

## STARTERS —

### CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 19

HOUSE-SMOKED SALMON  
with toast and Chef's dressing 17

SPINACH & ARTICHOKE DIP  
served with salsa, sour cream and warm tortilla chips 15

ROSEMARY FOCACCIA  
with marinated olives and toasted almonds 5

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

## SALADS —

SASHIMI TUNA SALAD pan-seared ahi with cilantro ginger vinaigrette, field greens, mango and avocado \* 20

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 17

THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint \* 20  
— also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

EMERALD KALE & ROTISSERIE CHICKEN SALAD roasted peanut vinaigrette, fresh herbs, Reggiano 17

CAESAR SALAD baby gem romaine, grated Reggiano, rustic croutons (add rotisserie chicken +6) 13

CLUB SALAD crispy chicken, mixed greens, avocado, chopped egg, smokehouse bacon 17

— with blue cheese, buttermilk garlic, mustard-honey, vinaigrette or thousand island

## BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun \* 17

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17

CALIFORNIA BURGER jack cheese, avocado, arugula, red onion, mustard honey \* 17

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, field greens salad (Tues – Sat) 18

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 17

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll \* 20

— served with your choice of coleslaw, fries or tabbouleh

## HOUSE SPECIALTIES —

MT. LASSEN TROUT Cajun seasoned and hardwood grilled, served with broccoli \* 28

SCOTTISH SALMON hand filleted in-house, served with a seasonal vegetable \* 28

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, served with tabbouleh 22

BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender, with fries and coleslaw 29

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries \* 35

USDA PRIME CENTER-CUT FILET hand-selected beef tenderloin, served with a seasonal vegetable \* 42

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

## MARKET SIDES 6 each

Broccoli • Creamed Corn • Seasonal Vegetable

Coleslaw • Tabbouleh • Iron Skillet Beans • 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 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!*

