

Chicago-Style Spinach & Artichoke Dip warm tortilla chips 14 • **House-Smoked Salmon** Chef's dressing, toasts 15
Rosemary Focaccia with marinated olives & toasted almonds 4 • **Today's Signature Soup** selection changes daily 7
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 19

Thai Steak & Noodle Salad* marinated filet, mango, avocado, fresh herbs *(also available with crispy chicken)* 19

Emerald Kale & Rotisserie Chicken Salad with a roasted peanut vinaigrette 17

Caesar Salad baby gem romaine, reggiano, rustic croutons, our caesar dressing 13 *(add roasted chicken +5)*

Club Salad crispy chicken, mixed greens, avocado, smokehouse bacon, chopped egg 17

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 17

House-Made Veggie Burger our signature recipe with sweet soy glaze and melted jack 16

California Burger* avocado, arugula, red onion, melted Monterey jack 17

Ding's Crispy Chicken Sandwich crispy buttermilk fried chicken, baby Swiss, spicy slaw 16

Gulf Coast Style Fish Sandwich crispy grouper, slaw, dill pickle, served with a field greens salad *(limited)* 18

Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served au jus 19

HOUSE SPECIALTIES

Today's Fresh Fish preparation varies, with seasonal green vegetable and whipped potatoes MKT

Jumbo Lump Crab Cakes pan-fried, with Pommery mustard and hand-cut fries *(limited availability)* 34

Seared Tuna Steak* pan seared ahi with firecracker sauce, coleslaw and tomatoes 26

Faroe Island Salmon* hand filleted in-house, with seasonal green vegetable and whipped potatoes 25

Rotisserie Chicken slow roasted with crushed herbs, served with tabbouleh 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 29

USDA Prime Center-Cut Filet* hand selected, served with a loaded baked potato 41

We do not guarantee steaks ordered 'medium well' or above

MARKET SIDES 6 EACH

Tabbouleh • Seasonal Green Vegetable • Broccoli • Coleslaw • Creamed Corn

Hand-Cut French Fries • Iron Skillet Beans • Loaded Idaho Baked Potato

Please do not use cell phones in the dining room: 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 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!