

CHILLED JUMBO SHRIMP cocktail & rémoulade sauces 22 | HOUSE-SMOKED SALMON with Chef's dressing 20
 SEAFOOD COCKTAIL with crab, shrimp & avocado 18 | SPINACH & ARTICHOKE DIP warm tortilla chips 18
 TONIGHT'S FEATURED SOUP 12 | EMERALD KALE SALAD 11 | ROSEMARY FOCACCIA 4
 GRILLED ARTICHOKEs 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. They are typically available spring through summer.

SALADS

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 24
 THAI STEAK & NOODLE SALAD seared filet, mango, chopped peanuts, basil and mint 26
 —also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)
 KALE SALAD WITH ROASTED CHICKEN emerald kale, fresh herbs, roasted peanut vinaigrette, Reggiano 21
 PAN-SEARED AHI TUNA mango, avocado, mixed greens with cilantro ginger vinaigrette 27
 CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons and our eggless dressing 14
 TRADITIONAL SALAD chopped egg, smokehouse bacon and rustic house-made croutons 12
 —with choice of mustard honey, buttermilk garlic, blue cheese or classic vinaigrette

BURGERS & SANDWICHES

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

CHEESEBURGER freshly ground, with tomato, onion, lettuce and melted cheddar 22
 HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 22
 DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, dressed kale 20
 FAMOUS FRENCH DIP AU JUS thinly sliced roasted prime rib on a toasted French roll 24

Something Green 10 | Braised Red Cabbage 10 | Tabbouleh 10 | Creamy Coleslaw 10
 French Fries 10 | Pomme Purée 10 | True Idaho Baked Potato 10

ENTRÉES

ROTISSERIE CHICKEN roasted with crushed herbs and apricot glaze, with pomme purée (limited) 29
 TODAY'S VERY FRESH FISH selection and preparation changes daily AQ
 PAN-ROASTED SALMON filleted in-house daily, served with pomme purée and something green 34
 JUMBO LUMP CRAB CAKES with Pommery mustard, served with fries and coleslaw (limited) AQ
 CLASSIC FRENCH OMELETTE fine herbs, goat & white cheddar cheeses, served with salad and toast 16
 DOUBLE-CUT PORK CHOP with Pommery mustard, braised red cabbage and pomme purée 34
 THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries 43
 BARBECUE PORK RIBS fall-off-the-bone tender, with French fries and creamy coleslaw 39
 BONE-IN PRIME RIB aged and roasted, served with a loaded Idaho baked potato 48
 WOOD GRILLED RIB-EYE STEAK with Worcestershire butter, pomme purée & something green 43
 USDA PRIME CENTER-CUT FILET hand-selected, with pomme purée and braised red cabbage 50

A 3% charge is added to assist with the City of SF mandates for healthcare, sick leave, and minimum wage

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. *Our signature vinaigrette is made with raw eggs. We hope you enjoy your time with us. Bon Appétit!