

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

TEXAS TOAST 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 ARTICHOKEs 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), mango, chopped peanuts, basil and mint.... 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

FAROE ISLAND SALMON filleted in-house and pan-roasted, 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

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served 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!