

# V Restaurant, Bistro & Bar

## STARTS

Soup Du Jour ~ cup 6 / bowl 10

Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12

V Fried Olives GF ~ crispy fried - anchovy stuffed - spanish green olives 10

Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 11

Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shishito peppers, green goddess aioli 18

Brussel Sprouts GF ~ fried brussel sprouts, bleu cheese crumbles, applewood bacon pieces, truffle balsamic glaze 16

Salmon Rilletes ~ poached & smoked salmon, dill, horseradish, sour cream, chives, toasted focaccia 17

Escargot ~ (6) oven baked, pesto truffle butter, toasted panko, toast points 16

Chef's Choice Cheese Plate \* ~ honey, sliced apple, fig jam, dried & fresh fruit, candied pecans, baguette 29 ADD charcuterie 14

Harvest Flatbread \* ~ butternut purée, goat cheese, diced apples, pecans, fresh arugula 16

## SALADS

Winter Wonder GF ~ mixed greens, diced pears, bacon crumbles, candied pepitas, bleu cheese, honey balsamic vinaigrette 15

Beet \*GF ~ mixed greens, braised beets, mandarin oranges, pistachios, feta cheese, orange vinaigrette 15

Charred Romaine GF ~ grilled romaine, applewood bacon, cherry tomatoes, bleu cheese crumbles, avocado, truffle balsamic glaze, bleu cheese dressing 17

Duck \*GF ~ pan seared breast, mixed greens, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 19

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 12

## PLATES

BURGERS & SANDWICHES COME WITH CHIPS  
CHANGE TO ~ side fries 4, truffle fries 6, cup of soup 6, side mixed greens 6

1/2 lb Angus Burger ~ house sauce, lettuce, tomato, dill pickle, red onion, brioche bun 15  
ADD - cheddar, swiss or bleu ~ 1.5 (per cheese)  
ADD bacon 4 OR avocado ~ 3.5

Veggie Burger ~ house made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 15

Pork Tenderloin Sandwich ~ marinated & grilled pork tenderloin slices, bacon, bleu cheese, arugula, pumpkin aioli, toasted french roll 16

Greek Veggie Sandwich ~ feta & greek yogurt spread, cucumbers, marinated tomatoes, pepperoncinis, kalamata olives, red onion, sprouts, ciabatta roll 15

French Dip Sandwich ~ seasoned roast beef, swiss cheese, horseradish cream sauce, au jus, toasted french roll 16

Steak Frite GF ~ 8 oz grilled new york, french fries, béarnaise sauce 27

Truffle Mac N' Cheese ~ parmesan, 2yr white cheddar, truffle oil, toasted bread crumbs, herbs 15

Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 26

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 4, chicken 7, salmon 12, shrimp 10, duck breast 12, 8 oz new york 18

GLUTEN FREE BUN / BREAD +2

GLUTEN FREE PASTA +3

SUB VEGAN CIABATTA ROLL UPON REQUEST

SPLIT FEE FOR SALADS & SANDWICHES +2

SPLIT FEE FOR ALL ENTREES +5

\* Contains Nuts/ GF Gluten Free

# V Restaurant, Bistro & Bar Fine Dining

AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

## Pork Tenderloin 39

seasoned & grilled tenderloin,  
apple cinnamon chutney, crispy  
savory bread pudding, seasonal  
vegetables

~ wine pairing suggestion:

2021 Sancerre, Pascal Jolivet

2021 Pinot Grigio, La Folia

## 12 oz. Prime New York Steak GF 49

simply seasoned & grilled,  
caramelized mushrooms and  
onions, mashed potatoes, seasonal  
vegetables

~ wine pairing suggestion:

2019 Cabernet Sauvignon, Vina Moda

2019 Black Tie Charlie, Prospect 772

## Fish Du Jour MP

~ chef's choice seasonal fish,  
accompagniments

~ wine pairing suggestion:

See server for details on dish & wine  
pairing suggestion

## Duck Breast 39

pan seared & oven finished breast,  
blackberry cabernet sauce, crispy  
savory bread pudding, seasonal  
vegetables

~ wine pairing suggestion:

2019 Cross Keys Rhone Blend, Klassen

2017 Sangiovese, La Folia

## Lamb Chops 49

pan seared lamb chops,  
pomegranate molasses, lavender  
sea salt, honey orange fregula,  
seasonal vegetables

~ wine pairing suggestion:

2020 Grenache, Vina Mode

2018 Merlot, Brice Station

## Pasta Du Jour MP

chef's choice pasta,  
accompagniments

~ wine pairing suggestion:

see server for dish & wine pairing  
suggestion

*GF - Gluten Free / \* Contains Nuts*

*20% gratuity will be added to tables of six or more*