

HOUSE-SMOKED SALMON

served with toasts & Chef's dressing 16

- GUACAMOLE** *served with warm hand-cut tortilla chips* 13
- SPINACH & ARTICHOKE DIP** *with salsa, sour cream & tortilla chips* 15
- ROSEMARY FOCACCIA** *marinated olives and toasted almonds* 4
- TODAY'S FEATURED SOUP** *selection changes daily* 8

TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic croutons, with your choice of dressing 8*
–our house-made dressings: blue cheese, buttermilk garlic, mustard-honey, thousand island or vinaigrette

GRILLED ARTICHOKE *in short supply! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. Offered whenever available, spring through summer. AQ*

SALADS

- GRILLED CHICKEN SALAD** *mixed greens, jicama, honey-lime vinaigrette and peanut sauce.....* 18
- CAESAR SALAD** *crisp romaine, Reggiano, eggless dressing, anchovies upon request (add rotisserie chicken +5)* 14
- SASHIMI TUNA SALAD** *pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette** 21
- THAI STEAK & NOODLE SALAD** *seared filet (or crispy chicken), avocado, mango, chopped peanuts*.....* 22
- EMERALD KALE & ROTISSERIE CHICKEN** *roasted peanut vinaigrette and fresh herbs* 18

BURGERS & SANDWICHES

- CHEESEBURGER** *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun** 16
- HOUSE-MADE VEGGIE BURGER** *our signature recipe, sweet soy glaze & melted jack.....* 16
- DING'S CRISPY CHICKEN SANDWICH** *buttermilk fried chicken, baby Swiss, dressed kale* 17
- GULF COAST STYLE FISH SANDWICH** *crispy cod, slaw, dill pickle, served with a field greens salad.....* 19
- FRENCH DIP AU JUS** *thinly sliced roasted prime rib piled high on a house-made toasted French roll** 20

HOUSE SPECIALTIES

- CAJUN TROUT** *seasoned and hardwood grilled, served with coleslaw and vine ripe tomatoes*.....* 24
- ROTISSERIE CHICKEN** *roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited).....* 25
- SCOTTISH SALMON** *pan roasted, served with today's green vegetable** 26
- FLYING CHICKEN PLATTER** *light and crispy fried chicken tenders, with coleslaw and tomatoes.....* 22
- BARBECUE PORK RIBS** *slow cooked, with a loaded Idaho baked potato OR french fries and coleslaw* 29
- HAWAIIAN RIB-EYE** *pineapple sesame ginger marinade, with a loaded Idaho baked potato** 35
- USDA PRIME FILET** *center-cut beef tenderloin, served with a nice little house salad** 44

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

MARKET SIDES 7 EACH

*Fresh Shucked Creamed Corn • Braised Red Cabbage with Goat Cheese • Tabbouleh with Lemon Vinaigrette
 Today's Green Vegetable • Coleslaw with Grandma Ding's Relish • 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 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!*