



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

STARTERS —

OYSTERS ST. CHARLES *crispy oysters, creamed spinach, aioli* 15
SPINACH & ARTICHOKE DIP *salsa, sour cream, warm tortilla chips* 14
HOUSE-SMOKED SALMON *with toast and Chef's dressing* 15
IRON SKILLET CORNBREAD *our signature recipe* 7

EMERALD KALE SALAD *with roasted peanut vinaigrette* 8
TRADITIONAL SALAD *chopped egg, bacon, choice of dressing* 8
*— 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 —

SHRIMP LOUIS *jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing, fresh tarragon* 19
CAESAR SALAD *crisp romaine, grated Reggiano, cornbread croutons* 12 *(with grilled chicken +5)*
SASHIMI TUNA SALAD *pan-seared ahi, field greens, avocado, mango, with cilantro ginger vinaigrette* 19
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* 19
CLUB SALAD *crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon* 17

BURGERS & SANDWICHES —

CHEESEBURGER *freshly ground chuck steak, lettuce, tomato, melted cheddar, on a toasted egg bun* 16
HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted Jack* 16
DING'S CRISPY CHICKEN SANDWICH *crispy buttermilk fried chicken, baby Swiss, vinaigrette slaw* 16
GULF COAST STYLE FISH SANDWICH *crispy grouper, slaw, dill pickle, served with a field greens salad* 17
FAMOUS FRENCH DIP *thinly sliced roasted prime rib on a house-made french roll served au jus* 19
— 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* 26
SCOTTISH SALMON *filleted in-house and pan-roasted, with rainbow Swiss chard* 27
VINCE'S FRIED SHRIMP *served with rémoulade, cocktail sauce and coleslaw* 25
ROTISSERIE CHICKEN *slow roasted with crushed herbs, served with tabbouleh (limited availability)* 21
BARBECUE PORK RIBS *slow cooked and fall-off-the-bone tender, with french fries and coleslaw* 29
HAWAIIAN RIB-EYE *pineapple sesame ginger marinade, loaded Idaho baked potato* 34
USDA PRIME CENTER-CUT FILET *charbroiled beef tenderloin, with a field greens salad* 36
— We do not guarantee steaks ordered "medium well" or above.

MARKET SIDES *6 each*

Chilled Asparagus • Braised Red Cabbage • Rainbow Swiss Chard • Today's Vegetable
Coleslaw • Iron Skillet Beans • Tabbouleh • Hand-cut French Fries • 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!