

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 | *Today's Featured Soup* 8
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

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>with roasted peanut vinaigrette and fresh herbs</i>	17
'OSAKA STYLE' SUSHI & SALAD <i>mixed greens, avocado, mango and tomato</i>	22
HIRAMASA SASHIMI SALAD <i>with emerald kale salad tossed in roasted peanut vinaigrette</i>	21
THAI STEAK & NOODLE SALAD <i>marinated filet, mango, chopped peanuts, basil and mint</i>	22
—also available with rotisserie chicken (or our nearly vegetarian option with avocado—subtract 3 dollars)	
CLASSIC CAESAR <i>romaine ribbons, grated Reggiano, rustic croutons (add chicken +6)</i>	13
CLUB SALAD <i>crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon</i>	17
—with your choice of: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette	

BURGERS & SANDWICHES

CHEESEBURGER <i>freshly ground chuck served all the way with melted cheddar</i>	16
CALIFORNIA BURGER <i>avocado, arugula, red onion, melted Monterey jack cheese</i>	17
HOUSE MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted Monterey jack</i>	15
FRENCH DIP AU JUS <i>thinly sliced roasted prime rib, toasted French roll, horseradish upon request</i>	21
GULF COAST STYLE FISH SANDWICH <i>crispy grouper, slaw, dill pickle, with a field greens salad</i>	18
DING'S CRISPY CHICKEN SANDWICH <i>crispy buttermilk fried chicken, baby Swiss, spicy slaw</i>	16

HOUSE SPECIALTIES

ROTISSERIE CHICKEN <i>roasted half chicken, crushed herbs, apricot glaze, tabbouleh (limited)</i>	24
FLYING CHICKEN PLATTER <i>light & crispy chicken tenders, with tomatoes and coleslaw</i>	18
HARDWOOD GRILLED TROUT <i>Cajun seasoned red trout, hand-cut fries</i>	25
PAN-SEARED SALMON <i>filleted in-house daily, served with broccoli</i>	27
THE HAWAIIAN <i>rib-eye steak with pineapple-soy-ginger marinade, seasonal green vegetable</i>	35
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with coleslaw and hand-cut fries</i>	29
USDA PRIME FILET <i>charbroiled center-cut beef tenderloin, with mixed greens</i>	40

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!