

## STARTERS —

### SPINACH & ARTICHOKE DIP

served with salsa, sour  
cream, and tortilla chips 14

HOUSE-SMOKED SALMON  
with toast and Chef's dressing 15

TRADITIONAL SALAD  
with chopped egg, smokehouse bacon, choice of dressing 9

ROSEMARY FOCACCIA  
with marinated olives and toasted almonds 4

**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 —

SASHIMI TUNA SALAD pan-seared ahi with cilantro ginger vinaigrette, field greens, mango and avocado \* 19

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 17

THAI STEAK & NOODLE SALAD marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles \* (also available with crispy chicken) 19

EMERALD KALE SALAD & ROTISSERIE CHICKEN roasted peanut vinaigrette and fresh herbs 17

CRAB CAKE, GRAPEFRUIT & AVOCADO SALAD mixed greens, fresh herbs, Champagne vinaigrette 22

CAESAR SALAD baby gem romaine, grated Reggiano, rustic croutons (add rotisserie chicken +6) 13

CLUB SALAD crispy chicken, mixed greens, avocado, chopped egg, smokehouse bacon 17

— with blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island

## BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun \* 17

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 16

CALIFORNIA BURGER jack cheese, avocado, arugula, red onion, mustard honey \* 17

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, field greens salad (limited) 18

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 16

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll \* 19

## HOUSE SPECIALTIES —

TODAY'S FRESH FISH preparation varies, with whipped potatoes and seasonal green vegetable \* MKT

FAROE ISLAND SALMON hand filleted in-house, with whipped potatoes and seasonal green vegetable \* 25

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, served with tabbouleh 22

BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender, with hand-cut fries and coleslaw 29

BARBECUE CHICKEN marinated and grilled, served with hand-cut fries and coleslaw 21

HAWAIIAN RIB-EYE pineapple sesame ginger marinade, hardwood grilled served with hand-cut fries \* 34

USDA PRIME CENTER-CUT FILET hand-selected, with whipped potatoes and a seasonal green vegetable \* 41

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

## MARKET SIDES 6 each

Coleslaw • Broccoli • Tabbouleh • Creamed Corn • Iron Skillet Beans

Seasonal Green Vegetable • Hand-cut Fries • Whipped Potatoes

*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!*

