

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 Rillettes ~ 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 & gardinairé 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 SERVED THURSDAY - 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) +