

STARTERS

CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces</i>	27
HOUSE-SMOKED SALMON <i>served with Chef's dressing & toast</i>	25
SPINACH & ARTICHOKE DIP <i>with salsa, sour cream and warm tortilla chips</i>	22
GRILLED ARTICHOKEs <i>served with rémoulade —limited availability!</i>	20

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 they are available.

SALADS

STARTER SALAD <i>emerald kale, roasted chicken, pickled onions, buttermilk garlic dressing</i>	13
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons, with your choice of dressing</i>	14
<i>Buttermilk Garlic • Mustard-Honey • Creamy Vinaigrette • Thousand Island • Blue Cheese</i>	
CAESAR SALAD <i>with grated Reggiano, house-made croutons and our eggless Caesar dressing (add chicken +6)</i>	18
GRILLED CHICKEN SALAD <i>mixed greens, jicama, honey-lime vinaigrette and peanut sauce</i>	26
SASHIMI TUNA SALAD <i>pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette</i>	28
EMERALD KALE & ROTISSERIE CHICKEN <i>with fresh herbs, roasted peanut vinaigrette and Reggiano</i>	25
RUBY STAR SALAD <i>with crispy salmon, grapefruit, hearts of palm, avocado and creamy vinaigrette</i>	32
PAN-ASIAN NOODLE SALAD <i>with mango, avocado, chopped peanuts, basil, mint, and your choice:</i>	
<i>Barbecue Pork</i>32 <i>Chicken</i>30 <i>Sans protein (nearly vegetarian)</i>	24

BURGERS & SANDWICHES *Please choose: French fries, coleslaw or tabbouleh*

CHEESEBURGER <i>fresh ground chuck, served all the way on a dressed egg bun</i>	26
HOUSE MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted jack cheese</i>	26
CALIFORNIA BURGER <i>melted Monterey jack cheese, avocado, arugula and red onion</i>	26
DING'S CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, baby Swiss, spicy slaw</i>	27
USDA PRIME FRENCH DIP AU JUS <i>thinly sliced roasted prime rib, house-made toasted French roll</i>	31

HOUSE SPECIALTIES

HUDSON VALLEY TROUT <i>lightly seasoned and hardwood grilled, served with coleslaw (limited)</i>	38
SCOTTISH SALMON <i>filleted in-house daily, pan-roasted and served with broccoli and potatoes colcannon</i>	38
JUMBO LUMP CRAB CAKES <i>pan-fried Blue crab, served with coleslaw (limited availability)</i>	45
I'LL HAVE THE CHICKEN <i>wood-fired rotisserie chicken with crushed herbs & apricot glaze, with tabbouleh</i>	35
KNIFE & FORK BARBECUE RIBS <i>fall-off-the-bone tender, served with fries and coleslaw (limited)</i>	47

USDA PRIME STEAKS

THE HAWAIIAN <i>rib-eye steak with pineapple-soy-ginger marinade, with a loaded baked potato</i>	62
CENTER-CUT FILET <i>hand-selected beef tenderloin, prepared medium-rare, served à la carte</i>	65

We do not recommend and will respectfully not guarantee any items ordered 'medium well' or above

VEGETABLES & SIDES

*Roasted Peppers with French Feta 9 • Broccoli with Reggiano 9 • Braised Red Cabbage with Goat Cheese 9
Creamed Corn 9 • Coleslaw 9 • Tabbouleh 9 • French Fries 9 • Potatoes Colcannon 9 • True Idaho Baked Potato 11*

 *Hot towels are available upon request* 

*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.