

## STARTERS —

### HOUSE-SMOKED SALMON

served with toast  
and Chef's dressing 13

### SPINACH & ARTICHOKE DIP

served with salsa, sour cream and warm tortilla chips 12

### TRADITIONAL SALAD

with chopped egg, smokehouse bacon, choice of dressing 8

### EMERALD KALE SALAD

with fresh herbs and roasted peanut vinaigrette 6

### TODAY'S SIGNATURE SOUP

selection changes daily 7

**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 offer whenever available, Spring through Summer. AQ*

## SALADS —

**GRILLED CHICKEN SALAD** mixed greens, tortilla strips, honey-lime vinaigrette and peanut sauce 15

**SASHIMI TUNA SALAD** pan-seared ahi with cilantro ginger vinaigrette, mixed greens, mango and avocado \* 19

**THAI STEAK & NOODLE SALAD** marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles \* (also available with crispy chicken) 18

**CAESAR SALAD** crisp romaine, grated Reggiano, rustic croutons with our eggless Caesar dressing 12

**CLUB SALAD** crispy chicken, mixed greens, avocado, tomato, chopped egg and smokehouse bacon 14

— with blue cheese, buttermilk garlic, mustard-honey, thousand island or vinaigrette \*

## BURGERS & SANDWICHES —

**CHEESEBURGER** fresh-ground chuck with cheddar, tomato, lettuce and onion on a house-made bun \* 13

**HOUSE-MADE VEGGIE BURGER** our signature recipe with sweet soy glaze and melted Monterey jack 13

**HICKORY BURGER** applewood smoked bacon, grated cheddar and onion with hickory sauce \* 13

**CLASSIC CLUB SANDWICH** thinly sliced ham, grilled chicken and bacon with jack and cheddar cheeses 12

**DING'S CRISPY CHICKEN SANDWICH** buttermilk fried chicken, baby Swiss, spicy slaw (limited) 14

**FRENCH DIP AU JUS** thinly sliced roasted prime rib piled high on a house-made toasted French roll \* 18

## HOUSE SPECIALTIES —

**SEASONAL VEGETABLE PLATE** today's composed selection of fresh vegetables, with couscous 14

**ROTISSERIE CHICKEN** half a roasted chicken with apricot glaze and crushed herbs, with couscous 17

**FLYING CHICKEN PLATTER** lightly battered, served with coleslaw and vine-ripened tomatoes 18

**FAROE ISLAND SALMON** pan sautéed in white wine with seasonal green vegetable \* 24

**WOOD GRILLED TROUT** Cajun seasoned, served with seasonal green vegetable \* 23

**HAWAIIAN RIB-EYE** marinated then grilled over hardwood, served with a loaded baked potato \* 30

**BARBECUE PORK RIBS** fall-off-the-bone tender, with hand-cut fries and coleslaw 28

**ROASTED PRIME RIB** aged and roasted on the bone, served with hand-cut fries \* 29

**DOUBLE-CUT PORK CHOP** cured in-house and grilled, served with a loaded baked potato \* 25

**USDA PRIME FILET** aged beef tenderloin, served with a Caesar salad \* 36

— *We do not guarantee steaks ordered 'medium well' or above.*

## MARKET SIDES 5 each

Coleslaw • Iron Skillet Beans • Seasonal Green Vegetable

Couscous • Hand-cut French Fries • Loaded 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 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!*

