

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

Watermelon & Heirloom Tomato Caprese *GF ~ sliced watermelon, heirloom tomatoes, arugula, feta, pine nuts, honey & balsamic drizzle, torn basil 18

Chef's Choice Cheese Plate* ~ honey, sliced apple, fig jam, dried fruit, candied pecans, baguette 28
ADD Charcuterie 12

SALADS

Summer Medley *GF ~ mixed greens, blueberries, peaches, avocado, fresh mozzarella, red onion, sliced almonds, honey balsamic vinaigrette 15

Beet *GF ~ mixed greens, dried apricots, cucumber, pistachios, goat cheese, basil balsamic vinaigrette 15

Mediterranean Salad *GF ~ chopped romaine, artichoke hearts, roasted red peppers, red onion, kalamata olives, shaved parmesan, pine nuts, red wine vinaigrette 15

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

Pheasant *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, havarti 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

Shrimp Tacos ~ tajin seasoned - breaded & fried shrimp, cucumber mango slaw, cilantro pesto, flour tortillas, side black bean & corn salad 16

Portabella Caprese Sandwich ~ marinated & grilled portabella mushroom, artichoke hearts, arugula, tomatoes, sun-dried tomato pesto, fresh mozzarella, toasted ciabatta roll 14

Turkey Sub Club ~ local diestel roasted turkey breast, bacon, avocado, lettuce, marinated tomatoes, havarti, mayo, cranberry dijon mustard, french roll 16

Steak Frite GF ~ 8 oz grilled new york, french fries, béarnaise sauce 24

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 25

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

Whiskey Pineapple Chicken 37

marinated & pan seared chicken breast, whiskey pineapple sauce, wild rice, whiskey marinated grilled pineapple ring, seasonal vegetables

~ wine pairing suggestion:

2019 Grenache Blanc,

Lavender Ridge

2021 Silver Mine White,

Tanner Vineyards

12 oz. Prime New York Steak GF 47

simply seasoned & grilled, caramelized onion bleu cheese butter, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:

2017 Barbera, Hovey

2017 Carignan, Hatcher

Fish Du Jour MP

chef's choice fish, accompaniments

~ wine pairing suggestion:

see server for details & wine pairing suggestion

Pheasant Breast GF 39

8 oz. pan seared & oven finished breast, cherry peach salsa, wild rice, seasonal vegetables

~ wine pairing suggestion:

2019 Rosato, Hovey

2019 Chardonnay, Hovey

Venison Medallions 49

pan seared medallions, mushroom bordelaise, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:

2019 Cab Sauvignon, Vina Moda

2019 Duetto, Stevenot

Pasta Du Jour MP

chef's choice pasta, accompaniments

~ wine pairing suggestion:

see server for details & wine pairing suggestion

+5 to split any entree