

## STARTERS —

### CHILLED JUMBO SHRIMP

served with cocktail and rémoulade sauces 26

### HOUSE-SMOKED SALMON

served with toast and Chef's dressing 22

### SPINACH & ARTICHOKE DIP

served with salsa, sour cream and warm hand-cut tortilla chips 21

### DEVILED EGGS

served picnic style, with Ding's pickle relish 8

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 14

*Buttermilk Garlic • Mustard-Honey • Thousand Island • Blue Cheese • Vinaigrette*

CIABATTA CHEESE TOAST with Parmesan, fontina and cheddar cheeses 6

GRILLED CALIFORNIA ARTICHOKE served with rémoulade — *limited availability!* 20

*We grill only true heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever available.*

## SALADS —

CAESAR SALAD rustic croutons, grated Reggiano, eggless Caesar dressing (*add grilled chicken +6*) 17

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 24

SASHIMI TUNA SALAD pan-seared ahi with cilantro ginger vinaigrette, field greens, mango and avocado \* 27

EMERALD KALE & ROTISSERIE CHICKEN SALAD roasted peanut vinaigrette, fresh herbs, Reggiano 24

RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado and classic vinaigrette 27

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:

*Barbecue Pork.....31 | Chicken.....28 | Sans protein (nearly vegetarian).....22*

## HOUSE SPECIALTIES —

CHEESEBURGER freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun \* 22

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 22

USDA PRIME FRENCH DIP thinly sliced roasted prime rib piled high on a house-made French roll \* 29

AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta and avocado \* 27

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, served with tabbouleh 33

DOUBLE-CUT PORK CHOP served with braised red cabbage and potatoes colcannon 37

RUBY RED TROUT hardwood grilled with lemon butter and crispy rock shrimp, served with coleslaw \* 34

THE PROUD VEGETARIAN a composed selection of vegetables served with tabbouleh 21

SCOTTISH SALMON served with lentil vinaigrette, potatoes colcannon and seasonal vegetable \* 37

JUMBO LUMP CRAB CAKES pan-fried Blue crab, served with coleslaw 42

KNIFE & FORK BARBECUE RIBS fall-off-the-bone tender, served with fries and coleslaw (*limited*) 44

## USDA PRIME STEAKS —

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, loaded baked potato \* 58

CENTER-CUT FILET hand-selected, served with broccoli and potatoes colcannon \* 64

— *We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES

Braised Red Cabbage with Goat Cheese 10 • Roasted Peppers 10 • Coleslaw 10

Broccoli with Reggiano 10 • Creamed Corn 10 • Tabbouleh 10 • French Fries 10

Iron Skillet Beans 10 • Potatoes Colcannon 10 • True Idaho Baked Potato 11

*Hot towels are available upon request!*

KEY LIME PIE with our graham cracker and pecan crust.....12

*We take pride in preparing our food from scratch every day. Some items will have limited availability. 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!*

*To minimize distractions to other guests, please take cell phone conversations out of seated areas.*

— CASHLESS PAYMENT ONLY —  
VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED

