

Starters

Spinach & Artichoke Dip with salsa, sour cream and warm tortilla chips.....	16
Home Smoked Salmon Chef's dressing, toast points.....	17
Peel & Eat Shrimp served with cocktail & rémoulade sauces.....	19
Queso Dip served with hand-cut tortilla chips.....	12
Rosemary Focaccia served with marinated olives & toasted almonds.....	4
Emerald Kale Salad with roasted peanut vinaigrette.....	9
Traditional Salad chopped egg, smokehouse bacon, rustic croutons, your choice of dressing.....	9
—mustard honey, buttermilk garlic, Thousand Island, blue cheese or Champagne vinaigrette	
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. We'll serve whenever available, spring through summer. AQ	

Salads

Iceberg Wedge and Danish Blue Cheese warm beets, tomatoes, bacon, Thousand Island dressing.....	15
Grilled Chicken Salad honey-lime vinaigrette, field greens, peanut sauce.....	19
Caesar Salad crisp romaine, Reggiano, rustic croutons, eggless dressing (<i>add chicken +5</i>).....	13
Pan-Seared Ahi Tuna Salad* cilantro-ginger vinaigrette, mixed greens, mango, avocado.....	22
Emerald Kale and Roasted Chicken Salad pulled rotisserie chicken, roasted peanut vinaigrette, Reggiano.....	18
Thai Steak & Noodle Salad marinated filet, mango, chopped peanuts, basil and mint.....	22
—also available with rotisserie chicken (<i>or our nearly vegetarian option — subtract 3 dollars</i>)	

Burgers & Sandwiches

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

Cheeseburger* ground chuck steak served all the way with melted cheddar.....	18
House-Made Veggie Burger our signature recipe with sweet soy glaze and melted Jack.....	18
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

House Specialties

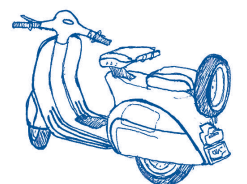
Rotisserie Chicken spit-roasted with apricot glaze and crushed herbs, with pomme purée (<i>limited</i>).....	27
Pan-Fried Snapper fresh caught & delivered Monday–Saturday, served with a field greens salad (<i>limited</i>).....	29
Jumbo Fried Shrimp served with rémoulade, cocktail sauce and coleslaw.....	26
Pan Roasted Salmon* filleted in-house daily, served with pomme purée and seasonal green vegetable.....	30
Ruby Red Trout* lightly seasoned and hardwood grilled, served with pomme purée and broccoli.....	32
Classic French Omelette with fine herbs, goat and white cheddar cheeses, served with a field greens salad.....	14
Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée.....	32
The Hawaiian* rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato.....	39
Knife & Fork Barbecue Pork Ribs fall-off-the-bone tender, with French fries and Ding's coleslaw.....	34
Roasted Prime Rib* aged and slow roasted, with pomme purée and seasonal green vegetable.....	42
USDA Prime Center-Cut Filet* hand-selected, with pomme purée and seasonal green vegetable.....	49

Vegetables & Sides *sea*

Roasted Peppers • Braised Red Cabbage
Creamed Corn • Seasonal Green Vegetable
Tabbouleh • Coleslaw • French Fries
Pomme Purée • True Idaho Baked Potato

Desserts & Coffee

Apple Walnut Cobbler <i>served à la mode</i> 10
Hot Fudge Sundae <i>with sugar roasted pecans</i> 10
Key Lime Pie <i>toasted pecan crust</i> 10
Espresso 2 • Macchiato 3 • Cappuccino 4



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!