

SNACKS & SIDES

BURRATA ON TOAST

with wood roasted tomatoes and fresh herbs 14

TUNA TARTARE

with sliced avocado and toasted ciabatta 24

DIP DUO

jalapeño queso and guacamole with warm tortilla chips 13

HOUSE-MADE HUMMUS *with crudités* 10

DEVILED EGGS

farm-fresh eggs, Ding's pickle relish, scallions 10

PINE ROOM SALAD

mixed greens, aged cheddar, chopped egg, toasted almonds, with café vinaigrette 8

TABBOULEH

Mediterranean grain salad, lemon vinaigrette 6

HAND-CUT FRENCH FRIES

served with dipping sauces 6

SANDWICHES & SALADS

HONOR BURGER

fresh ground chuck, white cheddar, tomato, spicy slaw 16

CRISPY CHICKEN SANDWICH

house-made torta, Swiss, tomato, spicy slaw 17

FRENCH DIP AU JUS

thinly sliced roasted prime rib piled high on a house-made toasted French roll 22

VEGGIE CLUB

feta, avocado, cucumber, arugula, pickled onion 14

PICNIC-STYLE TUNA SANDWICH

albacore tuna, havarti, iceberg lettuce 15

OMELETTE WITH SPINACH & CHEESE

with mixed greens, tomato & griddled toast 16

KALE SALAD WITH ROTISSERIE CHICKEN

emerald kale, roasted peanut vinaigrette, fresh herbs 19

SHRIMP LOUIE

jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing & fresh tarragon 22

THE MACHO SALAD

roasted chicken, avocado, dates, toasted almonds, goat cheese, corn 19

Please notify us of any allergies, we are concerned for your well-being

**Consuming raw or undercooked meat or fish may cause food borne illness*