

HOUSE-SMOKED SALMON *Chef's dressing, toasts* 17 • SPINACH & ARTICHOKE DIP *warm tortilla chips* 16  
TEXAS TOAST *marinated olives & toasted almonds* 4 • TODAY'S FEATURED SOUP *selection changes daily* 8  
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

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GRILLED CHICKEN SALAD *field greens, jicama, tortilla strips, honey-lime vinaigrette and peanut sauce* ..... 18  
SASHIMI TUNA SALAD *pan-seared ahi, mixed greens, mango and cilantro-ginger vinaigrette* ..... 23  
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*..... 18  
THE CLUB SALAD *crispy chicken, mixed greens, smokehouse bacon, chopped egg, avocado, choice of dressing*..... 18

## BURGERS & SANDWICHES

*Served with your choice of coleslaw, French fries or couscous*

CHEESEBURGER *freshly ground chuck steak with melted cheddar, tomato, lettuce and onion* ..... 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 field greens salad* ..... 18  
FAMOUS FRENCH DIP *thinly sliced roasted prime rib on a house-made French roll, served au jus*..... 21  
TODAY'S FEATURED SANDWICH *selection changes daily*..... AQ

## HOUSE SPECIALTIES

FAROE ISLAND SALMON *filleted in-house and pan-roasted, served with seasonal vegetable* ..... 27  
ARCTIC CHAR *Cajun seasoned, served with coleslaw* ..... 26  
WOOD-FIRED ROTISSERIE CHICKEN *roasted with crushed herbs, served with couscous (limited)*..... 24  
BARBECUE PORK RIBS *slow cooked, fall-off-the-bone tender, with French fries and coleslaw* ..... 29  
VINCE'S FRIED SHRIMP *with cocktail and rémoulade sauces, served with coleslaw* ..... 26  
THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato*..... 35  
USDA PRIME CENTER-CUT FILET *hand-selected, served with today's seasonal vegetable* ..... 39

## MARKET SIDES 8 EACH

Braised Red Cabbage • Creamed Corn • Today's Seasonal Vegetable • Coleslaw  
Black Beans & White Rice • Couscous • 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!*