

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail and rémoulade sauces 25

HOUSE-SMOKED SALMON

served with toast and Chef's dressing 20

SPINACH & ARTICHOKE DIP

served with salsa, sour cream and warm hand-cut tortilla chips 19

DEVILED EGGS

served picnic style, with Ding's pickle relish 7

CIABATTA CHEESE TOAST with Parmesan, fontina and cheddar cheeses 5

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

We grill only true 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 them whenever they're available.

SALADS —

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 13
Buttermilk Garlic • Mustard-Honey • Thousand Island • Blue Cheese • Vinaigrette

CAESAR SALAD rustic croutons, grated Reggiano, eggless Caesar dressing (*add grilled chicken +6*) 15

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 22

THAI NOODLE SALAD mango, avocado, peanuts, basil, mint, Thai dressing (*add grilled chicken +6*) 21

SASHIMI TUNA SALAD pan-seared ahi with cilantro ginger vinaigrette, field greens, mango and avocado * 26

EMERALD KALE & ROTISSERIE CHICKEN SALAD roasted peanut vinaigrette, fresh herbs, Reggiano 22

RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado and classic vinaigrette 26

HOUSE SPECIALTIES —

CHEESEBURGER freshly ground chuck with cheddar, tomato, lettuce and onion on a house-made bun * 20

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 20

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 20

FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll * 25

— *Please choose: French fries, coleslaw or dirty rice with bacon and roasted pecans*

AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta and avocado * 26

ROTISSERIE CHICKEN slow roasted with crushed herbs and apricot glaze, served with dirty rice 28

RUBY RED TROUT hardwood grilled with lemon butter and crispy rock shrimp, served with coleslaw * 32

SCOTTISH SALMON hand filleted in-house, served with a seasonal vegetable * 32

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries * 51

KNIFE & FORK BARBECUE RIBS fall-off-the-bone tender, served with fries and coleslaw (*limited*) 38

USDA PRIME FILET hand-selected beef tenderloin, served with broccoli * 62

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

VEGETABLES & SIDES 9 each

Broccoli with Reggiano • Braised Red Cabbage with Goat Cheese • Coleslaw

Roasted Bell Peppers with French Feta • Creamed Corn • Iron Skillet Beans

Dirty Rice with Bacon and Roasted Pecans • French Fries with Dipping Sauces

🌿 *Hot towels are available upon request* 🌿

*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!*

Please no cell phones in the dining room.

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

