

STARTERS

CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 25

HOUSE-SMOKED SALMON served with Chef's dressing & toast..... 21

SPINACH & ARTICHOKE DIP with salsa, sour cream and warm tortilla chips 20

GRILLED ARTICHOKEs 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 plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever they are available.

SALADS

STARTER SALAD emerald kale, roasted chicken, pickled onions, buttermilk garlic dressing..... 13

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

Blue Cheese • Buttermilk Garlic • Mustard-Honey • Creamy Vinaigrette

CAESAR SALAD with grated Reggiano, house-made croutons and our eggless Caesar dressing (add chicken +6) 16

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

SASHIMI TUNA SALAD with almond sauce, and salad of mango, cucumber, sesame miso dressing 26

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

THAI NOODLE SALAD marinated filet (or rotisserie chicken), mango, chopped peanuts, basil and mint 27

Also available sans protein, our nearly vegetarian version, subtract 3 dollars

BURGERS & SANDWICHES

CHEESEBURGER fresh ground chuck, served all the way on a dressed egg bun 21

HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack..... 21

HICKORY BURGER applewood smoked bacon, grated cheddar, onion, hickory sauce..... 22

DING’S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, vinaigrette slaw 21

FRENCH DIP AU JUS thinly sliced roasted prime rib, house-made toasted French roll..... 26

Please choose: French fries, coleslaw or tabbouleh

HOUSE SPECIALTIES

HUDSON VALLEY TROUT lightly seasoned and hardwood grilled, served with coleslaw (limited) 31

SCOTTISH SALMON filleted in-house daily, pan-roasted and served with broccoli and pomme purée 33

I’LL HAVE THE CHICKEN wood-fired rotisserie chicken with crushed herbs & apricot glaze, with tabbouleh..... 29

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, served with fries and coleslaw 39

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato..... 49

USDA PRIME FILET hand-selected, served medium-rare with broccoli and pomme purée (limited) 56

We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above

VEGETABLES & SIDES

Broccoli with Reggiano 8 • Freshly Shucked Creamed Corn 8 • Braised Red Cabbage with Goat Cheese 8

Coleslaw with Ding’s Pickle Relish 8 • Tabbouleh with Lemon Vinaigrette 8 • French Fries 8

Pomme Purée with Parmesan Reggiano 8 • Fully Loaded True Idaho Baked Potato 10

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

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. Bon Appétit!



Cell phones are prohibited in our dining room and bar: we will be happy to continue service once you’ve completed your call.