

STARTERS

Chilled Jumbo Shrimp with cocktail and rémoulade sauces.....	22
Spinach & Artichoke Dip with salsa, sour cream and warm tortilla chips.....	16
House-Smoked Salmon with Chef's dressing and toasts	18
Queso Dip with hand-cut tortilla chips.....	12
Rosemary Focaccia served with marinated olives & toasted almonds	4
Grilled Artichokes <i>limited availability!</i> with our house-made rémoulade.....	AQ

We grill only true heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness.

SALADS

Traditional Salad chopped smokehouse bacon, rustic croutons, your choice of dressing.....	9
Buttermilk Garlic • Mustard Honey • Blue Cheese • Thousand Island • Champagne Vinaigrette	
Caesar Salad grated Reggiano, cornbread croutons, eggless dressing (<i>add chicken +5</i>).....	11
Iceberg Wedge with tomatoes, warm beets, bacon, Thousand Island dressing & blue cheese crumbles.....	16
Emerald Kale and Chicken Salad with fresh herbs, roasted peanut vinaigrette, grated Reggiano	18
Pan-Seared Ahi Tuna Salad* cilantro-ginger vinaigrette, mixed greens, mango, avocado.....	22
Grilled Chicken Salad mixed greens, jicama, honey-lime vinaigrette & peanut sauce	21
Thai Steak & Noodle Salad marinated filet (<i>or rotisserie chicken</i>), mango, chopped peanuts, basil and mint....	21

BURGERS & SANDWICHES

Cheeseburger* ground chuck steak served all the way with melted cheddar.....	17
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted Jack	17
Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, dressed kale.....	18
Famous French Dip* thinly sliced roasted prime rib on a house-made French roll served au jus.....	21

Please choose French fries, coleslaw or wild rice salad with Champagne vinaigrette and almonds

HOUSE SPECIALTIES

Rotisserie Chicken spit-roasted with apricot glaze and crushed herbs, served with wild rice (<i>limited</i>).....	27
Vince's Fried Shrimp with cocktail and rémoulade sauces, served with coleslaw.....	26
Pan-Fried Snapper served with coleslaw and classic tartar sauce (<i>Mon-Sat only, limited availability</i>).....	AQ
Ruby Red Trout* lightly seasoned and hardwood grilled, served with today's green vegetable	30
Pan Roasted Salmon* filleted in-house daily, served with pomme purée and seasonal green vegetable.....	31
Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée.....	33
Knife & Fork Barbecue Pork Ribs fall-off-the-bone tender, served with French fries and coleslaw.....	35
The Hawaiian* ribeye steak with pineapple-soy-ginger marinade, served with a loaded baked potato.....	40
USDA Prime Center-Cut Filet* hand-selected, with pomme purée and today's green vegetable	49

VEGETABLES & SIDES

Seasonal Green Vegetable 6 • Braised Red Cabbage 6 • Roasted Bell Peppers 6
Wild Rice Salad with Champagne Vinaigrette and Almonds 6 • Coleslaw 6
Creamed Corn 6 • Emerald Kale Salad 7 • French Fries 6 • Pomme Purée 6

A True House Specialty:
Fully Loaded Baked Potato
limited availability 10

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!

— WE DO NOT ACCEPT CASH —
PLEASE CHOOSE VISA, MASTERCARD OR AMERICAN EXPRESS