

# SNACKS & SIDES

## SEAFOOD COCKTAIL

*with jumbo lump crab, shrimp and avocado* 16

## BURRATA ON TOAST

*with wood roasted tomatoes and fresh herbs* 14

## TUNA TARTARE

*with sliced avocado and toasted ciabatta* 24

## DIP DUO

*jalapeño queso and guacamole with warm tortilla chips* 13

## HOUSE-MADE HUMMUS *with crudités* 10

## DEVEILED EGGS

*farm-fresh eggs, Ding's pickle relish, scallions* 10

## EMERALD KALE SALAD

*roasted peanut vinaigrette, fresh herbs, Reggiano* 8

## PINE ROOM SALAD

*mixed greens, aged cheddar, chopped egg, toasted almonds, with café vinaigrette* 9

## TABBOULEH *with lemon vinaigrette* 6

## FRENCH FRIES 6 • CREAMY COLESLAW 6

# SANDWICHES & SALADS

## HONOR BURGER

*fresh ground chuck, white cheddar, tomato, spicy slaw* 16

## #1 AHI TUNA BURGER

*ground in-house daily, seasoned and pan-seared* 21

## CRISPY CHICKEN SANDWICH

*house-made torta, Swiss, tomato, spicy slaw* 17

## FRENCH DIP AU JUS

*thinly sliced roasted prime rib piled high on a house-made toasted French roll* 22

## VEGGIE CLUB

*feta, avocado, cucumber, arugula, pickled onion* 15

## PICNIC-STYLE TUNA SANDWICH

*albacore tuna, Havarti and iceberg lettuce* 15

## CLASSIC OMELETTE

*with fine herbs, goat cheese and Reggiano* 16

## SHRIMP LOUIE

*jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing & fresh tarragon* 22

## THE MACHO SALAD

*roasted chicken, avocado, dates, toasted almonds, goat cheese, corn* 20

*Please notify us of any allergies, we are concerned for your well-being*

*\*Consuming raw or undercooked meat or fish may cause food borne illness*