

# 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 12

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

Watermelon Caprese GF ~ heirloom tomatoes, watermelon, feta cheese, pine nuts, honey, balsamic glaze, torn basil 15

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

## SALADS

Summer Medley GF ~ mixed greens, diced mango, edamame, cucumber, chickpeas, red onion, mango vinaigrette 15

Beet \*GF ~ mixed greens, braised beets, goat cheese, pistachios, dried figs, honey balsamic vinaigrette 15

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

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

Nicoise GF ~ mixed greens, asparagus, kalamata olives, cherry tomatoes, fingerling potatoes, red onion, hard boiled egg, grilled salmon filet, lemon thyme vinaigrette 26

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

## PLATES

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

1/2 lb Angus Burger ~ house sauce, lettuce, tomato, dill pickle, red onion, toasted brioche bun 15

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 15

Flank Steak Tacos ~ (2) marinated flank steak, pineapple mango salsa, avocado crema, cotija cheese, flour tortillas, side ranchero beans 19

#SUB corn tortillas GF

Greek Veggie Wrap ~ garlic hummus, tzatziki, spinach, roasted bell peppers, kalamata olives, cucumber, feta cheese, pepperoncinis, marinated tomatoes, spinach tortilla wrap 16

Chicken Pesto Sandwich ~ grilled chicken breast, basil pesto, swiss cheese, marinated tomatoes, spinach, balsamic glaze, toasted sour dough 16

Steak Frite GF ~ 8 oz grilled new york, french fries, béarnaise sauce 28

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 5, 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 +3

SPLIT FEE FOR ALL ENTREES +7

\*contains nuts / GF ~ Gluten Free

20% Gratuity Added to Groups of Six or more

# V Restaurant, Bistro & Bar Fine Dining

**ONLY AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM**

*GF - Gluten Free / \* Contains Nuts*

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

## Stuffed Chicken Breast 39

fig, pistachio & goat cheese stuffed breast,  
fig balsamic gastrique,  
wild rice, seasonal vegetables

~ wine pairing suggestion:

2020 Chardonnay, Klassen

2021 Pinot Grigio, La Folia

## Duck Breast 40

pan seared & oven finished breast,  
red wine plum sauce, grilled plum,  
wild rice, seasonal vegetables

~ wine pairing suggestion:

2022 Baby Doll Rosé, Prospect 772

2020 Grenache, Vina Moda

## 12 oz. Prime New York Steak GF 49

simply seasoned & grilled, compound  
cowboy butter, mashed potatoes,  
seasonal vegetables

~ wine pairing suggestion:

2021 Cabernet Sauvignon, Vina Moda

2018 Barbera, Hovey

## Venison Rib Chops 49

venison rib chops, black & blueberry  
pan sauce, mashed potatoes,  
seasonal vegetables

~ wine pairing suggestion:

2020 Truant, Prospect 772

2017 Sangiovese, La folia

## Fish Du Jour MP

chef's choice fish, accompaniments

~ wine pairing suggestion:

See server for details on dish & wine pairing

## Pasta Du Jour MP

chef's choice pasta, accompaniments

~ wine pairing suggestion:

see server for details on dish & wine pairing