SERVING YOU WITH PRIDE AND GOOD FOOD

SOUTHERN STYLE BRUSSELS SPROUTS served with lemon aioli and Reggiano 11

CHILLED JUMBO SHRIMP with cocktail & rémoulade sauces 27 | FRENCH FRIES with dipping sauces 8

HOUSE-SMOKED SALMON* Chef's dressing, toasts 23 | SPINACH & ARTICHOKE DIP with tortilla chips 21

DEVILED EGGS 7 | JALAPEÑO QUESO served with hand-cut tortilla chips 12 | ROSEMARY FOCACCIA 5

FIREHOUSE CHILI available Saturday & Sunday — with white cheddar cheese, red onion and jalapeño 12

GRILLED ARTICHOKES limited availability! 20 We grill only true heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever they're available.

SALADS

Buttermilk Garlic • Mustard Honey • Blue Cheese • Thousand Island • Champagne Vinaigrette	12
CAESAR SALAD grated Reggiano, cornbread croutons, eggless Caesar dressing	16
ICEBERG WEDGE with tomatoes, copper pennies, bacon and blue cheese dressing	18
EMERALD KALE AND CHICKEN SALAD with fresh herbs, roasted peanut vinaigrette, grated Reggiano	24
SEARED AHI TUNA SALAD* cilantro-ginger vinaigrette, mixed greens, mango, avocado	29
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette & peanut sauce	25
PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice: Barbecue Pork32 Chicken30 Sans protein (nearly vegetarian	າ) 23
BURGERS & SANDWICHES Please choose French fries, coleslaw or tabbouleh	
CHEESEBURGER* ground chuck steak served all the way with melted cheddar	22
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack	22
DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy kale slaw	24
USDA PRIME FRENCH DIP* thinly sliced roasted prime rib on a house-made French roll served au jus	28
HOUSE SPECIALTIES	
AHI TUNA TARTARE* sushi grade tuna hand chopped, avocado and ciabatta, with a deviled egg	29
ROTISSERIE CHICKEN slow-roasted with apricot glaze and crushed herbs, served with tabbouleh	28
THE PROUD VEGETARIAN a composed selection of fresh vegetables with tabbouleh	20
PAN-FRIED SNAPPER served with coleslaw and classic tartar sauce (Mon–Sat only, limited availability)	36
RUBY RED TROUT* with crispy rock shrimp and lemon butter sauce, served with coleslaw	39
PAN ROASTED SALMON* filleted in-house daily, with lentil vinaigrette and seasonal green vegetable	37
KNIFE & FORK BARBECUE RIBS served with fries and coleslaw	39
JUMBO LUMP CRAB CAKES pan-fried Blue crab, served with coleslaw	45

USDA PRIME STEAKS

VEGETABLES & SIDES 8 EACH

Roasted Bell Peppers with French Feta | Coleslaw | Seasonal Green Vegetable Emerald Kale Salad with Roasted Peanut Vinaigrette | Braised Red Cabbage Creamed Corn | Tabbouleh | French Fries | Potatoes Colcannon



KEY LIME PIE with freshly whipped cream and 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 under-cooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

Phone calls are prohibited in our dining room and bar: out of respect for the other diners, please finish your call outside.