

STARTERS

CHILLED JUMBO SHRIMP *with cocktail and rémoulade sauces* 24
HOUSE-SMOKED SALMON *served with Chef's dressing & toast*..... 19
SPINACH & ARTICHOKE DIP *with salsa, sour cream and warm tortilla chips* 18
STARTER SALAD *emerald kale, roasted chicken, pickled onions, buttermilk garlic dressing*..... 9
GRILLED ARTICHOKEs *limited availability!*..... 18
We grill only true heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever available.

SALADS

STARTER SALAD *emerald kale, roasted chicken, pickled onions, buttermilk garlic dressing*..... 9
TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic croutons, with your choice of dressing* 12
Buttermilk Garlic • Mustard-Honey • Creamy Vinaigrette
CAESAR SALAD *with grated Reggiano, house-made croutons and our eggless Caesar dressing (add chicken +6)*..... 16
GRILLED CHICKEN SALAD *mixed greens, jicama, honey-lime vinaigrette and peanut sauce* 21
SASHIMI TUNA SALAD *with almond sauce, and salad of mango, cucumber, sesame miso dressing* 26
EMERALD KALE & ROTISSERIE CHICKEN *with fresh herbs, roasted peanut vinaigrette and Reggiano* 19
THAI NOODLE SALAD *rotisserie chicken, mango, chopped peanuts, basil and mint* 24
—Classic steak with USDA Prime seared filet (additional charge +8)

BURGERS & SANDWICHES

CHEESEBURGER *fresh ground chuck, served all the way on a dressed egg bun* 19
HOUSE MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted Monterey jack*..... 19
HICKORY BURGER *applewood smoked bacon, grated cheddar, onion, hickory sauce*..... 19
DING'S CRISPY CHICKEN SANDWICH *buttermilk fried chicken, baby Swiss, vinaigrette slaw* 19
FRENCH DIP AU JUS *thinly sliced roasted prime rib, house-made toasted French roll*..... 24
Please choose: French fries, coleslaw or tabbouleh

HOUSE SPECIALTIES

HUDSON VALLEY TROUT *lightly seasoned and hardwood grilled, served with coleslaw* 29
SCOTTISH SALMON *filleted in-house daily, pan-roasted and served with broccoli and pomme purée* 32
I'LL HAVE THE CHICKEN *wood-fired rotisserie chicken with crushed herbs & apricot glaze, with pomme purée* 28
BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, served with fries and coleslaw* 39
THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, served with broccoli and pomme purée* 45
USDA PRIME CENTER-CUT FILET *seasoned and broiled, with broccoli and pomme purée (limited)* 52
We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

VEGETABLES & SIDES 8 EACH

Broccoli with Reggiano • Freshly Shucked Creamed Corn • Braised Red Cabbage with Goat Cheese
Coleslaw with Ding's Pickle Relish • Tabbouleh with Lemon Vinaigrette • French Fries • Pomme Purée

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

*We take pride in preparing our food from scratch every day. Some items will have limited availability.
We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. Bon Appétit!*



Cell phones are prohibited in our dining room and bar: we will be happy to continue service once you've completed your call.