

CHILLED JUMBO SHRIMP

served with cocktail &
rémoulade sauces 21

HOUSE-SMOKED SALMON with Chef's dressing and toast 18

SPINACH & ARTICHOKE DIP salsa, warm tortilla chips 17

ROSEMARY FOCACCIA almonds, marinated olives 2/3/4

TODAY'S FEATURED SOUP selection varies daily 8

NICE LITTLE HOUSE SALAD with beets, croutons & goat cheese 9

SALADS

GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce..... 19

SASHIMI TUNA SALAD pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette..... 23

THAI STEAK & NOODLE SALAD marinated filet (or rotisserie chicken), avocado, mango, chopped peanuts 24

EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs and roasted peanut vinaigrette..... 19

CAESAR SALAD little gem lettuce, grated Reggiano, rustic house-made croutons..... 15

CLUB SALAD crispy chicken, mixed greens, smokehouse bacon, avocado, egg and tomato 18

—with your choice: Buttermilk Garlic, Mustard Honey, 1000 Island, Blue Cheese, Vinaigrette

BURGERS & SANDWICHES

CHEESEBURGER fresh ground chuck, served all the way on a dressed egg bun..... 18

HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 18

CALIFORNIA BURGER fresh ground chuck, avocado, melted Monterey jack, watercress, red onion 18

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, vinaigrette slaw 18

GULF COAST STYLE FISH SANDWICH crispy grouper, coleslaw, dill pickle, served with a field greens salad..... 22

FRENCH DIP AU JUS thinly sliced roasted prime rib, house-made toasted French roll 21

HOUSE SPECIALTIES

TODAY'S VERY FRESH FISH selection and preparation changes daily MKT

SCOTTISH SALMON pan-roasted and served with today's seasonal vegetable..... 26

— We buy our fish whole and hand-fillet in-house daily to ensure the highest quality

I'LL HAVE THE CHICKEN wood roasted chicken with tabbouleh (limited availability) 25

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato 37

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with french fries and coleslaw..... 35

USDA PRIME FILET seared center-cut beef tenderloin, with a nice little house salad 47

— We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

MARKET SIDES

8 EACH Today's Seasonal Vegetable • Braised Red Cabbage • Coleslaw

Rainbow Swiss Chard • Emerald Kale Salad • Tabbouleh • Hand-Cut French Fries • True Idaho Baked Potato

We take pride in preparing our food from scratch every day. Some items will have limited availability. 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!