



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

STARTERS —

SPINACH & ARTICHOKE DIP salsa, sour cream, tortilla chips 15

HOUSE-SMOKED SALMON with toast and Chef's dressing 17

OYSTERS ST. CHARLES

crispy fried oysters, creamed spinach, artichokes, lemon aioli 17

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 8
— *our house-made dressings: mustard-honey, buttermilk garlic, thousand island and tarragon 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 —

SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing, fresh tarragon 21

EMERALD KALE & ROASTED CHICKEN SALAD roasted peanut vinaigrette and grated Reggiano 19

SASHIMI TUNA SALAD pan-seared ahi, field greens, avocado, mango, with cilantro ginger vinaigrette 21

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 with avocado — subtract 3 dollars)*

CLUB SALAD crispy chicken, mixed greens, tomato, avocado, chopped egg, smokehouse bacon 17

BURGERS & SANDWICHES —

CHEESEBURGER freshly ground chuck steak, lettuce, tomato, melted cheddar, on a toasted egg bun 16

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 16

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, dill pickle, served with a field greens salad 18

FAMOUS FRENCH DIP thinly sliced roasted prime rib on a house-made french roll served au jus 19
— *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 26

SCOTTISH SALMON filleted in-house and pan-roasted, served with today's green vegetable 28

VINCE'S FRIED SHRIMP served with rémoulade, cocktail sauce and coleslaw 25

ROTISSERIE CHICKEN slow roasted with crushed herbs, served with tabbouleh (*limited availability*) 23

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with french fries and coleslaw 29

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato 35

USDA PRIME CENTER-CUT FILET charbroiled beef tenderloin, with a field greens salad 42

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

MARKET SIDES 7 each

Summer Succotash • Broccoli • Braised Red Cabbage • Today's Vegetable

Coleslaw • Tabbouleh • 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!