

SERVING
MEMPHIS



WITH PRIDE
& GOOD FOOD

Spinach & Artichoke Dip with salsa and sour cream 13 • **House-Smoked Salmon*** toasts, Chef's dressing 14
Chilled Jumbo Shrimp with cocktail & rémoulade sauces 19 • **Emerald Kale Salad** roasted peanut vinaigrette 6
Traditional Salad egg, bacon, choice of dressing 8 • **Ciabatta Cheese Toast** 6 • **Tonight's Signature Soup** 7
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

Grilled Chicken Salad mixed greens, jicama, honey-lime vinaigrette and peanut sauce 17
Sashimi Tuna Salad* pan-seared ahi with mixed greens, avocado, mango and cilantro ginger vinaigrette 18
Thai Steak & Noodle Salad* marinated filet OR crispy chicken, avocado, mango, chopped peanuts 19
Caesar Salad crisp romaine, Reggiano, rustic croutons and our eggless Caesar dressing 11

SANDWICHES & BURGERS

Our burgers are ground in-house each morning, served with your choice of French fries, coleslaw, or couscous
Cheeseburger* fresh ground chuck, cheddar, lettuce, tomato and onion on a house-made bun 16
House Made Veggie Burger our signature recipe with sweet soy glaze and melted Monterey jack 16
Gulf Coast Style Fish Sandwich crispy grouper, Thousand Island slaw, dill pickle, with a field greens salad 16
French Dip au Jus* thinly sliced roasted prime rib piled high on a house-made French roll 19

HOUSE SPECIALTIES

Cajun Trout seasoned and hardwood grilled, with pomme purée and today's green vegetable 26
Rotisserie Chicken slow roasted with crushed herbs, served with dirty rice (*limited availability*) 21
Scottish Salmon* filleted in-house and pan-seared, pomme purée and today's green vegetable 27
Vince's Fried Shrimp served with rémoulade, cocktail sauce and coleslaw 23
Jumbo Lump Crab Cakes pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (*limited*) 35
Barbecue Pork Ribs slow cooked, with a loaded Idaho baked potato OR French fries and coleslaw 27
Hawaiian Rib-Eye* pineapple sesame ginger marinade, served with a loaded Idaho baked potato 33
Double-Cut Pork Chop hardwood grilled, served with pomme purée and braised red cabbage 26
Roasted Prime Rib* seasoned and roasted on the bone, pomme purée and today's green vegetable 33
Campfire Rib-Eye* with house-made Worcestershire, thick sliced tomatoes and blue cheese 34
USDA Prime Filet* charbroiled beef tenderloin, with pomme purée and today's green vegetable 42

— *We do not guarantee steaks ordered 'medium well' or above*

MARKET SIDES

Couscous 6 • Broccoli 5 • Coleslaw 5
Dirty Rice 6 • Today's Seasonal Vegetable 6
Braised Red Cabbage 6 • Hand-Cut French Fries 5
Pomme Purée 6 • True Idaho Baked Potato 7

DESSERT & COFFEE

Five Nut Brownie served à la mode 8
Apple Walnut Cobbler with caramel streusel 8
Hot Fudge Sundae with sugared pecans 8
Coffee 3 • Espresso 2 • Macchiato 2 • Cappuccino 3

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!

— *Executive Chef: Dan Bucher*