

SPINACH & ARTICHOKE DIP *with sour cream and salsa* 15 | SMOKED SALMON *with toast & Chef's dressing* 16
 CASHEW KALE SALAD *sesame miso vinaigrette* 8 | CIABATTA CHEESE TOAST *Parmesan, Gruyere & cheddar* 8
 HAND-CUT FRENCH FRIES *with spicy mayonnaise* 7 | TODAY'S FEATURED SOUP *selection changes daily* 9
 GRILLED ARTICHOKE *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
 Rainbow Roll..... 19
 Salmon Mango Roll 18
 Veg Roll with Spicy Ponzu..... 15

Classic California Roll..... 15
 Shrimp & Macadamia Roll..... 16
 Coconut Shrimp Roll 18
 Thai Tuna Roll 18

Hiramasa Roll 19
 Spicy Tuna 'Osaka Style' 16
 Kyuri Maki Roll 19
 Nigiri Plate 17
 Sashimi with Kale Salad..... 20

BURGERS & SANDWICHES

CHEESEBURGER *fresh-ground chuck, cheddar, tomato, lettuce and onion* 18
 CALIFORNIA BURGER *fresh-ground chuck, melted jack, avocado, arugula and red onion* 18
 HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted jack* 17
 DING'S CRISPY CHICKEN SANDWICH *crispy buttermilk fried chicken, baby Swiss, spicy slaw* 18
 #1 AHI TUNA BURGER *pan seared ahi, iceberg, red onion and tomato on a house-made bun* 19
 FAMOUS FRENCH DIP AU JUS *thinly sliced roasted prime rib on a house-made French roll* 22

SALADS

CASHEW KALE AND ROAST CHICKEN SALAD *emerald kale, fresh herbs, sesame miso vinaigrette* 19
 SPICY TUNA ROLL SALAD *inside out #1 tuna roll, mixed greens, avocado, mango* 21
 GRILLED CHICKEN SALAD *grilled chicken, field greens, peanut sauce, honey-lime vinaigrette* 20
 THAI NOODLE SALAD *with marinated filet or rotisserie chicken, mango, herbs, chopped peanuts, Thai dressing* 22
 CAESAR SALAD *romaine ribbons, rustic croutons, grated Reggiano (with soup +5)* 14
 TRADITIONAL SALAD *chopped egg, smokehouse bacon, croutons, choice of dressing (with soup +5)* 9
 — *Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette*

ENTRÉES

RUBY RED TROUT *Cajun seasoned, served with a seasonal green vegetable* 25
 FAROE ISLAND SALMON *filleted in-house daily, hardwood grilled and served with a seasonal green vegetable* 28
 AHI TUNA WITH SHIITAKE PONZU *seared rare, served with coleslaw and vine-ripened tomatoes* 26
 SEASONAL VEGETABLE PLATE *today's composed selection of fresh vegetables* 19
 ROTISSERIE CHICKEN *half a roasted chicken with crushed herbs, served with tabbouleh (limited)* 24
 BARBECUE PORK RIBS *slow cooked, fall off the bone pork ribs with French fries and coleslaw* 31
 HAWAIIAN RIB-EYE *marinated then grilled over hardwood, with a seasonal green vegetable* 37
 ROASTED PRIME RIB *aged prime rib roasted on the bone, served with French fries* 36
 USDA PRIME CENTER-CUT FILET *with bourbon cream sauce and a seasonal green vegetable* 42

Tabbouleh 7 | Black Beans & Rice 7 | Hand-Cut French Fries 7
 Seasonal Green Vegetable 7 | Coleslaw with Ding's dressing 7

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!