

CHILLED JUMBO SHRIMP

served with rémoulade and
cocktail sauces 21

HOUSE-SMOKED SALMON *Chef's dressing, toasts* 15

SPINACH & ARTICHOKE DIP *with warm hand-cut tortilla chips* 14

CIABATTA CHEESE TOAST *Parmesan, gruyere & cheddar* 7

ROSEMARY FOCACCIA *marinated olives & toasted almonds* 4

TODAY'S SOUP *selection changes daily* 8

TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic house-made croutons, your choice of dressing* 8

GRILLED ARTICHOKE *limited availability! 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. We'll serve whenever available, spring through summer. AQ*

SALADS

SASHIMI TUNA SALAD *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette*..... 21

GRILLED CHICKEN SALAD *field greens, jicama, honey-lime vinaigrette, peanut sauce*..... 17

EMERALD KALE & ROTISSERIE CHICKEN *with fresh herbs and roasted peanut vinaigrette*..... 16

THAI STEAK & NOODLE SALAD *marinated filet (or crispy chicken), avocado, mango, chopped peanuts* 22

CLASSIC CAESAR *crisp romaine, grated Reggiano, rustic house-made croutons* 12

CLUB SALAD *crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon* 17

—our dressings: blue cheese, mustard-honey, buttermilk garlic, thousand island or vinaigrette

BURGERS & SANDWICHES

CHEESEBURGER *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun* 16

HOUSE MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted Monterey jack* 16

HICKORY BURGER *applewood smoked bacon, grated cheddar, onion, hickory sauce* 16

GULF COAST STYLE FISH SANDWICH *crispy grouper, slaw, dill pickle, with a field greens salad*..... 17

DING'S CRISPY CHICKEN SANDWICH *buttermilk fried chicken, baby Swiss, dressed kale*..... 16

FRENCH DIP AU JUS *thinly sliced roasted prime rib, house-made toasted French roll* 20

HOUSE SPECIALTIES

IDAHO TROUT *Cajun seasoned and hardwood grilled, served with coleslaw* 24

FAROE ISLAND SALMON *filleted in-house and hardwood grilled, served with seasonal green vegetable* 26

ROTISSERIE CHICKEN *slow roasted with crushed herbs and apricot glaze, served with couscous (limited)* ... 23

SEASONAL VEGETABLE PLATE *today's composed selection of fresh vegetables with couscous* 16

HAWAIIAN RIB-EYE *pineapple sesame ginger marinade, with hand-cut French fries* 34

BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, with French fries and coleslaw*..... 28

USDA PRIME FILET *center-cut beef tenderloin, served with seasonal green vegetable* 39

MARKET SIDES 7 EACH *Seasonal Green Vegetable • Roasted Peppers*

Coleslaw • Couscous • Hand-Cut French Fries • Iron Skillet Beans • True Idaho Baked Potato

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. 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!