



*Serving New Orleans
with pride & good food
since 1990*

STARTERS —

- CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 21
SPINACH & ARTICHOKE DIP salsa, sour cream, tortilla chips 16
HOUSE-SMOKED SALMON with toast and Chef's dressing 18

OYSTERS ST. CHARLES

crispy fried oysters, creamed spinach, artichokes, lemon aioli 18

- WARM BREAD PLATE with marinated olives and toasted almonds 4
CAESAR SALAD with grated Reggiano and cornbread croutons 8

TRADITIONAL SALAD chopped egg, smokehouse bacon, served with your choice of dressing 9
— *our house-made dressings: mustard-honey, buttermilk garlic, thousand island, and vinaigrette*

GRILLED ARTICHOKE *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 —

- EMERALD KALE & ROASTED CHICKEN SALAD roasted peanut vinaigrette and grated Reggiano 19
CAESAR SALAD WITH CRISPY OYSTERS cornbread croutons, Reggiano, eggless Caesar dressing 18
SASHIMI TUNA SALAD pan-seared ahi, field greens, avocado, mango, with cilantro ginger vinaigrette 22
GRILLED CHICKEN SALAD field greens, jicama, corn, with honey-lime vinaigrette and peanut sauce 18
THAI STEAK & NOODLE SALAD seared filet, mango, chopped peanuts, basil and mint 22
— *also available with roasted chicken (or our nearly vegetarian option — subtract 3 dollars)*

BURGERS & SANDWICHES —

- CHEESEBURGER freshly ground chuck steak, lettuce, tomato, melted cheddar, on a toasted egg bun 17
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 17
HICKORY BURGER applewood smoked bacon, shredded cheddar and onion with hickory sauce 17
FAMOUS FRENCH DIP thinly sliced roasted prime rib on a house-made french roll served au jus 18
— *served with your choice of coleslaw, french fries or tabbouleh*

HOUSE SPECIALTIES —

- CAJUN REDFISH with crispy rock shrimp and lemon butter sauce, coleslaw and tomatoes 29
SCOTTISH SALMON filleted in-house, with pomme purée and today's green vegetable 28
VINCE'S FRIED SHRIMP served with rémoulade, cocktail sauce and coleslaw 27
ROTISSERIE CHICKEN slow roasted with crushed herbs, served with tabbouleh (*limited availability*) 25
DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and pomme purée 29
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with french fries and coleslaw 34
JUMBO LUMP CRAB CAKES pan-fried Blue crab, Pommery mustard, french fries (*limited*) AQ
THE HAWAIIAN rib-eye steak, with pineapple-soy-ginger marinade, loaded Idaho baked potato 39
ROASTED PRIME RIB aged and roasted on the bone, with pomme purée 37
USDA PRIME CENTER-CUT FILET hand-selected beef tenderloin, with pomme purée and broccoli 47
— *We do not guarantee steaks ordered "medium well" or above.*

MARKET SIDES 7 each

- Broccoli • Braised Red Cabbage • Coleslaw
Creamed Corn • Tabbouleh • French Fries
Pomme Purée • True Idaho Baked Potato



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

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!