

HOUSE-SMOKED SALMON served with Chef's dressing and toasts 23

SPINACH & ARTICHOKE DIP with tortilla chips 20 | ROSEMARY FOCACCIA olives & almonds 6

SOUTHERN STYLE BRUSSELS SPROUTS served with lemon aioli and Reggiano 12

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 14

Buttermilk Garlic • Mustard-Honey • Thousand Island • Creamy Vinaigrette

GRILLED ARTICHOKE gone for the season! We grill only true heirloom artichokes from Castroville, California.

These unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we serve them whenever they're available.



CHILLED JUMBO SHRIMP served with cocktail & rémoulade sauces 26



SALADS

CAESAR SALAD grated Reggiano, rustic croutons, eggless Caesar dressing (add grilled chicken +8)..... 15

GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce..... 23

EMERALD KALE & ROTISSERIE CHICKEN roasted peanut vinaigrette, fresh herbs, Reggiano 23

SASHIMI TUNA SALAD pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette* 28

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:
Barbecue Pork.....29 | Chicken.....26 | Sans protein (nearly vegetarian).....22

BURGERS & SANDWICHES

CHEESEBURGER freshly ground chuck, served all the way on a dressed, house-made bun* 24

HOUSE-MADE VEGGIE BURGER our signature recipe, sweet soy glaze & melted jack 24

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy kale slaw 24

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, pickle & red onion –served à la carte (limited) 27

USDA PRIME FRENCH DIP thinly sliced roasted prime rib piled high on a house-made toasted French roll* 28

Please choose French fries, coleslaw or tabbouleh

HOUSE SPECIALTIES

ARCTIC CHAR with crispy rock shrimp and lemon butter sauce, served with coleslaw* 40

ROTISSERIE CHICKEN roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited) 32

AHI TUNA WITH SHIITAKE PONZU seared rare, served with coleslaw and vine-ripened tomatoes* 35

SCOTTISH SALMON pan-roasted, served with today's green vegetable and potatoes colcannon* 38

THE HAWAIIAN-USDA PRIME rib-eye steak with pineapple-soy-ginger marinade, served with fries* 56

KNIFE & FORK BARBECUE RIBS fall-off-the-bone tender, served with coleslaw and French fries..... 41

USDA PRIME FILET center-cut, seasoned and broiled, served with broccoli and potatoes colcannon* 62

–We do not recommend and will respectfully not guarantee steaks ordered ‘medium well’ or above

VEGETABLES & SIDES

Roasted Peppers 10 • Broccoli with Reggiano 10 • Creamed Corn 10 • Coleslaw 9

Braised Red Cabbage 10 • Emerald Kale Salad with Roasted Peanut Vinaigrette 12

Tabbouleh 9 • French Fries 9 • Potatoes Colcannon 10 • Fully Loaded Baked Potato 12

KEY LIME PIE 14

freshly whipped cream and graham cracker & pecan crust

Hot towels are available upon request

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 are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED