

SERVING  
MEMPHIS



WITH PRIDE  
& GOOD FOOD

**Spinach & Artichoke Dip** with salsa and sour cream 14 • **House-Smoked Salmon\*** toasts & Chef's dressing 15  
**Chilled Jumbo Shrimp** with cocktail & rémoulade sauces 20 • **Emerald Kale Salad** 6 • **Tonight's Soup** 7  
**Traditional Salad** egg, bacon, choice of dressing 8 • **Ciabatta Cheese Toast** 6 • **Rosemary Focaccia** 4  
**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 18  
**Sashimi Tuna Salad\*** pan-seared ahi with mixed greens, avocado, mango and cilantro ginger vinaigrette 20  
**Thai Steak & Noodle Salad\*** marinated filet OR crispy chicken, mango, avocado, peanuts, basil and mint 20  
**Caesar Salad** crisp romaine, Reggiano, rustic croutons and our eggless Caesar dressing (*with roasted chicken +5*) 12

## 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 17  
**House Made Veggie Burger** our signature recipe with sweet soy glaze and melted Monterey jack 17  
**Ding's Crispy Chicken Sandwich** buttermilk fried chicken, baby Swiss and spicy slaw 17  
**French Dip au Jus\*** thinly sliced roasted prime rib piled high on a house-made French roll 20

## HOUSE SPECIALTIES

**Cajun Trout** seasoned and hardwood grilled, with pomme purée and today's green vegetable 27  
**Rotisserie Chicken** slow roasted with crushed herbs, served with dirty rice (*limited availability*) 23  
**Scottish Salmon\*** filleted in-house and pan-seared, pomme purée and today's green vegetable 28  
**Vince's Fried Shrimp** served with rémoulade, cocktail sauce and coleslaw 25  
**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 30  
**The Hawaiian\*** rib-eye steak with pineapple-soy-ginger marinade, with a loaded Idaho baked potato 36  
**Double-Cut Pork Chop** with Pommery mustard sauce, braised red cabbage and pomme purée 28  
**Roasted Prime Rib\*** seasoned and roasted on the bone, pomme purée and today's green vegetable 35  
**USDA Prime Filet\*** charbroiled beef tenderloin, with pomme purée and today's green vegetable 42  
**Prime New York Strip\*** finished in our broiler, with pomme purée and today's green vegetable 46  
*— 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