

V Restaurant, Bistro & Bar

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

STARTS

Soup Du Jour ~ cup 9 / bowl 13
Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 13
Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 14
Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shishito peppers, green goddess aioli 20
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 rosemary focaccia 18
Chef's Choice Cheese Plate * ~ honey, grain mustard, fig jam, sliced apple, dried & fresh fruit, candied pecans, french baguette 32
ADD charcuterie & gardinaire 15
Flatbread* ~ gorgonzola, parmesan, diced pears, walnuts, arugula, honey drizzle 18

SALADS

Winter Wonder *GF ~ mixed greens, roasted sweet potatoes, diced dates, pistachios, feta cheese, pomegranate molasses vinaigrette 18
Beet *GF ~ mixed greens, braised beets, diced apples, sunflower seeds, chèvre goat cheese, honey balsamic vinaigrette 18
Charred Romaine GF ~ grilled heart of romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 19
Duck *GF ~ mixed greens, pan seared duck breast, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 24
Southwest Steak Salad GF ~ mixed greens, sliced tri-tip, black beans, corn, red onion, cherry tomatoes, white cheddar, spicy ranch dressing 22
Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing half 10/ full 15

PLATES

BURGERS/SANDWICHES COME WITH CHIPS
CHANGE TO ~ side fries 6, truffle fries 8, cup of soup 8, side mixed greens 8
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
Roasted Veggie Sandwich ~ roasted red peppers, portobello mushrooms, red onions, swiss cheese, hummus, dijon mustard, arugula, ciabatta roll 16
Turkey Sandwich ~ roasted turkey breast, applewood bacon, blueberry honey cream cheese spread, fresh basil, french roll 18
Tri Tip Dip ~ sliced tri-tip, caramelized onions, horseradish cream sauce, swiss cheese, toasted french roll, au jus 18
Chipotle Shrimp Tacos ~ (2) deep fried chipotle shrimp, red cabbage, southwest crema, avocado, flour tortillas, side salad, choice dressing 18
Steak Frite GF ~ 8 oz. grilled prime new york, crispy french fries, béarnaise sauce 32
Truffle Mac N' Cheese ~ parmesan, 2yr aged white cheddar, truffle oil, toasted bread crumbs, herbs 18
Salmon Béarnaise GF ~ pan seared salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise sauce 29
Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 5, chicken 8, salmon 14, shrimp 12, duck breast 14, 8 oz. prime new york 24
HOUSE SAUCES 1 XTRA CHZ CRUMBS 1.5
SPLIT FEE FOR SALADS & SANDWICHES +3
SPLIT FEE ALL ENTREES +7 GLUTEN FREE PASTA +6 GLUTEN FREE BUN / BREAD +3
~ SUB VEGAN CIABATTA ROLL OR CORN TORTILLAS UPON REQUEST

* contains nuts / GF ~ Gluten Free

20% Gratuity Added to
Groups of Six Or More

V

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RESERVATIONS SUGGESTED

UPSCALE DINING SRVED THUSDAY - SUNDAY after 5pm

Honey Dijon Chicken* 42

pan seared ~ oven finished chicken breast, honey dijon glaze, savory bread pudding, seasonal vegetables

~ wine pairing suggestion:
2020 Chardonnay, Indian Rock

12 oz. Prime New York Steak

GF 52

simply seasoned & grilled, creamy mushroom sauce, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Petite Sirah, Newsome Harlow

Fish Du Jour MP

chef's choice seasonal fish, accompaniments

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

Duck* 43

pan seared & oven finished duck breast, caramelized pear & pecan sauce, savory bread pudding, seasonal vegetables

~ wine pairing suggestion:
2023 Tatyana, Gossamer

French Cut Venison Chops

GF 52

frenched rib rack, maple glaze, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Mineshaft, Tanner

Pasta Du Jour MP

chef's choice pasta, accompaniments

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

+7 to split all entrees

20% Gratuity added to tables of Six (6) +