

SPINACH & ARTICHOKE DIP <i>with salsa fresca, sour cream and warm tortilla chips</i>	17
HOUSE-SMOKED SALMON* <i>toasts, Chef's dressing</i>	18
CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces</i>	23
ROSEMARY FOCACCIA <i>marinated olives &amp; toasted almonds</i>	4
TODAY'S FEATURED SOUP <i>selection changes daily</i>	10
TRADITIONAL SALAD <i>egg, bacon, choice of dressing</i>	10
TOSTONES <i>crispy plantains served with rémoulade</i>	6
EMERALD KALE SALAD <i>with roasted peanut vinaigrette</i>	8
GRILLED ARTICHOKEs <i>gone for the season!</i>	

*We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

## SALADS

GRILLED CHICKEN SALAD <i>mixed greens, jicama, honey-lime vinaigrette and peanut sauce</i>	18
PAN-SEARED AHI TUNA SALAD* <i>cilantro ginger vinaigrette, mixed greens, mango, avocado</i>	23
EMERALD KALE & ROTISSERIE CHICKEN <i>with fresh herbs and roasted peanut vinaigrette</i>	19
THAI STEAK & NOODLE SALAD* <i>marinated filet (or rotisserie chicken), avocado, mango, chopped peanuts</i>	23
CAESAR SALAD <i>crisp romaine, grated Reggiano, rustic house-made croutons</i>	15

## BURGERS & SANDWICHES

CHEESEBURGER* <i>ground chuck steak, cheddar, lettuce, tomato, onion, house-made bun</i>	18
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted Monterey jack</i>	18
HICKORY BURGER <i>applewood smoked bacon, shredded cheddar and onion with hickory sauce</i>	18
GULF COAST STYLE FISH SANDWICH <i>crispy grouper, thousand island slaw, with a field greens salad</i>	19
DING'S CRISPY CHICKEN SANDWICH <i>butter milk fried chicken, baby Swiss, dressed kale</i>	19
FRENCH DIP AU JUS* <i>thinly sliced roasted prime rib, house-made toasted French roll</i>	21

## HOUSE SPECIALTIES

SEARED AHI TUNA* <i>firecracker ponzu, tomatoes and coleslaw</i>	27
ROTISSERIE CHICKEN <i>with crushed herbs, apricot glaze and tabbouleh (limited availability)</i>	27
JUMBO LUMP CRAB CAKES <i>pan-fried blue crab with Pommery mustard, tomatoes &amp; coleslaw (limited)</i>	36
SCOTTISH SALMON* <i>hand filleted in-house, served with seasonal green vegetable</i>	29
THE HAWAIIAN* <i>rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato</i>	38
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with French fries and coleslaw</i>	36
ROASTED PRIME RIB* <i>seasoned on the bone, served with a loaded Idaho baked potato</i>	41
USDA PRIME CENTER-CUT FILET* <i>hand selected, with a field greens salad</i>	49

## MARKET SIDES 8 EACH

*Seasonal Green Vegetable | Braised Red Cabbage | Coleslaw  
Tabbouleh | Hand-cut Fries | True 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!*

