

STARTERS —

House-Smoked Salmon 17 • Chicago-Style Spinach & Artichoke Dip 16 • Emerald Kale Salad 9
Guacamole 12 • Rosemary Focaccia 5 • Ciabatta Cheese Toast 8 • Today's Signature Soup 10
Traditional Salad with chopped egg, smokehouse bacon, served with your choice of dressing 10
— *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

Coconut Shrimp Roll 18

Spicy Tuna Roll 16

Avocado Roll 14

Shrimp & Macadamia Roll 16

Thai Tuna Roll 18

Hiramasa Roll 19

Vegetable Roll 15

Spicy Tuna 'Osaka Style' 16

Nigiri Combo Plate 17

Rainbow Roll 19

Kyuri Maki Roll 19

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, mango, chopped peanuts, basil and mint, pancit noodles (*also available with rotisserie chicken*) 23

EMERALD KALE & ROTISSERIE CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 19

CLASSIC CAESAR crisp romaine, Reggiano, rustic croutons, our eggless dressing (*add grilled chicken + 8*) 14

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck served all the way with melted cheddar on a house-made bun 19

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 19

CALIFORNIA BURGER avocado, arugula, red onion, mustard-honey, Monterey jack 19

HICKORY BURGER applewood smoked bacon, shredded cheddar and onion with hickory sauce 19

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 19

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll 23

HOUSE SPECIALTIES —

SCOTTISH SALMON lightly seasoned and broiled in white wine, with today's seasonal vegetable 29

SEARED AHI TUNA served with roasted shiitake ponzu and creamy coleslaw 27

PAN FRIED FISH Chef's choice of fish, lightly breaded, with dill tartar and coleslaw 25

SEASONAL VEGETABLE PLATE today's composed selection of fresh vegetables 17

DOUBLE-CUT PORK CHOP with Pommery mustard sauce and braised red cabbage 28

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

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

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, Idaho loaded baked potato 38

— *We cannot guarantee steaks prepared 'medium well' or above*

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 8

Some helpful information about dining with us: Because our food is prepared from scratch every day, there will be limited availability for some items. 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!

