

V Restaurant, Bistro & Bar

Casual Bistro Menu Served 7 Days a Week 11am ~ 8pm

STARTS

Soup Du Jour ~ cup 8 / bowl 12

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

Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 14

Escargot ~ (6) burgundy snails, truffle pesto, butter, panko, toasted focaccia 18

Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shishito peppers, green goddess aioli 19

Brussel Sprouts GF ~ fried brussel sprouts, bleu cheese crumbles, applewood bacon pieces, truffle balsamic glaze 18

Salmon Rilletes ~ poached & smoked salmon, dill, horseradish, lemon + more, topped with sour cream & chives, toasted focaccia 18

Flatbread * ~ butternut puree, diced apples, chèvre goat cheese, pecans, arugula, balsamic drizzle 18

Chef's Choice Cheese Plate * ~ honey, grain mustard, fig jam, sliced apple, dried & fresh fruit, candied pecans, french baguette 29

ADD charcuterie & gardinaire 14

SALADS

Fall Harvest *GF ~ mixed greens, diced pears, crab, cashews, chèvre goat cheese, pear vinaigrette 26

Beet GF ~ mixed greens, braised beets, chèvre goat cheese, mandarin oranges, avocado, sunflower seeds honey balsamic vinaigrette 17

Charred Romaine GF ~ grilled heart of romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 18

Duck *GF ~ mixed greens, pan seared breast, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 22

Autumn Cobb GF ~ mixed greens, diced & roasted butternut, pomegranate seeds, toasted pepitas, sliced apple, prosciutto, pumpkin goddess dressing 21

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 13

PLATES

BURGERS/SANDWICHES COME WITH CHIPS
CHANGE TO ~ side fries 5, truffle fries 6, cup of soup 7, side mixed greens 6

1/2 lb Angus Burger ~ house sauce, lettuce, tomato, kosher dill pickle, red onion, toasted brioche bun 16

ADD - cheddar, swiss or bleu ~ 1.5 (per cheese)

ADD bacon 5 OR avocado ~ 3.5

Veggie Burger ~ house made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 16

Rueben Sandwich ~ slow cooked shredded corned beef, sauerkraut, swiss cheese, house sauce, dijon mustard, toasted marble rye 18

Italian Stallion Sandwich ~ salami, prosciutto, soppressata, chopped gardinaire, marinated tomatoes, pepperoncinis, swiss cheese, balsamic aioli, french roll 20

Apple Chicken Sandwich * ~ chicken breast, sliced apples, havarti cheese, fig jam, walnuts, arugula, mayo, toasted french roll 18

Garden Tacos ~ (2) balsamic roasted portobello, red peppers, zucchini, onions, white cheddar, basil pesto aioli, warm flour tortilla, 1/2 mixed greens 18

Steak Frite GF ~ 8 oz. grilled prime new york, crispy french fries, béarnaise sauce 29

Truffle Mac N' Cheese ~ parmesan, 2yr aged white cheddar, truffle oil, toasted bread crumbs, herbs 17

Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 29

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 5, chicken 7, salmon 13, shrimp 12, duck breast 12, 8 oz. prime new york 20

- house sauces + .50 extra chz crumbs + .75

- split fee for sandwiches/salads +3/ entree +7

- gluten free bun or bread +2 gluten free pasta +4

- sub vegan ciabatta roll or corn tortillas

upon request

* contains nuts / GF ~ Gluten Free

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Fine Dining

ONLY AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

Chicken Breast GF 40

lightly breaded pan seared & oven finished breast, maple bourbon pecan sauce, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2023 Sancerre, France

12 oz. Prime New York Steak GF 52

simply seasoned & grilled, sautéed garlic mushrooms, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Phoenix, Murphys

Fish Du Jour MP

chef's choice fish, accompaniments

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

Duck Breast GF 43

pan seared & oven finished breast, pumpkin - bacon risotto, seasonal vegetables

~ wine pairing suggestion:
2023 "Tatyana" White Malbec, Gossamer

Rack of Venison GF 53

frenched venison rib rack, chocolate cherry demi-glace, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Mineshaft Red, Tanner

Pasta Du Jour MP

chef's choice pasta, accompaniments

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

GF ~ Gluten Free / * Contains Nuts

20% Gratuity added to tables of 6 or more