

TOSTONES *crispy plantains with spicy rémoulade* 5 | **HOME-SMOKED SALMON** *Chef's dressing, toasts* 18
SPINACH & ARTICHOKE DIP *warm tortilla chips* 17 | **ROSEMARY FOCACCIA** *olives & toasted almonds* 4
TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic croutons, choice of dressing* 10
—Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Tarragon Vinaigrette
GRILLED ARTICHOKE *gone for the season! 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. AQ*

SUSHI

Tuna Tartare*..... 24	Coconut Shrimp Roll..... 18	Shrimp & Macadamia Roll..... 17
Yellowtail Sashimi*..... 23	Veg Roll with Spicy Ponzu..... 14	Hiramasa Roll*..... 21
Spicy Tuna Roll*..... 18	Rainbow Roll*..... 18	Nigiri Plate*..... 18
Classic California Roll..... 16	Thai Tuna Roll*..... 18	Osaka Style Pressed Sushi*.... 18

SALADS

PAN-SEARED AHI TUNA SALAD* *with mixed greens, mango, avocado and cilantro ginger vinaigrette*..... 24
GRILLED CHICKEN SALAD *honey-lime vinaigrette, jicama, field greens, peanut sauce*..... 19
CLASSIC CAESAR *romaine ribbons, rustic croutons, grated Reggiano (add rotisserie chicken +5)*..... 15
EMERALD KALE & ROTISSERIE CHICKEN *fresh herbs, roasted peanut vinaigrette, Reggiano*..... 19
THAI STEAK & NOODLE SALAD* *seared filet, mango, chopped peanuts, basil and mint*..... 24
—also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

BURGERS & SANDWICHES

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

CHEESEBURGER* *ground chuck steak and brisket served all the way on a dressed egg bun*..... 19
HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted jack*..... 19
FAMOUS FRENCH DIP* *thinly sliced roasted prime rib on a house-made French roll served with "au jus"*..... 21
Served with your choice of coleslaw or hand-cut French fries

HOUSE SPECIALTIES

SCOTTISH SALMON* *hand-filleted in house daily, with today's green vegetable and pomme purée* 33
DOUBLE-CUT PORK CHOP *with Pommery mustard sauce, braised red cabbage and pomme purée*..... 32
ROTISSERIE CHICKEN *served with mole amarillo and green rice (limited)*..... 29
JUMBO LUMP CRAB CAKES *pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (limited)*..... AQ
CAMPFIRE BARBECUE PORK RIBS *fall-off-the-bone tender, with hand-cut fries and Ding's coleslaw* 35
THE HAWAIIAN* *rib-eye steak with pineapple-soy-ginger marinade, served with a loaded Idaho baked potato* 39
USDA PRIME FILET* *center-cut, served with today's green vegetable and pomme purée*..... 52
PRIME NEW YORK STRIP* *hand-selected, finished in our broiler, pomme purée and today's green vegetable*..... 54

MARKET SIDES

*Creamed Corn 9 | Braised Red Cabbage 9 | Today's Green Vegetable 9 | Green Rice 5 | Coleslaw 7
Hand-cut French Fries 7 | Pomme Purée with Parmesan Reggiano 9 | True Idaho Baked Potato 9*

*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!*