

**STARTERS** *Chicago-Style Spinach Dip with warm tortilla chips 14 | Rosemary Focaccia & Olives 4*  
*House-Smoked Salmon with toasts & Chef's dressing 16 | Ciabatta Cheese Toast 7 | Today's Featured Soup 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*

**SUSHI** *An Emerald Kale Salad accompanies the Pressed Sushi - add to any Roll or Plate +5*

Classic California Roll ..... 13	Spicy Tuna Roll ..... 14	Osaka Style Pressed Sushi.... 16
Shrimp & Macadamia Roll ... 15	Vegetable Roll..... 12	Nigiri Combo Plate ..... 16
Tuna Mango Roll..... 17	Thai Tuna Roll..... 17	Rainbow Roll ..... 18
Hiramasa Roll..... 18	Coconut Shrimp Roll..... 16	

**SALADS**

**GRILLED CHICKEN SALAD** *mixed greens, jicama, corn, honey-lime vinaigrette and peanut sauce..... 19*  
**EMERALD KALE & ROTISSERIE CHICKEN** *with roasted peanut vinaigrette and fresh herbs ..... 17*  
**SEARED AHI TUNA SALAD** *mango, avocado, mixed greens, with cilantro ginger vinaigrette ..... 25*  
**HIRAMASA SASHIMI SALAD** *with emerald kale salad tossed in roasted peanut vinaigrette..... 21*  
**THAI STEAK & NOODLE SALAD** *marinated filet (or crispy chicken), avocado, mango, chopped peanuts.... 22*  
**CLASSIC CAESAR** *romaine ribbons, grated Reggiano, rustic croutons (add chicken +6) ..... 13*  
**TRADITIONAL SALAD** *rustic croutons, chopped egg, smokehouse bacon, choice of dressing ..... 8*  
**CLUB SALAD** *crispy chicken, mixed greens tomato, avocado, chopped egg, smokehouse bacon ..... 17*  
*—with your choice of: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette*

**BURGERS & SANDWICHES**

**CHEESEBURGER** *freshly ground chuck served all the way with melted cheddar..... 16*  
**CALIFORNIA BURGER** *avocado, arugula, red onion, melted Monterey jack cheese ..... 17*  
**HOUSE MADE VEGGIE BURGER** *our signature recipe with sweet soy glaze and melted Monterey jack ..... 15*  
**FRENCH DIP AU JUS** *thinly sliced roasted prime rib, toasted French roll, horseradish upon request..... 21*  
**GULF COAST STYLE FISH SANDWICH** *crispy grouper, slaw, dill pickle, with a field greens salad..... 18*  
**DING'S CRISPY CHICKEN SANDWICH** *crispy buttermilk fried chicken, baby Swiss, spicy slaw..... 16*

**HOUSE SPECIALTIES**

**ROTISSERIE CHICKEN** *roasted half chicken, crushed herbs, apricot glaze, tabbouleh (limited) ..... 24*  
**FLYING CHICKEN PLATTER** *light & crispy chicken tenders, with Campari tomatoes and coleslaw ..... 18*  
**HARDWOOD GRILLED TROUT** *Cajun seasoned red trout, hand-cut fries..... 25*  
**PAN-SEARED SALMON** *filleted in-house daily, served with broccoli ..... 27*  
**HAWAIIAN RIB-EYE** *pineapple soy ginger marinade, seasonal vegetable ..... 35*  
**BARBECUE PORK RIBS** *slow cooked and fall-off-the-bone tender, with coleslaw and hand-cut fries..... 29*  
**USDA PRIME FILET** *charbroiled center-cut beef tenderloin, with mixed greens ..... 40*

*Coleslaw 6 | Broccoli 6 | French Fries 5 | Tabbouleh 6 | Iron Skillet Beans 6*



**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!