

SERVING
MEMPHIS



WITH PRIDE
& GOOD FOOD

Spinach & Artichoke Dip with salsa and sour cream 14 • **House-Smoked Salmon*** toasts & Chef's dressing 15
Emerald Kale Salad with roasted peanut vinaigrette 6 • **Tonight's Signature Soup** selection changes daily 7
Traditional Salad egg, bacon, choice of dressing 8 • **Ciabatta Cheese Toast** 6 • **Rosemary Focaccia** 4
Grilled Artichokes gone for the season! *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. They are typically available spring through summer.*

SALADS

Grilled Chicken Salad mixed greens, jicama, honey-lime vinaigrette and peanut sauce 18
Sashimi Tuna Salad* pan-seared ahi with mixed greens, avocado, mango and cilantro ginger vinaigrette 20
Thai Steak & Noodle Salad* marinated filet OR rotisserie chicken, mango, avocado, peanuts, basil and mint 20
Caesar Salad crisp romaine, Reggiano, rustic croutons and our eggless Caesar dressing (*with roasted chicken +5*) 12

SANDWICHES & BURGERS

Our burgers are ground in-house each morning, served with your choice of French fries, coleslaw, or couscous

Cheeseburger* fresh ground chuck, cheddar, lettuce, tomato and onion on a house-made bun 17
French Dip au Jus* thinly sliced roasted prime rib piled high on a house-made French roll 18
House Made Veggie Burger our signature recipe with sweet soy glaze and melted Monterey Jack 17
Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss and spicy slaw 17

HOUSE SPECIALTIES

Cajun Trout seasoned and hardwood grilled, with pomme purée and today's green vegetable 27
Rotisserie Chicken slow roasted with crushed herbs, served with dirty rice (*limited availability*) 23
Scottish Salmon* filleted in-house and pan-seared, pomme purée and today's green vegetable 28
Vince's Fried Shrimp served with rémoulade, cocktail sauce and coleslaw 25
Jumbo Lump Crab Cakes pan-fried blue crab, Pommery mustard, with fries and coleslaw (*limited*) 35
Barbecue Pork Ribs slow cooked, with a loaded Idaho baked potato OR French fries and coleslaw 30
The Hawaiian* rib-eye steak with pineapple-soy-ginger marinade, with a loaded Idaho baked potato 36
Double-Cut Pork Chop with Pommery mustard sauce, braised red cabbage and pomme purée 28
USDA Prime Filet* charbroiled beef tenderloin, with pomme purée and today's green vegetable 38
Roasted Prime Rib* seasoned and roasted on the bone, pomme purée and today's green vegetable 35

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

MARKET SIDES

Couscous 6 • Broccoli 5 • Coleslaw 5
Dirty Rice 6 • Today's Seasonal Vegetable 6
Braised Red Cabbage 6 • French Fries 5
Pomme Purée 6 • True Idaho Baked Potato 7

DESSERT & COFFEE

Five Nut Brownie served à la mode 8
Apple Walnut Cobbler with caramel streusel 8
Hot Fudge Sundae with sugared pecans 8
Coffee 3 • Espresso 2 • Macchiato 2 • Cappuccino 3

We take pride in preparing our food from scratch every day. Some items will have limited availability. 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!