



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

## STARTERS —

SPINACH & ARTICHOKE DIP salsa, sour cream, tortilla chips 14

HOUSE-SMOKED SALMON with toast and Chef's dressing 15

### OYSTERS ST. CHARLES

crispy fried oysters, creamed spinach, artichokes, lemon aioli 15

IRON SKILLET CORNBREAD our signature recipe 7

EMERALD KALE SALAD with roasted peanut vinaigrette 8

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 8  
— *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 —

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

LOUISIANA STYLE PECAN TROUT with Creole mustard and Worcestershire sauces 27

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)* 22

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 35

USDA PRIME CENTER-CUT FILET charbroiled beef tenderloin, with a field greens salad 39

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

## MARKET SIDES 6 each

Broccoli • 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!*