

SPINACH & ARTICHOKE DIP served with salsa, sour cream and warm tortilla chips 17

HOUSE-SMOKED SALMON Chef's dressing, toasts 18 • **TEXAS TOAST** marinated olives & toasted almonds 4

GRILLED ARTICHOKEs limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever 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

ARCTIC CHAR Cajun seasoned, served with seasonal vegetable and potato purée 28

SEARED AHI TUNA with firecracker ponzu, coleslaw and vine ripened tomatoes 25

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 28

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 31

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 35

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

MARKET SIDES 8 EACH

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!