

SERVING
MEMPHIS



WITH PRIDE
& GOOD FOOD

Spinach & Artichoke Dip with salsa and sour cream 14 • **House-Smoked Salmon*** toasts, Chef's dressing 14
Ciabatta Cheese Toast Parmesan, Gruyere & cheddar 6 • **Emerald Kale Salad** roasted peanut vinaigrette 6
Traditional Salad chopped egg, bacon, choice of dressing 8 • **Today's Signature Soup** selection changes daily 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

Emerald Kale & Rotisserie Chicken with fresh herbs and roasted peanut vinaigrette 17
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 19
Thai Steak & Noodle Salad* marinated filet OR crispy chicken, avocado, mango, chopped peanuts 19
Caesar Salad crisp romaine, Reggiano, rustic croutons, eggless Caesar dressing (*with roasted chicken +5*) 11
Club Salad crispy chicken, mixed greens, smokehouse bacon, avocado, egg and tomato 17
— Dressings: Buttermilk Garlic, Mustard Honey, Hot Bacon, Classic Vinaigrette, Blue Cheese & Thousand Island

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
Hickory Burger* applewood smoked bacon, chopped cheddar and onion with hickory sauce 16
Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss and spicy slaw 16
Gulf Coast Style Sandwich crispy grouper, Thousand Island slaw, dill pickle, served with a field greens salad 17
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, served with today's green vegetable 26
Rotisserie Chicken slow roasted with crushed herbs, served with dirty rice (*limited availability*) 20
Scottish Salmon* filleted in-house and pan-seared, served with today's green vegetable 27
Vince's Fried Shrimp served with rémoulade, cocktail sauce and coleslaw 24
Jumbo Lump Crab Cakes pan-fried blue crab, Pommery mustard, hand-cut fries, coleslaw (*limited*) 33
Hawaiian Rib-Eye* pineapple sesame ginger marinade, served with French fries 34
Barbecue Pork Ribs slow cooked and fall-off-the-bone tender, with coleslaw and French fries 28
Campfire Rib-Eye* with house-made Worcestershire, thick sliced tomatoes and blue cheese 34
Roasted Prime Rib* aged, seasoned and roasted on the bone, with French fries 32
USDA Prime Filet* charbroiled beef tenderloin, served with a Caesar salad 39
— *We do not guarantee steaks ordered 'medium well' or above*

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

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