

SNACKS & SIDES

CHILLED JUMBO SHRIMP

with cocktail and classic mustard sauces 25

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 8

TABBOULEH *with lemon vinaigrette 6*

FRENCH FRIES 6 • **CREAMY COLESLAW 6**

SANDWICHES & SALADS

HONOR BURGER

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

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

LOBSTER PO' BOY

fully dressed and delicious 34

VEGGIE CLUB

feta, avocado, cucumber, arugula, pickled onion 14

PICNIC-STYLE TUNA SANDWICH

albacore tuna, Havarti and iceberg lettuce 15

CLASSIC FRENCH OMELETTE

with fine herbs, goat and white cheddar cheeses, with tomato and griddled toast 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 19

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*