

TOSTONES *crispy plantains with spicy rémoulade* 4 | **HOME-SMOKED SALMON** *Chef's dressing, toasts* 17
SPINACH & ARTICHOKE DIP *warm tortilla chips* 16 | **ROSEMARY FOCACCIA** *olives & toasted almonds* 4
TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic croutons, choice of dressing* 9
—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

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| Tuna Tartare*..... 23 | Coconut Shrimp Roll..... 17 | Shrimp & Macadamia Roll..... 16 |
| Yellowtail Sashimi* 21 | Veg Roll with Spicy Ponzu..... 14 | Hiramasa Roll*..... 21 |
| Spicy Tuna Roll*..... 17 | Rainbow Roll*..... 17 | Nigiri Plate*..... 18 |
| Classic California Roll..... 15 | Thai Tuna Roll*..... 17 | Osaka Style Pressed Sushi*..... 18 |

SALADS

PAN-SEARED AHI TUNA SALAD* *with mixed greens, mango, avocado and cilantro ginger vinaigrette*..... 22
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*..... 23
—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*..... 18
HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted jack*..... 18
DING'S CRISPY CHICKEN SANDWICH *crispy buttermilk fried chicken, baby Swiss, spicy slaw*..... 18
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, served with today's green vegetable*..... 29
VINCE'S FRIED SHRIMP *served with rémoulade, cocktail sauce and coleslaw*..... 26
ROTISSERIE CHICKEN *served with mole amarillo and green rice (limited)*..... 27
DOUBLE-CUT PORK CHOP *with Pommery mustard sauce and braised red cabbage*..... 31
THE HAWAIIAN* *rib-eye steak with pineapple-soy-ginger marinade, served with a loaded Idaho baked potato* 38
CAMPFIRE BARBECUE PORK RIBS *fall-off-the-bone tender, with hand-cut fries and Ding's coleslaw* 33
USDA PRIME FILET* *center-cut, with a nice little house salad*..... 48
PRIME NEW YORK STRIP* *hand-selected, finished in our broiler, served with hand-cut fries*..... 54

MARKET SIDES

Creamed Corn 8 | *Braised Red Cabbage* 8 | *Today's Green Vegetable* 8 | *Green Rice* 5
Coleslaw with Grandma Ding's relish 6 | *Hand-cut French Fries* 6 | *True Idaho Baked Potato* 8

*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!*