



## STARTERS

- CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 24
- HOUSE-SMOKED SALMON\* with toast points and Chef's dressing 19
- SPINACH & ARTICHOKE DIP "Chicago-style" with salsa and sour cream 17
- STARTER SALAD emerald kale, roasted chicken, pickled onions, buttermilk garlic dressing 8
- CHICKEN MEATBALLS with creamy mustard sauce 11
- TODAY'S FEATURED SOUP selection changes daily 9
- ROSEMARY FOCACCIA with marinated olives and toasted almonds 7
- GRILLED ARTICHOKEs *limited availability! We grill only true heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these plants yield artichokes of superior flavor and meatiness. Highly seasonal, they're typically available spring through summer.*

## SALADS

- TRADITIONAL SALAD chopped egg, bacon, rustic croutons, with your choice of dressing 10  
Blue Cheese • Buttermilk Garlic • Mustard-Honey • Thousand Island • Vinaigrette
- CAESAR SALAD with grated Reggiano, rustic croutons, eggless Caesar dressing (*add chicken +6*) 12
- GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 20
- KALE & ROTISSERIE CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 20
- PAN SEARED AHI TUNA\* with almond vinaigrette, salad of mango, avocado, sesame miso dressing 25
- THAI STEAK & NOODLE SALAD\* marinated filet, mango, chopped peanuts, basil and mint 26  
*With rotisserie chicken 23 | Sans protein, our nearly vegetarian version 19*

## BURGERS & SANDWICHES

- CHEESEBURGER\* freshly ground chuck, served fully loaded and quartered for your convenience 19
- HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack 19
- FAMOUS FRENCH DIP\* thinly sliced roasted prime rib on a toasted French roll, served au jus 24
- DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 19
- Please choose French fries, coleslaw or wild rice with Champagne vinaigrette and almonds

## HOUSE SPECIALTIES

- CEDAR PLANK ROASTED SALMON\* served with creole mustard butter and coleslaw 29
- ROTISSERIE CHICKEN slow-roasted with crushed herbs, served with warm kale panzanella 24
- WOOD GRILLED LOCAL SAUSAGES & CHICKEN THIGH with custom mustard and coleslaw 19
- DOUBLE-CUT PORK CHOP with Pommery mustard sauce and braised red cabbage 34
- BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with coleslaw and fries 35

## VEGETABLES & SIDES

- Wild Rice Salad with Champagne vinaigrette and almonds 7
- Braised Red Cabbage with Goat Cheese 8 | Warm Kale Panzanella 8
- Bok Choy 8 | Creamed Corn 8 | Broccoli 8 | Coleslaw 7 | French Fries 7



*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 are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*