



## STARTERS

HOUSE-SMOKED SALMON Chef's dressing & toasts 16 | SPINACH & ARTICHOKE DIP warm tortilla chips 15  
 DEVILED EGGS with Ding's pickle relish 8 | TRADITIONAL SALAD chopped egg, bacon, choice of dressing 9  
 ROSEMARY FOCACCIA with olives & almonds 5 | CIABATTA CHEESE TOAST 7 | TODAY'S SOUP 9  
 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 Ponzu ....16	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 Reggiano .....19  
 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 ..... 24  
 THAI STEAK & NOODLE SALAD marinated filet (*or chicken*), mango, peanuts, basil and mint ..... 24

## BURGERS & SANDWICHES

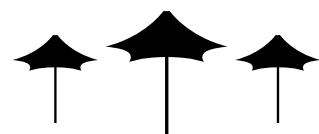
CHEESEBURGER freshly ground chuck served all the way with melted cheddar.....19  
 CALIFORNIA BURGER melted jack, avocado, arugula, red onion and Fashion sauce .....19  
 HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack.....18  
 FRENCH DIP AU JUS thinly sliced 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 ..... 28  
 AHI TUNA WITH SHIITAKE PONZU seared rare, served with coleslaw and vine-ripened tomatoes.....30  
 PAN-SEARED SALMON with lentil vinaigrette, broccoli and mashed potatoes .....31  
 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, broccoli .....46

## 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!*