

CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces</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, choice of dressing</i> .....	8
CLUB SALAD <i>crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon</i> .....	17
<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> .....	20
NEW STYLE SEARED TUNA SALAD* <i>served over almond vinaigrette, with avocado, cucumber, mango</i> .....	23
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> .....	15
HICKORY BURGER* <i>applewood smoked bacon, chopped cheddar, onion, hickory sauce</i> .....	16
FAMOUS FRENCH DIP* <i>thinly sliced roasted prime rib on a house-made toasted French roll served au jus</i> .....	21
AHI TUNA BURGER* <i>pan-seared ahi, tomato, iceberg, dill pickle, Louie sauce (limited availability)</i> .....	16
GULF COAST STYLE FISH SANDWICH <i>crispy white fish, Thousand Island slaw, with a mixed green salad</i> .....	17
DING’S CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, baby Swiss, spicy slaw</i> .....	15

## HOUSE SPECIALTIES

SCOTTISH SALMON* <i>hand filleted in-house, pan-seared in white wine, with seasonal vegetable</i> .....	27
RUBY RED TROUT* <i>Cajun seasoned and hardwood grilled, with coleslaw</i> .....	24
BARBECUE CHICKEN <i>marinated and grilled, served with hand-cut fries and coleslaw</i> .....	18
FLYING CHICKEN PLATTER <i>light &amp; crispy fried chicken tenders, Campari tomatoes, coleslaw</i> .....	18
HAWAIIAN RIB-EYE* <i>pineapple sesame ginger marinade, grilled over hardwood, with seasonal vegetable</i> .....	34
USDA PRIME CENTER-CUT FILET* <i>hand selected beef tenderloin, served with a mixed green salad</i> .....	41
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with coleslaw and French fries</i> .....	28

## TODAY’S SOUP

SUN ....	Caramelized Onion Soup ....	8
MON ...	New Orleans Red Bean.....	8
T/W ....	Mexico City Soup.....	8
TH/F ...	Tortilla Soup.....	8
SAT .....	Firehouse Chili.....	8

## MARKET SIDES

Broccoli 5   Braised Red Cabbage 5
Seasonal Vegetable 5   Succotash 5
Coleslaw 5   Hand-cut Fries 5



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!