

STARTERS

HOUSE-SMOKED SALMON *Chef's dressing & toasts* 15 • TEXAS TOAST *with olives & toasted almonds* 4

SPINACH & ARTICHOKE DIP *served with salsa, sour cream and warm, hand-cut tortilla chips* 14

CIABATTA CHEESE TOAST *Parmesan, gruyere & cheddar* 7 • TODAY'S SOUP *selection changes daily* 8

GRILLED ARTICHOKE *limited availability! 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

TRADITIONAL SALAD *chopped egg, smokehouse bacon, rustic croutons, served with your choice of dressing* 8

CAESAR SALAD *crisp romaine, croutons, grated Reggiano, with our eggless Caesar dressing* 8

SASHIMI TUNA SALAD *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette*..... 21

GRILLED CHICKEN SALAD *field greens, jicama, honey-lime vinaigrette, peanut sauce* 17

EMERALD KALE & ROTISSERIE CHICKEN *with fresh herbs, roasted peanut vinaigrette and Reggiano*..... 16

THAI STEAK & NOODLE SALAD *marinated filet (or roasted chicken), mango, peanuts, basil and mint*..... 22

CLUB SALAD *crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon* 17

—our dressings: blue cheese, mustard-honey, buttermilk garlic, thousand island or vinaigrette

BURGERS & SANDWICHES

CHEESEBURGER *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun* 16

HOUSE MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted Monterey jack* 16

HICKORY BURGER *applewood smoked bacon, grated cheddar, onion, hickory sauce* 16

GULF COAST STYLE FISH SANDWICH *crispy grouper, slaw, dill pickle, with a field greens salad*..... 17

DING'S CRISPY CHICKEN SANDWICH *buttermilk fried chicken, baby Swiss, dressed kale*..... 16

FRENCH DIP AU JUS *thinly sliced roasted prime rib, house-made toasted French roll* 20

HOUSE SPECIALTIES

FAROE ISLAND SALMON *filleted in-house daily, served with seasonal green vegetable* 26

ARCTIC CHAR *Cajun seasoned and pan-roasted, served with coleslaw*..... 26

ROTISSERIE CHICKEN *slow-roasted with crushed herbs and apricot glaze, served with couscous (limited)*... 23

SEASONAL VEGETABLE PLATE *today's composed selection of fresh vegetables with couscous* 16

THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, served with French fries* 34

BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, with French fries and coleslaw*..... 28

USDA PRIME FILET *center-cut beef tenderloin, served with seasonal green vegetable* 39

VEGETABLES & SIDES 7 EACH Seasonal Green Vegetable • Braised Red Cabbage

Creamed Corn • Coleslaw • Couscous • French Fries • Iron Skillet Beans • True Idaho Baked Potato

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 obligated to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish eggs or unpasteurized milk may increase your risk of foodborne illness. We hope you enjoy your time with us. Bon Appétit!