

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 smoked 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 smoked 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

SALADS

- Spring Fling *GF ~ mixed greens, watermelon radish, mandarin oranges, walnuts, feta cheese, citrus vinaigrette 18
Beet *GF ~ mixed greens, braised beets, diced cantaloupe, pistachios, 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
BLTA GF ~ mixed greens, applewood smoked bacon pieces, cherry tomatoes, avocado, red onion, avocado lime ranch 19
Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing half 10/ full 15

* contains nuts / GF ~ Gluten Free

PLATES

- BURGERS/SANDWICHES COME WITH CHIPS
UPGRADE 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 17
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 17
- Tuna Salad Sandwich ~ albacore tuna, house made sweet zucchini relish, lettuce, tomato, red onion, mayonnaise, croissant 16
- Spring Turkey Club ~ roasted turkey breast, applewood smoked bacon, strawberry mayonnaise, lettuce, sliced strawberries, lightly toasted sourdough bread 19
- Steak Explosion Sandwich ~ 8 oz. grilled prime new york steak, tomato-onion jam, bleu cheese, horseradish mayonnaise, arugula, toasted french roll 26
- Portobello Mushroom Street Tacos GF ~ (2) sautéed portobello mushrooms, cilantro lime & onion salsa, corn tortillas, side salad, choice dressing 16
- 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, lemon parmesan arugula, marinated tomatoes, polenta cake, 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
GF PASTA +6 GF BUN / BREAD +3
SUB VEGAN CIABATTA ROLL UPON REQUEST

20% Gratuity Added to Groups of Six Or More

V

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RESERVATIONS SUGGESTED

UPSCALE DINING SERVED THURSDAY - SUNDAY after 5pm

Tuscan Artichoke Chicken GF 42

pan seared - oven finished chicken breast, tuscan artichoke sauce, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2023 "Tatyana" White Malbec,
Gossamer

12 oz. Prime New York Steak * 52

simply seasoned & grilled, bruschetta topping, parmesan - pine nut fregula, seasonal vegetables

~ wine pairing suggestion:
2019 Mineshaft, Tanner

Fish Du Jour MP

chef's choice seasonal fish,
accompaniments

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

Duck 43

pan seared & oven finished duck breast, blueberry thyme coulis, wild rice blend, seasonal vegetables

~ wine pairing suggestion:
2024 Pinot Noir, Indian Rock

French Cut Lamb Chops * 52

four bone pistachio crusted lamb rack, mint gremolata, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Phoenix, Vina Moda

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) +

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