

Chilled Jumbo Shrimp

served with cocktail & rémoulade sauces 19

House-Smoked Salmon served with Chef's dressing and toasts 17**Chicago-Style Spinach & Artichoke Dip** salsa, sour cream & tortilla chips 15**Rosemary Focaccia** with marinated olives and toasted almonds 5**Tortilla Soup** jack & cheddar cheeses, avocado, tortilla strips 8**Traditional Salad** chopped egg, smokehouse bacon, served with your choice of dressing 9**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 serve whenever available, spring through summer. AQ***SALADS****Grilled Chicken Salad** honey-lime vinaigrette, field greens, peanut sauce 17**Pan-Seared Ahi Tuna Salad*** cilantro-ginger vinaigrette, mixed greens, mango, avocado 20**Thai Steak & Noodle Salad*** marinated filet (or roasted chicken), mango, avocado, chopped peanuts, fresh herbs 21**Emerald Kale & Rotisserie Chicken Salad** with a roasted peanut vinaigrette 17**Caesar Salad** baby gem romaine, Reggiano, rustic croutons, our Caesar dressing (add roasted chicken +5) 14**Club Salad** crispy chicken, mixed greens, avocado, smokehouse bacon, chopped egg 18*Dressings: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Vinaigrette and Thousand Island***BURGERS & SANDWICHES***our burgers are ground in-house fresh each morning for today's service and served on our house-made egg bun***Cheeseburger*** freshly ground chuck steak served all the way with melted cheddar 18**House-Made Veggie Burger** our signature recipe with sweet soy glaze and melted jack 17**California Burger*** avocado, arugula, red onion, melted Monterey jack 18**Ding's Crispy Chicken Sandwich** buttermilk fried chicken, baby Swiss, spicy slaw 17**Gulf Coast Style Fish Sandwich** crispy grouper, coleslaw, dill pickle, served with a field greens salad 19**Famous French Dip*** thinly sliced roasted prime rib on a house-made French roll served au jus 20*Served with your choice of coleslaw, hand-cut fries or tabbouleh***HOUSE SPECIALTIES****Arctic Char*** hardwood grilled, served with lemon butter sauce, coleslaw and vine-ripened tomatoes 26**Faroe Island Salmon*** hand filleted in-house, with seasonal vegetable and pomme purée 25**Rotisserie Chicken** slow roasted with crushed herbs, served with tabbouleh (limited) 22**Hawaiian Rib-Eye*** hardwood grilled, with pineapple soy ginger marinade and a loaded baked potato 34**Campfire Barbecue Pork Ribs** slow cooked and fall-off-the-bone tender, with French fries and coleslaw 30**USDA Prime Center-Cut Filet*** hand selected, served with a loaded baked potato 42*We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above***MARKET SIDES 7 EACH**

Tabbouleh • Seasonal Vegetable • Broccoli • Creamed Corn

Coleslaw • Hand-Cut French Fries • Loaded Idaho Baked Potato

Cell phones are prohibited in our dining room and bar: *We will be happy to continue service once you've completed your call**We take pride in preparing our food from scratch every day.* Some items will have limited availability. 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!