

**SPINACH & ARTICHOKE DIP** with sour cream, salsa and warm tortilla chips 18

**HOUSE-SMOKED SALMON** toast & Chef's dressing 20 | **ROSEMARY FOCACCIA** with olives & almonds 4

**TODAY'S FEATURED SOUP** selection changes daily 12 | **EMERALD KALE SALAD** roasted peanut vinaigrette 12

**GRILLED ARTICHOKE**s gone for the season! 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.

## SALADS

**GRILLED CHICKEN SALAD** field greens, jicama, honey-lime vinaigrette and peanut sauce ..... 24

**THAI STEAK & NOODLE SALAD** seared filet, mango, chopped peanuts, basil and mint ..... 26

—also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

**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 | 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

**CLASSIC FRENCH OMELETTE** with fine herbs, goat and white cheddar cheeses, served with 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!