

CHILLED JUMBO SHRIMP <i>with cocktail and rémoulade sauces (limited availability)</i> .....	21
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>in season! We grill only true heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness</i> .....	AQ

## SALADS

CAESAR SALAD <i>crisp romaine, croutons, grated Reggiano, with our eggless dressing</i> .....	9
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons</i> .....	9
— <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
EMERALD KALE & ROTISSERIE CHICKEN SALAD <i>fresh herbs, roasted peanut vinaigrette, Reggiano</i> .....	16
ICEBERG WEDGE <i>bacon, blue cheese crumbles, beets and tomatoes, with Thousand Island dressing</i> .....	16
CLUB SALAD <i>crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon</i> .....	17

## BURGERS & SANDWICHES —served with your choice of coleslaw, couscous or fries

CHEESEBURGER* <i>freshly ground chuck, served fully loaded and quartered for your convenience</i> .....	16
HOUSE-MADE VEGGIE BURGER <i>our signature recipe with sweet soy glaze and melted Monterey jack</i> .....	16
FAMOUS FRENCH DIP* <i>thinly sliced roasted prime rib on a house-made toasted French roll served au jus</i> .....	22
DING’S CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, baby Swiss, spicy slaw</i> .....	16

## HOUSE SPECIALTIES

ROTISSERIE CHICKEN <i>slow-roasted with crushed herbs, served with couscous (limited availability)</i> .....	22
FLYING CHICKEN PLATTER <i>light &amp; crispy fried chicken tenders, with vine-ripened tomatoes and coleslaw</i> .....	18
THE HAWAIIAN* <i>rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato</i> .....	38
ROASTED PRIME RIB* <i>aged and slow-roasted, with pomme purée and seasonal vegetable</i> .....	37
DOUBLE-CUT PORK CHOP* <i>with Pommery mustard sauce, braised red cabbage and pomme purée</i> .....	29
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, with pomme purée and seasonal vegetable</i> .....	49

## VEGETABLES & SIDES

Broccoli 6   Braised Red Cabbage 6   Coleslaw 6
Seasonal Vegetable 6   Couscous 6   French Fries 6
Pomme Purée 6   Baked Potato (limited availability) 7

## BEER & WINE

*Available to go!*

*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!*