



*Serving New Orleans
with pride & good food
since 1990*

STARTERS —

- CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 21
SPINACH & ARTICHOKE DIP salsa, sour cream, tortilla chips 16
HOUSE-SMOKED SALMON with toast and Chef's dressing 17

OYSTERS ST. CHARLES

crispy fried oysters, creamed spinach, artichokes, lemon aioli 17

WARM BREAD PLATE with marinated olives and toasted almonds 4

EMERALD KALE SALAD with roasted peanut vinaigrette 8

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 9
— *our house-made dressings: mustard-honey, buttermilk garlic, thousand island and tarragon vinaigrette*

GRILLED ARTICHOKEs *in short supply! 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. Offered whenever available, spring through summer. AQ*

SALADS —

CAESAR SALAD crisp romaine, grated Reggiano, cornbread croutons 13 *(with grilled chicken +5)*

SASHIMI TUNA SALAD pan-seared ahi, field greens, avocado, mango, with cilantro ginger vinaigrette 22

GRILLED CHICKEN SALAD field greens, jicama, corn, with honey-lime vinaigrette and peanut sauce 18

THAI STEAK & NOODLE SALAD seared filet *(or roasted chicken)*, avocado, mango, herbs, chopped peanuts 22

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck steak, lettuce, tomato, melted cheddar, on a toasted egg bun 17

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 17

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, served with a field greens salad 19

FAMOUS FRENCH DIP thinly sliced roasted prime rib on a house-made french roll served au jus 20

— *served with your choice of coleslaw, hand-cut french fries or tabbouleh*

HOUSE SPECIALTIES —

CAJUN REDFISH with crispy rock shrimp and lemon butter sauce, coleslaw and tomatoes 28

LOUISIANA STYLE PECAN TROUT with Creole mustard and Worcestershire sauces 27

SCOTTISH SALMON filleted in-house, with pomme purée and rainbow Swiss chard 28

VINCE'S FRIED SHRIMP served with rémoulade, cocktail sauce and coleslaw 27

ROTISSERIE CHICKEN slow roasted with crushed herbs, served with tabbouleh *(limited availability)* 26

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with french fries and coleslaw 34

JUMBO LUMP CRAB CAKES pan-fried Blue crab, Pommery mustard, french fries *(limited)* AQ

DOUBLE-CUT PORK CHOP with Pommery mustard, braised red cabbage and pomme purée 31

THE HAWAIIAN rib-eye steak, with pineapple-soy-ginger marinade, loaded Idaho baked potato 39

ROASTED PRIME RIB aged and roasted on the bone, with pomme purée 37

USDA PRIME CENTER-CUT FILET hand-selected beef tenderloin, with pomme purée and broccoli 47

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

MARKET SIDES 7 each

Broccoli • Braised Red Cabbage • Rainbow Swiss Chard • Today's Vegetable • Coleslaw

Iron Skillet Beans • Tabbouleh • Hand-cut Fries • Pomme Purée • True Idaho Baked Potato

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!