

HOUSE-SMOKED SALMON *toast & Chef's dressing* 20 | SPINACH & ARTICHOKE DIP *sour cream & salsa* 18  
 CHILLED JUMBO SHRIMP *cocktail & rémoulade sauces* 22 | ROSEMARY FOCCACIA *with olives & almonds* 4  
 TODAY'S FEATURED SOUP *selection changes daily* 12 | EMERALD KALE SALAD *roasted peanut vinaigrette* 12  
 GRILLED ARTICHOKEs *limited availability! 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*

## SALADS

GRILLED CHICKEN SALAD *field greens, jicama, honey-lime vinaigrette and peanut sauce* ..... 24  
 THAI STEAK & NOODLE SALAD *seared filet (or rotisserie chicken), mango, chopped peanuts, basil and mint*..... 26  
 KALE SALAD WITH ROASTED CHICKEN *emerald kale, fresh herbs, roasted peanut vinaigrette, Reggiano* ..... 21  
 PAN-SEARED AHI TUNA *mango, avocado, mixed greens with cilantro ginger vinaigrette* ..... 27  
 CAESAR SALAD *crisp romaine, grated Reggiano, rustic croutons and our eggless dressing* ..... 14  
 TRADITIONAL SALAD *chopped egg, smokehouse bacon and rustic house-made croutons* ..... 12  
 —with choice of mustard honey, buttermilk garlic, blue cheese or classic vinaigrette

## BURGERS & SANDWICHES

*Each morning our burgers are ground in-house, our egg buns and bread are baked fresh for today's service*

CHEESEBURGER *freshly ground, with tomato, onion, lettuce and melted cheddar* ..... 22  
 HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted Jack*..... 22  
 DING'S CRISPY CHICKEN SANDWICH *crispy buttermilk fried chicken, baby Swiss, dressed kale* ..... 20  
 FAMOUS FRENCH DIP AU JUS *thinly sliced roasted prime rib on a toasted French roll*..... 24  
 TODAY'S FEATURED SANDWICH *selection changes daily*..... AQ

*Something Green 10 | Braised Red Cabbage 10 | Tabbouleh with Lemon Vinaigrette 10*

*Creamy Coleslaw with Grandma Ding's Relish 10 | Hand-Cut French Fries 10*

## ENTRÉES

ROTISSERIE CHICKEN *roasted with crushed herbs and apricot glaze, served with tabbouleh (limited)*..... 29  
 MT. LASSEN CAJUN TROUT *seasoned and hardwood grilled, served with something green*..... 30  
 PAN-ROASTED SALMON *filleted in-house daily, served with something green*..... 34  
 FLYING CHICKEN PLATTER *light & crispy tenders, with dipping sauce, coleslaw and tomatoes* ..... 20  
 SPINACH AND CHEESE OMELET *served with hand-cut French fries* ..... 16  
 THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, served with French fries*..... 40  
 BARBECUE PORK RIBS *fall-off-the-bone tender, with French fries and creamy coleslaw* ..... 38  
 USDA PRIME CENTER-CUT FILET *hand-selected beef tenderloin, served with braised red cabbage* ..... 49

*A 3% charge is added to assist with the City of SF mandates for healthcare, sick leave, and minimum wage*

*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. \*Our signature vinaigrette is made with raw eggs. We hope you enjoy your time with us. Bon Appétit!*