

STARTERS

- HOUSE-SMOKED SALMON* served with toasts and Chef's dressing 15
- SPINACH & ARTICHOKE DIP with salsa, sour cream and warm, hand-cut tortilla chips 15
- TRADITIONAL SALAD chopped egg, smokehouse bacon, with your choice of dressing 8
- CIABATTA CHEESE TOAST Parmesan, Gruyere and cheddar cheeses 6
- ROSEMARY FOCACCIA served with marinated olives and toasted almonds 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 chicken), mango, avocado, peanuts, basil and mint 20
- CAESAR SALAD crisp romaine, Reggiano, cornbread croutons, eggless dressing (with grilled chicken +5) 12

SANDWICHES & BURGERS

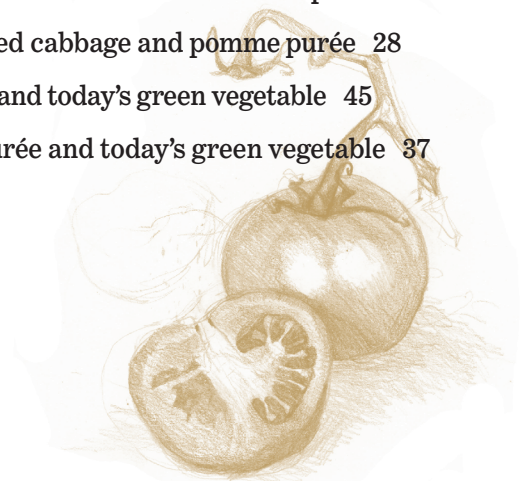
- Our burgers are ground in-house each morning, served with your choice of French fries, coleslaw, or couscous*
- CHEESEBURGER* fresh ground chuck, cheddar, lettuce, tomato and onion on a house-made bun 18
- HOUSE MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Monterey Jack 17
- DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss and spicy slaw 18
- FRENCH DIP AU JUS* thinly sliced roasted prime rib piled high on a house-made French roll 18

HOUSE SPECIALTIES

- RUBY RED TROUT lightly seasoned and hardwood grilled, served with broccoli and pomme purée 29
- 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 27
- JUMBO LUMP CRAB CAKES pan-fried blue crab, Pommery mustard, with fries and coleslaw (limited) AQ
- BARBECUE PORK RIBS slow cooked, with a loaded Idaho baked potato OR French fries and coleslaw 32
- THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, with a loaded Idaho baked potato 39
- 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 45
- ROASTED PRIME RIB* seasoned and roasted on the bone, pomme purée and today's green vegetable 37
- We do not guarantee steaks ordered 'medium well' or above

VEGETABLES & SIDES

- Braised Red Cabbage 6 • Broccoli 6 • Couscous 6 • Dirty Rice 6
- Coleslaw 6 • French Fries 6 • Pomme Purée 6 • Baked Potato 8



*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!*



Cell phones are prohibited in our dining room and bar: we will be happy to continue service once you've completed your call.