



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

STARTERS —

OYSTERS ST. CHARLES crispy oysters, creamed spinach, aioli 16
CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 21
SPINACH & ARTICHOKE DIP salsa, sour cream, warm tortilla chips 15
HOUSE-SMOKED SALMON with toast and Chef's dressing 16
IRON SKILLET CORNBREAD our signature recipe 8

EMERALD KALE SALAD with roasted peanut vinaigrette 8

TRADITIONAL SALAD chopped egg, bacon, choice of dressing 9
— *our house-made dressings include: mustard-honey, buttermilk garlic,
blue cheese, 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 21
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 21

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 18
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
SCOTTISH SALMON filleted in-house, with pomme purée and rainbow Swiss chard 27
VINCE'S FRIED SHRIMP served with rémoulade, cocktail sauce and coleslaw 26
ROTISSERIE CHICKEN slow roasted with crushed herbs, served with tabbouleh *(limited availability)* 25
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)* 36
DOUBLE-CUT PORK CHOP cured in-house, with braised red cabbage and pomme purée 28
HAWAIIAN RIB-EYE pineapple sesame ginger marinade, loaded Idaho baked potato 38
ROASTED PRIME RIB aged and roasted on the bone, with pomme purée 36
USDA PRIME CENTER-CUT FILET hand-selected beef tenderloin, with pomme purée and asparagus 44
— *We do not guarantee steaks ordered "medium well" or above.*

MARKET SIDES 7 each

Chilled Asparagus • 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!