

**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 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**

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 with emerald kale salad tossed in roasted peanut vinaigrette..... 22  
 THAI STEAK & NOODLE SALAD marinated filet (or chicken), mango, peanuts, basil and mint..... 22  
 CAESAR SALAD crisp romaine, croutons, grated Reggiano, with our eggless dressing (add chicken +6) ..... 15

**BURGERS & SANDWICHES**

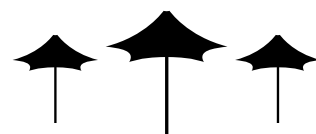
CHEESEBURGER freshly ground chuck served all the way with melted cheddar..... 18  
 CALIFORNIA BURGER melted jack, avocado, arugula, red onion and our own mustard-honey ..... 18  
 HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack..... 17  
 DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw..... 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..... 22  
 HARDWOOD GRILLED TROUT lightly seasoned ruby red trout, served with French fries..... 26  
 AHI TUNA WITH SHIITAKE PONZU seared rare, served with coleslaw and vine-ripened tomatoes..... 28  
 PAN-SEARED SALMON filleted in-house daily, served with broccoli ..... 28  
 ROTISSERIE CHICKEN roasted half chicken, crushed herbs, apricot glaze, tabbouleh (limited) ..... 24  
 THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries ..... 36  
 BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with coleslaw and fries ..... 31  
 USDA PRIME FILET charbroiled center-cut beef tenderloin, with mixed greens ..... 44

**VEGETABLES & SIDES** 7 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!*