

V RESTAURANT & BAR

STARTS

Soup Du Jour ~ cup 6 / bowl 9

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 10

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 15

Salmon Rilletes ~ poached & smoked salmon, dill, horseradish, sour cream, chives, toasted focaccia 16

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

Chef's Choice Cheese Plate* ~ honey, sliced apple, fig jam, dried fruit, candied pecans, baguette 28

ADD Charcuterie 12

SALADS

Fall Harvest *GF ~ mixed greens, roasted butternut squash, diced apples, candied pecans, dried cranberries, pumpkin goddess dressing 15

Beet *GF ~ mixed greens, braised beets, pears, prosciutto, walnuts, goat cheese, honey balsamic dressing 15

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

Duck *GF ~ 8oz. 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

*contains nuts / GF ~ Gluten Free

PLATES

BURGERS & SANDWICHES COME WITH CHIPS
CHANGE TO ~ side fries 4, truffle fries 5,
cup of soup 6, side mixed greens 6

1/2 lb. Angus Burger ~ house sauce, lettuce, tomato, dill pickle, red onion, toasted brioche 14
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 14

Blackened Cod Tacos ~ blackened cod, red cabbage, sliced jalapeños, cotija cheese, avocado cilantro sauce, flour tortillas 16

Roasted Veggie Sandwich * ~ roasted zucchini, portabella mushrooms, yellow onions, artichoke hearts, roasted red bell peppers, fresh mozzarella, arugula, balsamic drizzle, lemon tarragon pesto, ciabatta roll 14

Rueben Sandwich ~ beer braised sliced corned beef, sauerkraut, swiss cheese, house sauce, dijon mustard, marble rye bread 16

Steak Frite GF ~ 8 oz grilled new york, french fries, béarnaise sauce 26

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,
pheasant breast 12, 8 Oz new yolk 18

GLUTEN FREE BUN / BREAD +2 GLUTEN FREE PASTA +3

SUB VEGAN CIABATTA ROLL / CORN TORTILLAS

UPON REQUEST

SPLIT FEE FOR SALADS & SANDWICHES +2

SPLIT FEE FOR ALL ENTREES +5

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

V Restaurant, Bistro & Bar Fine Dining
AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

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

Tuscan Chicken GF 38

lightly breaded pan seared chicken
breast, spinach & sun-dried tomato
tuscan sauce, mashed potatoes,
seasonal vegetables

~ wine pairing suggestion:
2021 Sancerre, Pascal Jolivet
2021 Chardonnay, Four Winds

12 oz. Prime New York Steak GF 49

simply seasoned & grilled,
red wine truffled mushrooms,
mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Cabernet Sauvignon, Vina Moda
2019 Black Tie Charlie, Prospect 772

Fish Du Jour MP

~ chefs choice seasonal fish,
accompaniments

~ wine pairing suggestion:
See server for details on
dish & wine pairing suggestions

Duck L'Orange 39

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

~ wine pairing suggestion:
2020 Viognier, La Folia
2020 Pinot Grigio, La Folia

Rack of Lamb 49

cocoa rubbed lamb rack, black
currant coulis, pine nut & parmesan
fregula, seasonal vegetables

~ wine pairing suggestion:
2019 Cabernet Franc, Brice Station
2018 Merlot, Brice Station

Pasta Du Jour MP

chefs choice pasta, accompaniments

~ wine pairing suggestion:
see server for dish & wine pairing
suggestion

+5 to split any entree