

## STARTERS —

HOUSE-SMOKED SALMON 18 • SPINACH & ARTICHOKE DIP 17 • EMERALD KALE SALAD 9  
TRADITIONAL SALAD with chopped egg, smokehouse bacon, served with your choice of dressing 10  
*Thousand Island • Blue Cheese • Classic Vinaigrette • Mustard-Honey • Buttermilk Garlic • Houston's Vinaigrette*  
ROSEMARY FOCACCIA with marinated olives and toasted almonds 5 • CIABATTA CHEESE TOAST 9  
GRILLED ARTICHOKE *gone for the season! 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. Highly seasonal, we'll serve whenever available!*

## SUSHI

Coconut Shrimp Roll 19	Shrimp & Macadamia Roll 17	Spicy Tuna 'Osaka Style'* 17
Spicy Tuna Roll* 18	Thai Tuna Roll* 19	Nigiri Combo Plate* 18
Avocado Roll 14	Hiramasa Roll* 21	Kyuri Maki Roll* 18
Vegetable Roll 15	Rainbow Roll* 19	

## SALADS —

YELLOWTAIL SASHIMI with emerald kale salad tossed in roasted peanut vinaigrette \* 23  
'OSAKA STYLE' SUSHI & SALAD with mixed greens, avocado, mango and tomato \* 24  
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 22  
THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint, pancit noodles *(also available with rotisserie chicken)* \* 24  
EMERALD KALE & ROTISSERIE CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 20  
CAESAR SALAD crisp romaine, Reggiano, rustic croutons, our eggless dressing *(add grilled chicken + 8)* 15

## BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck served all the way with melted cheddar on a house-made bun \* 20  
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 20  
CALIFORNIA BURGER avocado, arugula, red onion, Fashion sauce and jack cheese \* 20  
HICKORY BURGER applewood smoked bacon, shredded cheddar and onion with hickory sauce \* 20  
DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 19  
FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll \* 21

## HOUSE SPECIALTIES —

SCOTTISH SALMON lightly seasoned and broiled, with mashed potatoes and today's seasonal vegetable \* 32  
SEARED AHI TUNA served with roasted shiitake ponzu and creamy coleslaw \* 28  
PAN FRIED PETRALE SOLE fresh caught & delivered Tues—Sat, with coleslaw and tartar sauce *(limited)* 29  
DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and mashed potatoes 34  
ROTISSERIE CHICKEN roasted over our hardwood fire, served with dirty rice *(limited)* 27  
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with coleslaw and French fries 37  
USDA PRIME FILET center-cut beef tenderloin, with mashed potatoes and today's seasonal vegetable \* 49  
CAMPFIRE RIB-EYE with house-made Worcestershire, thick sliced tomato and blue cheese \* 40  
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, Idaho loaded baked potato \* 41

— *We cannot guarantee steaks prepared 'medium well' or above*

Today's Seasonal Vegetable 7 • Coleslaw 7 • Braised Red Cabbage 7 • Black Beans & Rice 7  
Couscous 7 • Dirty Rice 7 • French Fries 7 • Mashed Potatoes 7 • True Idaho Baked Potato 8

*Some helpful information about dining with us: \*We are obligated to tell you consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed so please alert us if you have allergies. Finally, as other guests are waiting to dine, we may kindly ask that you free the table so we can honor those commitments. We hope you enjoy your time with us. Bon Appétit!*

