



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

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..... 23
 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

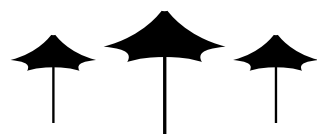
CHEESEBURGER freshly ground chuck served all the way with melted cheddar..... 18
 CALIFORNIA BURGER melted jack, avocado, arugula, red onion and Fashion sauce 18
 HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17
 DING'S CRISPY CHICKEN SANDWICH crispy buttermilk 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..... 27
 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!