

SPINACH & ARTICHOKE DIP *with sour cream and salsa* 16 | SMOKED SALMON *with toast & Chef's dressing* 17
 CASHEW KALE SALAD *sesame miso vinaigrette* 8 | CIABATTA CHEESE TOAST *Parmesan, Gruyere & cheddar* 8
 HAND-CUT FRENCH FRIES *with spicy mayonnaise* 8 | TONIGHT'S FEATURED SOUP *selection changes daily* 10
 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*

SUSHI *Add a Cashew Kale Salad, with sesame miso vinaigrette +6*

Spicy Tuna Roll 16	Classic California Roll 15	Hiramasa Roll 19
Rainbow Roll 19	Shrimp & Macadamia Roll 16	Spicy Tuna 'Osaka Style' 16
Salmon Mango Roll 18	Coconut Shrimp Roll 18	Kyuri Maki Roll 19
Veg Roll with Spicy Ponzu 15	Thai Tuna Roll 18	Nigiri Plate 17
		Sashimi with Kale Salad 20

BURGERS & SANDWICHES

CHEESEBURGER <i>fresh-ground chuck, cheddar, tomato, lettuce and onion</i>	19
CALIFORNIA BURGER <i>fresh-ground chuck, melted jack, avocado, arugula and red onion</i>	19
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted jack</i>	18
DING'S CRISPY CHICKEN SANDWICH <i>crispy buttermilk fried chicken, baby Swiss, spicy slaw</i>	20
FAMOUS FRENCH DIP AU JUS <i>thinly sliced roasted prime rib on a house-made French roll</i>	23

SALADS

CASHEW KALE AND ROAST CHICKEN SALAD <i>emerald kale, fresh herbs, sesame miso vinaigrette</i>	20
SPICY TUNA ROLL SALAD <i>inside out #1 tuna roll, mixed greens, avocado, mango</i>	22
GRILLED CHICKEN SALAD <i>grilled chicken, field greens, peanut sauce, honey-lime vinaigrette</i>	21
THAI NOODLE SALAD <i>with marinated filet or rotisserie chicken, mango, herbs, chopped peanuts, Thai dressing</i> ...	24
CAESAR SALAD <i>romaine ribbons, rustic croutons, grated Reggiano</i>	15
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, croutons, choice of dressing</i>	10
—Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette	

ENTRÉES

RUBY RED TROUT <i>Cajun seasoned, with mashed potatoes and a seasonal green vegetable</i>	28
FAROE ISLAND SALMON <i>hardwood grilled, with mashed potatoes and a seasonal green vegetable</i>	31
AHI TUNA WITH SHIITAKE PONZU <i>seared rare, served with coleslaw and vine-ripened tomatoes</i>	28
SEASONAL VEGETABLE PLATE <i>tonight's composed selection of fresh vegetables</i>	21
ROTISSERIE CHICKEN <i>half a roasted chicken with crushed herbs, served with mashed potatoes (limited)</i>	27
BARBECUE PORK RIBS <i>slow cooked, fall off the bone pork ribs with French fries and coleslaw</i>	34
HAWAIIAN RIB-EYE <i>marinated then grilled over hardwood with a loaded baked potato</i>	39
ROASTED PRIME RIB <i>aged prime rib roasted on the bone, served with French fries</i>	37
USDA PRIME CENTER-CUT FILET <i>with bourbon cream sauce, mashed potatoes and a seasonal green vegetable</i> ...	46

True Idaho Baked Potato 8 | French Fries 8 | Black Beans & Rice 8 | Tabbouleh 8
 Mashed Potatoes 8 | Seasonal Green Vegetable 8 | Coleslaw with Ding's dressing 8

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 hope you enjoy your time with us. Bon Appétit!