



STARTERS

HOUSE-SMOKED SALMON Chef's dressing & toasts 16 | SPINACH & ARTICHOKE DIP warm tortilla chips 15
 TRADITIONAL SALAD chopped egg, bacon, choice of dressing 9 | TODAY'S SOUP selection changes daily 9
 ROSEMARY FOCACCIA with marinated olives and toasted almonds 5 | CIABATTA CHEESE TOAST 7
 GRILLED ARTICHOKEs —*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*

SUSHI

 Salmon Poke* with mango, avocado, shrimp and toasted macadamia nuts 18 

Shrimp & Macadamia Roll 17	Hiramasa Roll.....19	'Osaka Style' Pressed Sushi ... 17
Tuna Mango Roll 17	Veg Roll with Spicy Ponzu16	Nigiri Combo Plate.....18
Avocado Roll.....15	Thai Tuna Roll 18	Rainbow Roll.....19
Spicy Tuna Roll.....18	Coconut Shrimp Roll..... 17	

SALADS

CAESAR SALAD crisp romaine, croutons, grated Reggiano, with our eggless dressing (*add chicken +6*)16
 EMERALD KALE & ROTISSERIE CHICKEN roasted peanut vinaigrette, fresh herbs and Reggiano19
 GRILLED CHICKEN SALAD mixed greens, jicama, corn, honey-lime vinaigrette and peanut sauce.....20
 YELLOWTAIL SASHIMI SALAD with emerald kale salad tossed in roasted peanut vinaigrette 23
 THAI STEAK & NOODLE SALAD marinated filet (*or chicken*), mango, peanuts, basil and mint 24

BURGERS & SANDWICHES

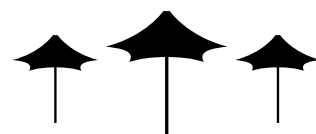
CHEESEBURGER freshly ground chuck served all the way with melted cheddar.....19
 CALIFORNIA BURGER melted jack, avocado, arugula, red onion and our own mustard-honey19
 HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack.....18
 FRENCH DIP AU JUS thinly sliced roasted prime rib, toasted French roll, horseradish upon request.....21

HOUSE SPECIALTIES

AHI TUNA TARTARE hand-chopped sushi grade tuna with toasted ciabatta and avocado.....24
 HARDWOOD GRILLED TROUT lightly seasoned ruby red trout, with French fries and coleslaw 27
 AHI TUNA WITH SHIITAKE PONZU seared rare, served with coleslaw and vine-ripened tomatoes.....30
 PAN-SEARED SALMON with lentil vinaigrette, broccoli and mashed potatoes31
 ROTISSERIE CHICKEN roasted half chicken, crushed herbs, apricot glaze, tabbouleh (*limited*)26
 DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and mashed potatoes..... 34
 THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, with a loaded baked potato..... 39
 BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with coleslaw and fries 34
 ROASTED PRIME RIB herb seasoned and slow roasted, served with today's green vegetable (*limited*)38
 USDA PRIME FILET charbroiled center-cut beef tenderloin, mashed potatoes, broccoli46

VEGETABLES & SIDES 8 EACH

Broccoli • Tabbouleh with Lemon Vinaigrette
 Creamy Coleslaw with Ding's Pickle Relish • French Fries



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 hope you enjoy your time with us. Bon Appétit!