

SMOKED SALMON *toasts & Chef's dressing* 16 | SPINACH & ARTICHOKE DIP *with warm tortilla chips* 14
 SOUTHERN STYLE BRUSSELS SPROUTS *served with lemon aioli, grated Reggiano & cracked pepper* 8
 NICE LITTLE HOUSE SALAD *with beets, croutons & goat cheese* 9 | ROSEMARY FOCACCIA *olives & almonds* 4

SUSHI

'New Style' Tuna Roll* 16	Thai Tuna Roll*18	Nigiri Combo*18
Classic California Roll.....15	Coconut Shrimp Roll.....17	Hiramasa Roll* 20
Veg Roll with Spicy Ponzu.....15	Avocado Roll..... 14	'Osaka Style' Pressed Sushi* ...18
Shrimp & Macadamia Roll..... 16	Rainbow Roll* 19	

SALADS

CASHEW, KALE & ROAST CHICKEN SALAD <i>emerald kale, fresh herbs, sesame miso vinaigrette</i> 18
THAI STEAK & NOODLE SALAD* <i>marinated filet, mango, chopped peanuts, basil and mint</i>23 — also available with rotisserie chicken (or our nearly vegetarian option with avocado)
GRILLED CHICKEN SALAD <i>mixed greens, jicama, corn, with honey-lime vinaigrette and peanut sauce</i> 18
YELLOWTAIL SASHIMI* <i>thinly sliced, served with a cashew & kale salad tossed in sesame miso vinaigrette</i> 24
ICEBERG WEDGE & DANISH BLUE CHEESE <i>warm beets and tomatoes (add bacon at no additional charge)</i> 14

BURGERS & SANDWICHES

CHEESEBURGER* <i>chuck steak and brisket served all the way on a dressed egg bun</i> 17
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted jack</i> 16
CALIFORNIA BURGER* <i>melted jack, avocado, arugula, red onion and house-made mustard honey</i> 18
FAMOUS FRENCH DIP* <i>thinly sliced roasted prime rib on a house-made French roll served au jus</i>22
DING'S CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, baby Swiss, sliced tomato, spicy slaw</i> 16

HOUSE SPECIALTIES

WOOD-FIRED ROTISSERIE CHICKEN <i>roasted with crushed herbs, served with pomme purée (limited)</i> 24
TRUE DOVER SOLE* <i>lightly breaded and pan fried, with classic tartar sauce (Thurs – Fri)</i> MKT <i>Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.</i>
PAN ROASTED SALMON* <i>with lentil vinaigrette, pomme purée and seasonal vegetable</i>29
THE HAWAIIAN* <i>rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato</i> 38
ROASTED PRIME RIB* <i>aged and roasted on the bone, with pomme purée and seasonal vegetable (limited)</i> 39
USDA PRIME FILET* <i>center-cut beef tenderloin, served with pomme purée and seasonal vegetable</i> 49
PRIME NEW YORK STRIP* <i>hand-selected, served with pomme purée and broccoli</i> 54
BARBECUE PORK RIBS <i>fall-off-the-bone tender, with French fries and Ding's coleslaw</i>29

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

VEGETABLES & SIDES

Broccoli 7 | Seasonal Vegetable 7 | Cashew & Kale Salad 8
 Coleslaw 7 | Tabbouleh 7 | 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. We are concerned for your well being, please alert us if you have allergies 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!*