

STARTERS —

CHILLED JUMBO SHRIMP

served with cocktail & rémoulade sauces 23

- HOUSE-SMOKED SALMON with toast and Chef's dressing * 16
SPINACH & ARTICHOKE DIP salsa, sour cream & tortilla chips 15
TEXAS TOAST with marinated olives and toasted almonds 2/3/4
TRADITIONAL SALAD chopped egg, bacon, choice of dressing 9
— *blue cheese, mustard-honey, buttermilk garlic, vinaigrette, thousand island*

GRILLED ARTICHOKEs *limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

SALADS —

- SEARED TUNA SALAD pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette * 22
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette and peanut sauce 19
THAI STEAK & NOODLE SALAD marinated filet, avocado, mango, chopped peanuts, Thai dressing, pancit noodles * (also available with crispy chicken) 22
EMERALD KALE SALAD & ROTISSERIE CHICKEN roasted peanut vinaigrette and fresh herbs 19
CAESAR SALAD crisp romaine, Reggiano, rustic croutons (add rotisserie chicken +5) 13

BURGERS & SANDWICHES —

- CHEESEBURGER freshly ground chuck, served all the way with melted cheddar on a house-made bun * 17
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey jack 17
HICKORY BURGER applewood smoked bacon, grated cheddar, onion, hickory sauce * 17
GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, served with a field greens salad 19
FRENCH DIP AU JUS thinly sliced roasted prime rib piled high on a house-made toasted French roll 20
— *served with your choice of hand-cut french fries, coleslaw, tabbouleh or a field greens salad*

HOUSE SPECIALTIES —

- CAJUN TROUT seasoned and hardwood grilled, with pomme purée and today's green vegetable * 26
ROTISSERIE CHICKEN slow roasted with crushed herbs and tabbouleh (limited availability) 26
VINCE'S FRIED SHRIMP served with rémoulade, cocktail sauce and creamy coleslaw 27
SCOTTISH SALMON with lentil vinaigrette, pomme purée and rainbow Swiss chard * 28
HAWAIIAN RIB-EYE pineapple sesame ginger marinade, hardwood grilled with an Idaho baked potato * 38
BARBECUE PORK RIBS slow cooked, fall-off-the-bone tender, with hand-cut fries and coleslaw 32
USDA PRIME FILET hand-selected tenderloin, with pomme purée and today's green vegetable * 47
ROASTED PRIME RIB aged and roasted on the bone, with pomme purée and today's green vegetable * 37
— *we do not recommend and will respectfully not guarantee any meat ordered "medium well" or above*

MARKET SIDES 7 each

- Creamed Corn • Rainbow Swiss Chard • Braised Red Cabbage
Coleslaw • Today's Green Vegetable • Tabbouleh • Iron Skillet Beans
Hand-cut French Fries • Pomme Purée • True Idaho Baked Potato

Culinary Manager: Brian Clancy

*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!*

