

STARTERS —

House-Smoked Salmon 17 • Chicago-Style Spinach & Artichoke Dip 16 • Emerald Kale Salad 9
Rosemary Focaccia with marinated olives 3 • Ciabatta Cheese Toast 8 • Today's Signature Soup 9
Traditional Salad with chopped egg, smokehouse bacon, served with your choice of dressing 9
— *thousand island, blue cheese, classic vinaigrette, mustard-honey, buttermilk garlic or Houston's vinaigrette*
Grilled California 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

Classic California Roll 15	Shrimp & Macadamia Roll 16	Nigiri Combo Plate 17
Coconut Shrimp Roll 18	Thai Tuna Roll 18	Rainbow Roll 19
Spicy Tuna Roll 16	Hiramasa Roll 19	Kyuri Maki Roll 19
Vegetable Roll 15	Spicy Tuna 'Osaka Style' 16	

add an Emerald Kale Salad with roasted peanut vinaigrette and fresh herbs to any roll +5

SALADS —

YELLOWTAIL SASHIMI with emerald kale salad tossed in roasted peanut vinaigrette 21
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 20
THAI STEAK & NOODLE SALAD marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles (*also available with rotisserie chicken*) 23
EMERALD KALE & ROTISSERIE CHICKEN SALAD with fresh herbs and roasted peanut vinaigrette 19
SEARED AHI TUNA sliced and served over almond vinaigrette, with mixed greens, mango, tomato, avocado 26
CLASSIC CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons, eggless Caesar dressing 14

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck served all the way with melted cheddar on a house-made bun 18
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 18
CALIFORNIA BURGER avocado, arugula, red onion, mustard-honey, Monterey jack 18
HICKORY BURGER applewood smoked bacon, shredded cheddar and onion with hickory sauce 18
DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 18
FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll 22

HOUSE SPECIALTIES —

SCOTTISH SALMON lightly seasoned and broiled in white wine, with today's seasonal vegetable 29
SEASONAL VEGETABLE PLATE today's composed selection of fresh vegetables 17
PAN FRIED FISH Chef's choice of fish, lightly breaded, with dill tartar and coleslaw 25
DOUBLE-CUT PORK CHOP with Pommery mustard sauce and braised red cabbage 30
ROTISSERIE CHICKEN roasted with crushed herbs and apricot glaze, served with dirty rice (*limited*) 25
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with coleslaw and French fries 33
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, Idaho loaded baked potato 38
USDA PRIME FILET center-cut beef tenderloin, with bourbon cream sauce and seasonal vegetable 45
CAMPFIRE RIB-EYE with house-made Worcestershire, thick sliced tomato and blue cheese 38

Today's Seasonal Vegetable 6 • Creamy Coleslaw 6 • Black Beans & Rice 6
Couscous 6 • Dirty Rice 6 • Hand-Cut French Fries 6 • True Idaho Baked Potato 7

Some helpful information about dining with us: Because our food is prepared from scratch every day, there will be limited availability for some items. We cannot guarantee steaks prepared "medium well" or above. Not all ingredients are listed so please alert us if you have allergies. Finally, as other guests are waiting to dine, we may kindly ask that you free the table so we can honor those commitments. Enjoy your time with us. Bon Appétit!

