

LOS ALTOS GRILL

SERVING YOU WITH PRIDE AND GOOD FOOD

CHILLED JUMBO SHRIMP served with cocktail and rémoulade sauces 28

HOUSE-SMOKED SALMON toasts, Chef's dressing 24 | **DIP DUO** jalapeño queso & guacamole 14

CHICKEN MEATBALLS with creamy mustard sauce 14 | **DEVILED EGGS** with Ding's pickle relish 7

GRILLED ARTICHOKEs *Limited availability! AQ We grill only true heirloom artichokes from Castroville, CA. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

SALADS

STARTER SALAD emerald kale, seasoned with chicken, pickled onions, buttermilk garlic dressing ... 12

CLASSIC WHOLE LEAF CAESAR grated Reggiano, rustic croutons (*with crispy rock shrimp +8*)..... 16

EMERALD KALE & ROTISSERIE CHICKEN roasted peanut vinaigrette and Reggiano 26

RUBY STAR SALAD crispy salmon, grapefruit, hearts of palm, avocado, Champagne vinaigrette..... 30

MACHO SALAD roasted chicken, avocado, medjool dates, goat cheese, your choice of dressing.... 28
Champagne Vinaigrette • Buttermilk Garlic

BURGERS & SANDWICHES

CHEESEBURGER freshly ground chuck steak with melted cheddar, tomato, lettuce and onion..... 26

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 25

USDA PRIME FRENCH DIP AU JUS thinly sliced prime rib piled high on a toasted French roll 32

HOUSE SPECIALTIES

AHI TUNA TARTARE sushi grade tuna hand chopped, avocado and ciabatta, with a deviled egg 32

RUBY RED TROUT lightly seasoned and hardwood grilled, with coleslaw (*add crispy rock shrimp +8*) 36

SCOTTISH SALMON filleted in-house daily, pan-crisped, with broccolini and potatoes colcannon 38

CLASSIC OMELETTE goat & cheddar cheeses, fresh herbs, with tomato and griddled toast 18

CHEESE AND VEGGIE ENCHILADA with sunny-side egg, kale salad in roasted peanut vinaigrette 23

ROTISSERIE CHICKEN slow-roasted over a hardwood fire, served with wild rice salad 29

THE PROUD VEGETARIAN a composed selection of vegetables with toasted ciabatta 22

BARBECUE BEEF RIBS slow cooked with Texas Hill Country barbecue sauce, served with coleslaw 39

USDA PRIME FILET center-cut beef tenderloin, with broccolini and potatoes colcannon 65

VEGETABLES & SIDES

Broccolini 8 Coleslaw 8

Braised Red Cabbage 8 French Fries 8

Roasted Bell Peppers..... 12 Potatoes Colcannon 8

Nice Little House Salad 12 Cucumber Salad..... 9

Emerald Kale Salad Reggiano, roasted peanut vinaigrette10

Wild Rice Salad with almonds & Champagne vinaigrette..... 9

Cornbread Bites

iron skillet
cornbread 5



Hot towels are available upon request



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! Please enjoy your time with us. Bon Appétit!

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED