

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

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

Pulled Pork Frites GF ~ chipotle pulled pork, crispy french fries, house BBQ sauce, sour cream, scallions 16

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

SALADS

Spring Fling GF ~ mixed greens, blueberries, cucumber, mandarin oranges, dried cranberries, sunflower seeds, feta cheese, blueberry balsamic vinaigrette 15

Raspberry Beet *GF ~ mixed greens, raspberries, braised beets, diced apples, quinoa, pepitas, goat cheese, raspberry vinaigrette 15

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

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

Strawberry Spinach GF* ~ fresh spinach, sliced strawberries, red onion, applewood bacon pieces, walnuts, feta cheese, poppyseed dressing 16

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

PLATES

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

1/2 lb Angus Burger ~ house sauce, lettuce, tomato, dill pickle, red onion, brioche bun 15
ADD - cheddar, swiss 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 bun 15

Pulled Pork Sandwich ~ chipotle pulled pork, dill pickles, crispy onion strings, house bbq sauce, toasted brioche bun 16

All Things Veggie Sandwich ~ cucumber, avocado, roasted red pepper, marinated tomatoes, red onions, roasted garlic hummus, basil pesto, ciabatta 15

Tuscan Chicken Sandwich ~ grilled chicken breast, garlic & sun-dried tomato cream cheese spread, spinach, swiss cheese, mayo, toasted french roll 16

Steak Frite GF ~ 8 oz grilled new york, french fries, béarnaise sauce 27

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 4, 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 +2

SPLIT FEE FOR ALL ENTREES +5

* Contains Nuts/ GF Gluten Free

V Restaurant, Bistro & Bar Fine Dining

AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

Apricot Chicken GF 39

lightly breaded, pan fried & oven finished chicken breast, apricot glaze, wild rice, seasonal vegetables

~ wine pairing suggestion:

2021 Chardonnay, Four Winds

2022 Sauvignon Blanc, Newsome Harlow

12 oz. Prime New York Steak GF 49

simply seasoned & grilled, pomegranate-mushroom demi-glace, fontina & crème fraîche mashed potatoes, seasonal vegetables

~ wine pairing suggestion:

2019 Cabernet Sauvignon, Vina Moda

2019 Cross Keys Rhone Blend, Klassen

Fish Du Jour MP

~ chef's choice seasonal fish, accompaniments

~ wine pairing suggestion:

See server for details on dish & wine pairing suggestion

Duck Breast GF 39

pan seared & oven finished breast, luxardo cherry sauce, wild rice, seasonal vegetables

~ wine pairing suggestion:

2020 Chardonnay, Klassen

2021 Pinot Grigio, La Folia

Rack of Venison GF 49

frenched venison rib rack, bourbon cranberry sauce, fontina & crème fraîche mashed potatoes, seasonal vegetables

~ wine pairing suggestion:

2020 Truant, Prospect 772

2017 Sangiovese, La folia

Pasta Du Jour MP

chef's choice pasta, accompaniments

~ wine pairing suggestion:

see server for dish & wine pairing suggestion

*GF - Gluten Free / * Contains Nuts*

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