic croutons, choice of dressing 8

—our house-made dressings: thousand island, buttermilk garlic, mustard-honey, blue cheese and classic vinaigrette

**GRILLED ARTICHOKEs** limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ

**SALADS**

**GRILLED CHICKEN SALAD** field greens, jicama, tortilla strips, with honey-lime vinaigrette and peanut sauce 18

**SASHIMI TUNA SALAD** pan-seared ahi, mixed greens, mango and cilantro-ginger vinaigrette 23

**THAI STEAK & NOODLE SALAD** marinated filet (or crispy chicken), mango, chopped peanuts, basil and mint 23

**CAESAR SALAD** crisp romaine, grated Reggiano, rustic house-made croutons 13

**EMERALD KALE & ROTISSERIE CHICKEN** with fresh herbs and roasted peanut vinaigrette 18

**THE CLUB SALAD** crispy chicken, mixed greens, smokehouse bacon, chopped egg, avocado 18

**BURGERS & SANDWICHES**

**CHEESEBURGER** freshly ground chuck steak with melted cheddar, tomato, lettuce and onion 17

**HOUSE-MADE VEGGIE BURGER** our signature recipe with sweet soy glaze and melted jack 17

**GULF COAST STYLE FISH SANDWICH** crispy grouper, slaw, dill pickle, served with a field greens salad 18

**DING'S CRISPY CHICKEN SANDWICH** buttermilk fried chicken, baby Swiss, dressed kale 17

**FAMOUS FRENCH DIP** thinly sliced roasted prime rib on a house-made French roll, served au jus 21

—served with your choice of coleslaw, hand-cut French fries or couscous

**HOUSE SPECIALTIES**

**FAROE ISLAND SALMON** filleted in-house and pan-roasted, served with seasonal vegetable 26

**WOOD-FIRED ROTISSERIE CHICKEN** roasted with crushed herbs, served with couscous (limited) 23

**BARBECUE PORK RIBS** slow cooked, fall-off-the-bone tender, with French fries and coleslaw 29

**THE HAWAIIAN** rib-eye steak with pineapple-soy-ginger marinade, with a loaded Idaho baked potato 34

**ROASTED PRIME RIB** aged and roasted on the bone, served with a loaded baked potato 33

**USDA PRIME CENTER-CUT FILET** hand-selected, served with today's seasonal vegetable 39

**MARKET SIDES** 7 EACH

Couscous • Today's Seasonal Vegetable • Black Beans & White Rice

Hand-Cut French Fries • Creamy Coleslaw • 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!