

SPINACH & ARTICHOKE DIP *with sour cream and salsa* 16 | SMOKED SALMON *with toast & Chef's dressing* 17
 CASHEW KALE SALAD *sesame miso vinaigrette* 9 | CIABATTA CHEESE TOAST *Parmesan, Gruyere & cheddar* 8
 HAND-CUT FRENCH FRIES *with spicy mayonnaise* 8 | TODAY'S FEATURED SOUP *selection changes daily* 10
 GRILLED ARTICHOKE *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.*

SUSHI

Spicy Tuna Roll 17	Classic California Roll..... 16	Hiramasa Roll..... 19
Rainbow Roll..... 19	Shrimp & Macadamia Roll..... 17	Spicy Tuna 'Osaka Style' 17
Veg Roll with Spicy Ponzu..... 16	Coconut Shrimp Roll 19	Nigiri Plate 18
Avocado Roll with Trout Roe.. 14	Thai Tuna Roll 19	—Add a Cashew Kale Salad +7

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
#1 AHI TUNA BURGER <i>pan seared ahi, iceberg, red onion and tomato on a house-made bun</i>	19
FAMOUS FRENCH DIP AU JUS <i>thinly sliced roasted prime rib on a house-made French roll</i>	23

SALADS

HIRAMASA SASHIMI & KALE SALAD <i>cashews, emerald kale, fresh mint, sesame miso vinaigrette</i>	21
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, chopped peanuts, basil and mint</i>	24
CAESAR SALAD <i>romaine ribbons, rustic croutons, grated Reggiano (with soup +6)</i>	15
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, croutons, choice of dressing (with soup +6)</i>	10
—Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette*	

ENTRÉES

MT. LASSEN TROUT <i>Cajun seasoned, served with a seasonal green vegetable</i>	27
FAROE ISLAND SALMON <i>filleted in-house daily, pan-crisped, served with a seasonal green vegetable</i>	29
AHI TUNA WITH SHIITAKE PONZU <i>seared rare, served with coleslaw and vine-ripened tomatoes</i>	29
ROTISSERIE CHICKEN <i>slow-roasted with crushed herbs and apricot glaze, served with tabbouleh (limited)</i>	28
BARBECUE PORK RIBS <i>slow cooked, fall off the bone pork ribs with French fries and coleslaw</i>	35
THE HAWAIIAN <i>rib-eye steak with pineapple-soy-ginger marinade, served with a seasonal green vegetable</i>	39
USDA PRIME CENTER-CUT FILET <i>with bourbon cream sauce and a mixed green salad</i>	45

Seasonal Green Vegetable 8 | Braised Red Cabbage 8 | Coleslaw with Ding's dressing 8
 Tabbouleh 8 | Black Beans & Rice 8 | Hand-Cut French Fries 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. *Our signature vinaigrette is made with raw eggs. We hope you enjoy your time with us. Bon Appétit!*