

STARTERS

CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces (limited availability)</i>	4 for 18 6 for 24
SPINACH & ARTICHOKE DIP <i>“Chicago-style” with salsa and sour cream</i>	12
HOUSE-SMOKED SALMON* <i>with toast points and Chef’s dressing</i>	15
ROSEMARY FOCACCIA <i>with marinated olives</i>	3
GRILLED ARTICHOKEs <i>limited availability!</i>	AQ

We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We’ll serve whenever available, spring through summer.

SALADS

TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons</i>	8
<i>— with your choice of Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette</i>	
GRILLED CHICKEN SALAD <i>mixed greens, jicama, honey-lime vinaigrette and peanut sauce</i>	17
THAI STEAK & NOODLE SALAD* <i>marinated filet (or crispy chicken), avocado, mango, chopped peanuts</i>	21
NEW STYLE SEARED TUNA SALAD* <i>served over almond vinaigrette, with avocado, cucumber, mango</i>	25
ICEBERG WEDGE & DANISH BLUE CHEESE <i>with Campari tomato (add smokehouse bacon n/c)</i>	12
EMERALD KALE & ROTISSERIE CHICKEN SALAD <i>with fresh herbs and roasted peanut vinaigrette</i>	16

BURGERS & SANDWICHES

CHEESEBURGER* <i>freshly ground chuck, cheddar, lettuce, tomato and onion</i>	16
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted Monterey jack</i>	16
FAMOUS FRENCH DIP* <i>thinly sliced roasted prime rib on a house-made toasted French roll served au jus</i>	21
DING’S CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, baby Swiss, spicy slaw</i>	15

HOUSE SPECIALTIES

SCOTTISH SALMON* <i>filleted in-house, pan-seared in white wine, whipped potatoes and seasonal vegetable</i> ...	29
RUBY RED TROUT* <i>Cajun seasoned and hardwood grilled, with broccoli and whipped potatoes</i>	25
ROTISSERIE CHICKEN <i>slow roasted with crushed herbs, served with hand-cut fries (limited availability)</i>	22
FLYING CHICKEN PLATTER <i>light & crispy fried chicken tenders, Campari tomatoes, coleslaw</i>	18
HAWAIIAN RIB-EYE* <i>pineapple sesame ginger marinade, grilled over hardwood, loaded baked potato</i>	36
USDA PRIME CENTER-CUT FILET* <i>hand selected, with whipped potatoes and seasonal vegetable</i>	43
ROASTED PRIME RIB* <i>aged and slow roasted, with whipped potatoes and seasonal vegetable</i>	35
PORK FILET* <i>double cut boneless Pork Chop cured in-house, whipped potatoes and braised red cabbage</i>	26
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with coleslaw and French fries</i>	29

MARKET SIDES

Broccoli 5 | Braised Red Cabbage 5 | Seasonal Vegetable 5 | Succotash 5
 Coleslaw 5 | Hand-cut Fries 5 | Loaded Idaho Baked Potato 6



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!