

## 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	Shrimp & Macadamia Roll 16	Spicy Tuna 'Osaka Style' 16
Coconut Shrimp Roll 18	Thai Tuna Roll 18	Nigiri Combo Plate 17
Spicy Tuna Roll 16	Hiramasa Roll 19	Rainbow Roll 19
Avocado Roll 14	Vegetable Roll 15	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!*

