

**STARTERS** *Chicago-Style Spinach Dip with warm tortilla chips 14 | Rosemary Focaccia & Olives 4*  
*House-Smoked Salmon with toasts & Chef's dressing 16 | Ciabatta Cheese Toast 7 | Tonight's Featured Soup 8*  
*Grilled Artichokes—gone for the season! We grill only true Red Label heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

## SUSHI

Classic California Roll ..... 13	'New Style' Tuna Roll ..... 14	Coconut Shrimp Roll ..... 16
Shrimp & Macadamia Roll .... 15	Hiramasa Roll ..... 18	'Osaka Style' Pressed Sushi .... 16
Tuna Mango Roll ..... 17	Veg Roll with Spicy Ponzu ..... 12	Nigiri Combo Plate ..... 16
Avocado Roll ..... 14	Thai Tuna Roll ..... 17	Rainbow Roll ..... 18

## SALADS

TRADITIONAL SALAD <i>rustic croutons, chopped egg, smokehouse bacon, choice of dressing</i> ..... 8
GRILLED CHICKEN SALAD <i>mixed greens, jicama, corn, honey-lime vinaigrette and peanut sauce</i> ..... 19
EMERALD KALE & ROTISSERIE CHICKEN <i>roasted peanut vinaigrette, fresh herbs and Reggiano</i> ..... 17
'OSAKA STYLE' SUSHI & SALAD <i>mixed greens, avocado, mango and tomato</i> ..... 23
HIRAMASA SASHIMI SALAD <i>with emerald kale salad tossed in roasted peanut vinaigrette</i> ..... 23
THAI STEAK & NOODLE SALAD <i>marinated filet (or chicken), mango, peanuts, basil and mint</i> ..... 23
CLASSIC CAESAR <i>romaine ribbons, grated Reggiano, rustic croutons (add chicken +6)</i> ..... 15

## BURGERS & SANDWICHES

CHEESEBURGER <i>freshly ground chuck served all the way with melted cheddar</i> ..... 17
HOUSE MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted Monterey jack</i> ..... 16
FRENCH DIP AU JUS <i>thinly sliced roasted prime rib, toasted French roll, horseradish upon request</i> ..... 22
DING'S CRISPY CHICKEN SANDWICH <i>crispy buttermilk fried chicken, baby Swiss, spicy slaw</i> ..... 17

## HOUSE SPECIALTIES

ROTISSERIE CHICKEN <i>roasted half chicken, crushed herbs, apricot glaze, tabbouleh (limited)</i> ..... 24
PAN-SEARED SALMON <i>with lentil vinaigrette, broccoli and mashed potatoes</i> ..... 29
HARDWOOD GRILLED TROUT <i>Cajun seasoned red trout, with French fries and coleslaw</i> ..... 27
DOUBLE-CUT PORK CHOP <i>with Pommery mustard sauce, braised red cabbage and mashed potatoes</i> ..... 32
THE HAWAIIAN <i>rib-eye steak with pineapple-soy-ginger marinade, mashed potatoes and green vegetable</i> ... 37
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with coleslaw and fries</i> ..... 32
ROASTED PRIME RIB <i>herb seasoned and slow roasted, with a loaded baked potato (limited availability)</i> ..... 36
USDA PRIME FILET <i>charbroiled center-cut beef tenderloin, mashed potatoes, broccoli</i> ..... 46

*Coleslaw 6 | Broccoli 6 | French Fries 5 | Tabbouleh 6 | Iron Skillet Beans 6*



**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!