

CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces</i>	4 for 18 6 for 24
SPINACH & ARTICHOKE DIP “Chicago-style” <i>with salsa and sour cream</i>	12
HOUSE-SMOKED SALMON* <i>with toast points and Chef’s dressing</i>	15
ROSEMARY FOCACCIA <i>with marinated olives</i>	3
GRILLED ARTICHOKEs <i>gone for the season! We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.</i>	

SALADS

TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons, choice of dressing</i>	8
CLUB SALAD <i>crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon</i>	17
<i>—with your choice of Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island or Vinaigrette</i>	
GRILLED CHICKEN SALAD <i>mixed greens, jicama, honey-lime vinaigrette and peanut sauce</i>	17
THAI STEAK & NOODLE SALAD* <i>marinated filet (or rotisserie chicken), mango, peanuts, basil and mint</i>	21
<i>—or our nearly vegetarian with avocado—subtract 3 dollars</i>	
NEW STYLE SEARED TUNA SALAD* <i>served over almond vinaigrette, with avocado, cucumber, mango</i>	23
EMERALD KALE & ROTISSERIE CHICKEN SALAD <i>fresh herbs, roasted peanut vinaigrette and Reggiano</i>	16

BURGERS & SANDWICHES

CHEESEBURGER* <i>freshly ground chuck, cheddar, lettuce, tomato and onion</i>	16
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted Monterey jack</i>	15
HICKORY BURGER* <i>applewood smoked bacon, chopped cheddar, onion, hickory sauce</i>	16
FAMOUS FRENCH DIP* <i>thinly sliced roasted prime rib on a house-made toasted French roll served au jus</i>	21
GULF COAST STYLE SANDWICH <i>crispy white fish, Thousand Island slaw, with a mixed green salad</i>	17
DING’S CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, baby Swiss, spicy slaw</i>	16
<i>—served with your choice of coleslaw, couscous or French fries</i>	

HOUSE SPECIALTIES

SCOTTISH SALMON* <i>hand filleted in-house, pan-seared in white wine, with seasonal vegetable</i>	27
ROTISSERIE CHICKEN <i>slow roasted with crushed herbs, served with couscous (limited availability)</i>	21
FLYING CHICKEN PLATTER <i>light & crispy fried chicken tenders, with vine-ripened tomatoes and coleslaw</i>	18
SEASONAL VEGETABLE PLATE <i>today’s composed selection of fresh vegetables</i>	17
THE HAWAIIAN* <i>rib-eye steak with pineapple-soy-ginger marinade, served with seasonal vegetable</i>	36
BARBECUE PORK RIBS <i>slow cooked and fall-off-the-bone tender, with coleslaw and French fries</i>	29
USDA PRIME CENTER-CUT FILET* <i>hand selected beef tenderloin, served with a mixed green salad</i>	43

TODAY’S SOUP

SUN	Caramelized Onion Soup	8
MON ...	New Orleans Red Bean.....	8
TUES...	Mexico City Soup.....	8
W/TH ..	Tortilla Soup.....	8
FRI.....	Tomato Bisque	8
SAT.....	Firehouse Chili.....	8

MARKET SIDES

Broccoli	5
Couscous	5
Creamy Coleslaw	5
Braised Red Cabbage	5
Seasonal Vegetable	5
French Fries	5



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!