

V RESTAURANT & BAR

STARTS

Soup Du Jour ~ cup 6 / bowl 9

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 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, toasted focaccia 16

Winter Flatbread ~ naan bread, chèvre goat cheese, apples, prosciutto, pistachios, honey, arugula 16

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

ADD Charcuterie 12

SALADS

Winter Wonder GF ~ mixed greens, quinoa, cucumber, bell pepper, chick peas, red onions, feta cheese, lemon thyme vinaigrette 14

Beet GF ~ mixed greens, braised beets, butternut squash, avocado, pistachios, chèvre goat cheese, honey balsamic vinaigrette 15

Charred Romaine GF ~ grilled romaine, applewood bacon, cherry tomatoes, bleu cheese crumbles, avocado, truffle balsamic glaze, bleu cheese dressing 16

Pheasant Salad *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

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 bun 14

ADD - cheddar, swiss or bleu ~ 1.5 (per cheese)

ADD bacon or avocado ~ 4

Veggie Burger ~ house made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 14

French Dip ~ thin sliced roast beef, swiss cheese, horse radish cream, toasted french roll, au jus 15

Portabella Mushroom ~ marinated & grilled portabella, swiss cheese, avocado, marinated tomatoes, pesto, grilled ciabatta roll 14

Pulled Pork Tacos ~ chipotle pulled pork, southwest crema, crispy onions, flour tortillas, side coleslaw 15
~ GF sub corn tortillas upon request

Ribeye Steak Frites GF ~ 8 oz grilled ribeye, french fries, béarnaise sauce 24

Truffle Mac N' Cheese ~ parmesan, 2yr white cheddar, truffle oil, toasted bread crumbs, herbs 14

Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 24

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 4, bacon 4, chicken 7, salmon 12, shrimp 10,
pheasant breast 12

GLUTEN FREE BUN / BREAD 2

GLUTEN FREE PASTA 3

VEGAN CIABATTA ROLL UPON REQUEST

* contains nuts / GF ~ Gluten Free

20% Gratuity Added to Groups of Six or more
Served Thursday - Sunday after 5pm

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

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

V Restaurant, Bistro & Bar Fine Dining
AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

Bourbon Pecan Chicken 37

pecan & panko crusted chicken breast,
bourbon sauce,
buttery cinnamon jasmine rice, seasonal
vegetables

~ wine pairing suggestion:
2020 Silver Mine White, Tanner
2019 Rosato, Hovey

12oz. Ribeye Steak GF 47

simply seasoned & grilled,
mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Duetto, Stevenot
2017 Carignan, Hatcher

Fish Du Jour MP

chefs choice seasonal fish,
accompaniments

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

Pheasant Marsala GF 39

seared & oven finished airline breast,
creamy marsala sauce,
orzo pasta, seasonal vegetables

~ wine pairing suggestion:
2020 Sancerre, Pascal Jolivet
2019 Grenache Blanc, Lavender Ridge

Rack of Lamb GF 49

pan seared & frenched lollipops, black
cherry demi glace,
mashed potatoes, seasonal vegetable

~ wine pairing suggestion:
2017 Reserve Cabernet, Tanner
2017 The Truant, Prospect 772

Pasta Du Jour MP

chefs choice pasta, accompaniments

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