

Starters

Spinach & Artichoke Dip served with salsa, sour cream and warm tortilla chips.....	14
House-Smoked Salmon with Chef's dressing and toasts*.....	16
Warm Bread Plate rosemary focaccia served with marinated olives and toasted almonds	5
Today's Signature Soup selection changes daily.....	9
Nice Little House Salad with mixed greens, roasted beets, goat cheese & rustic croutons.....	8
Cashew Kale Salad with sesame miso vinaigrette.....	8
Grilled Artichokes <i>limited availability!</i> 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. AQ	

Sushi

Thai Tuna Roll* 18	Hiramasa Roll* 20	Coconut Shrimp Roll 15
Rainbow Roll* 18	Spicy Tuna Roll* 14	'Osaka Style' Pressed Sushi* 17
Tuna Mango Roll* 15	Shrimp & Macadamia Roll 14	Nigiri Plate* 17
Veg Roll with Spicy Ponzu 13	Avocado Roll with Trout Roe 14	

Salads

Iceberg Wedge & Blue Cheese tomatoes, warm beets, Danish blue cheese (<i>add bacon, no additional charge</i>).....	14
Caesar Salad crisp romaine, Reggiano, rustic croutons, our eggless dressing.....	12
Grilled Chicken Salad grilled chicken, field greens, peanut sauce, honey lime vinaigrette.....	18
Cashew Kale & Rotisserie Chicken Salad emerald kale, fresh herbs and sesame miso vinaigrette.....	18
Crab Cake Salad Star Ruby grapefruit, avocado, mixed greens, Champagne vinaigrette (<i>limited availability</i>)	24
Hiramasa Sashimi & Kale Salad cashews, emerald kale, fresh mint, sesame miso vinaigrette*.....	23
Thai Steak & Noodle Salad marinated filet (<i>or rotisserie chicken</i>), mango, avocado, peanuts, basil and mint*	22

Sandwiches + Burgers

Cheeseburger freshly ground chuck steak, tomato, lettuce and melted cheddar*.....	17
House-Made Veggie Burger brown rice, mushroom and almond burger with avocado and melted jack.....	16
Hickory Burger applewood smoked bacon, grated cheddar, onion, hickory sauce*.....	18
Famous French Dip thinly sliced roasted prime rib on a house-made french roll served au jus*.....	21
Gulf Coast Style Fish Sandwich dill pickle, thousand island slaw, served with a field greens salad (<i>limited</i>).....	17

House Specialties

Scottish Salmon pan roasted, with lentil vinaigrette and broccoli*.....	27
Ahi Tuna with Shiitake Ponzu seared rare, served with coleslaw and vine-ripened tomatoes.....	27
Arctic Char filleted in-house daily, Cajun seasoned and served with coleslaw.....	27
Rotisserie Chicken wood-fire roasted with crushed herbs and apricot glaze, served with tabbouleh (<i>limited</i>).....	24
Flying Chicken Platter light and crispy fried chicken, coleslaw, vine-ripened tomatoes and dipping sauces....	18
Campfire Barbecue Ribs seasoned and slow cooked, with french fries and Ding's coleslaw.....	29
USDA Prime Filet hand-selected, served with a field greens salad*.....	43
The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, served with french fries*.....	34

Broccoli 6 • Creamed Corn 6 • Coleslaw 6 • Tabbouleh 6 • French Fries 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! *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!