

**CHILLED JUMBO SHRIMP**

served with cocktail & rémoulade sauces 21

**SPINACH & ARTICHOKE DIP** with salsa, sour cream & tortilla chips 15

**HOUSE-SMOKED SALMON** served with toasts & Chef's dressing 16

**ROSEMARY FOCACCIA** marinated olives and toasted almonds 2/3/4

**TODAY'S FEATURED SOUP** selection changes daily 8

**TRADITIONAL SALAD** chopped egg, smokehouse bacon, rustic croutons, with your choice of dressing 8  
 –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, grated Reggiano, eggless Caesar dressing (add rotisserie chicken +5)..... 14

**SASHIMI TUNA SALAD** pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette\* ..... 22

**THAI STEAK & NOODLE SALAD** seared filet, avocado, mango, chopped peanuts, basil and mint\* ..... 22  
 — also available with crispy chicken (or our nearly vegetarian option — subtract 3 dollars)

**EMERALD KALE & ROTISSERIE CHICKEN** roasted peanut vinaigrette and fresh herbs..... 18

## BURGERS & SANDWICHES

**CHEESEBURGER** freshly ground chuck, served all the way on a dressed, house-made bun\* ..... 16

**HOUSE-MADE VEGGIE BURGER** our signature recipe, sweet soy glaze & melted jack ..... 16

**CALIFORNIA BURGER** avocado, arugula, red onion, mustard-honey, Monterey jack\* ..... 17

**DING'S CRISPY CHICKEN SANDWICH** buttermilk fried chicken, baby Swiss, dressed kale..... 17

**GULF COAST STYLE FISH SANDWICH** crispy grouper, 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

**ARCTIC CHAR** Cajun seasoned and hardwood grilled, with coleslaw and vine-ripened tomatoes\* ..... 26

**ROTISSERIE CHICKEN** roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited) ..... 25

**AHI TUNA WITH SHIITAKE PONZU** seared rare, served with coleslaw and vine-ripened tomatoes\* ..... 27

**SCOTTISH SALMON** pan roasted, served with today's green vegetable\* ..... 28

**FLYING CHICKEN PLATTER** light and crispy fried chicken tenders, with coleslaw and tomatoes ..... 18

**BARBECUE PORK RIBS** slow cooked and fall-off-the-bone tender, with French fries and coleslaw. .... 29

**THE HAWAIIAN** rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato\* ..... 37

**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

Creamed Corn freshly shucked with Jalapeño Peppers • Braised Red Cabbage with Goat Cheese • Tabbouleh

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!*