

STARTERS

CHILLED JUMBO SHRIMP cocktail & rémoulade sauces 19 • KALE SALAD with roasted peanut vinaigrette 8
 HOUSE-SMOKED SALMON Chef's dressing, toasts 17 • ROSEMARY FOCACCIA marinated olives & almonds 5
 SPINACH & ARTICHOKE DIP salsa, sour cream & warm tortilla chips 15 • TODAY'S SIGNATURE SOUP 8
 TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 9

SUSHI

Spicy Tuna Roll*.....14	Coconut Shrimp Roll.....14	Rainbow Roll*.....17
Shrimp & Macadamia Roll.....13	Nigiri Plate*.....16	Thai Tuna Roll*.....17
Classic California Roll.....13	Veg Roll with Spicy Ponzu...12	Hiramasa Roll*.....19
'Osaka Style' Pressed Sushi* tuna stacked with avocado, cucumber & sushi rice.....15		

SALADS

GRILLED CHICKEN SALAD honey-lime vinaigrette, field greens, peanut sauce 17
 YELLOWTAIL SASHIMI* thinly sliced, served with a kale salad tossed in roasted peanut vinaigrette 19
 THAI STEAK & NOODLE SALAD* marinated filet, mango, chopped peanuts, basil and mint 21
 PAN-SEARED AHI TUNA SALAD* cilantro-ginger vinaigrette, mixed greens, mango, avocado 20
 EMERALD KALE & ROTISSERIE CHICKEN SALAD with a roasted peanut vinaigrette 17
 CAESAR SALAD crisp romaine, Reggiano, rustic croutons, eggless 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

Each morning our burgers are ground in-house and egg buns baked fresh for today's service

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
 DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 17
 FAMOUS FRENCH DIP* thinly sliced roasted prime rib on a house-made French roll served au jus 20

HOUSE SPECIALTIES

ARCTIC CHAR* Cajun seasoned and hardwood grilled, with coleslaw and vine-ripened tomatoes 26
 FAROE ISLAND SALMON* hand filleted in-house, served with broccoli 25
 ROTISSERIE CHICKEN slow roasted with crushed herbs, served with couscous 22
 THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, served with 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

Couscous • Seasonal Vegetable • Broccoli • Mexican Style 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!*