

**CHILLED JUMBO SHRIMP**

served with cocktail &  
rémoulade sauces 23

**HOUSE-SMOKED SALMON** with Chef's dressing and toasts 18

**SPINACH & ARTICHOKE DIP** salsa, sour cream & warm tortilla chips 17

**TEXAS TOAST** served with Toni's olives & toasted almonds 4

**GRILLED ARTICHOKEs** limited availability! We grill only true Red Label heirloom artichokes from Castroville, CA. These unique plants yield artichokes of superior flavor and meatiness. They are typically available, spring through summer. AQ

**SALADS**

**NICE LITTLE HOUSE SALAD** mixed greens, goat cheese, croutons, roasted beets and walnuts..... 9

**CAESAR SALAD** crisp romaine, grated Reggiano, rustic croutons, with our eggless Caesar dressing ..... 9

**TRADITIONAL SALAD** chopped egg, smokehouse bacon, rustic croutons, choice of dressing ..... 9

—our house-made dressings: thousand island, buttermilk garlic, mustard-honey, blue cheese and classic vinaigrette

**GRILLED CHICKEN SALAD** field greens, jicama, tortilla strips, honey-lime vinaigrette and peanut sauce ..... 19

**THAI STEAK & NOODLE SALAD** marinated filet (or rotisserie chicken), mango, peanuts, basil and mint ..... 24

**EMERALD KALE & ROTISSERIE CHICKEN** with fresh herbs, roasted peanut vinaigrette and Reggiano..... 19

**BURGERS & SANDWICHES**

Served with your choice of coleslaw, French fries or couscous

**CHEESEBURGER** freshly ground chuck steak with melted cheddar, tomato, lettuce and onion ..... 18

**HOUSE-MADE VEGGIE BURGER** our signature recipe with sweet soy glaze and melted jack ..... 18

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

**FAMOUS FRENCH DIP** thinly sliced roasted prime rib on a house-made French roll, served au jus..... 22

**HOUSE SPECIALTIES**

**FAROE ISLAND SALMON** filleted in-house and pan-roasted, with seasonal vegetable and potato purée ..... 29

**RUBY RED TROUT** lightly seasoned and hardwood grilled, served with coleslaw ..... 27

**SEARED AHI TUNA** with firecracker ponzu, coleslaw and vine ripened tomatoes ..... 26

**JUMBO LUMP CRAB CAKES** pan-fried Blue crab, with Pommery mustard, French fries and coleslaw ..... AQ

**VINCE'S FRIED SHRIMP** with cocktail and rémoulade sauces, served with coleslaw ..... 25

**WOOD-FIRED ROTISSERIE CHICKEN** roasted with crushed herbs, served with couscous (limited)..... 27

**DOUBLE-CUT PORK CHOP** with Pommery mustard sauce, braised red cabbage and potato purée ..... 34

**THE HAWAIIAN** rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato..... 39

**BARBECUE PORK RIBS** slow-cooked, fall-off-the-bone tender, with French fries and coleslaw ..... 36

**ROASTED PRIME RIB** aged and slow roasted on the bone, with a loaded Idaho baked potato..... 38

**USDA PRIME CENTER-CUT FILET** hand selected, served with potato purée and something green ..... 49

**VEGETABLES & SIDES** 8 EA.

Braised Red Cabbage • Creamed Corn • Coleslaw

Seasonal Vegetable • Black Beans & White Rice

Couscous • French Fries • True Idaho Baked Potato

**DESSERTS & COFFEE**

Apple Walnut Cobbler 10 • Warm Five-Nut Brownie 10

Key Lime Pie with toasted pecan crust 10

Coffee 3 • Espresso 3 • Cappuccino 4

*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!*