

V Restaurant, Bistro & Bar

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

STARTS

- Soup Du Jour ~ cup 7 / bowl 12
Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12
Fried Olives GF ~ crispy fried - anchovy stuffed - spanish green olives 12
Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 12
Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shashito peppers, green goddess aioli 19
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 focaccia 18
Watermelon Caprese ~ watermelon, heirloom tomatoes, feta, torn basil, honey, balsamic glaze, pine nuts 18
Chef's Choice Cheese Plate * ~ honey, grain mustard, fig jam, sliced apple, dried & fresh fruit, candied pecans, french baguette 29 ADD charcuterie & gardinaire 14

SALADS

- Summer Medley GF ~ mixed greens, pine nuts, diced cantaloupe, prosciutto, cilengini, honey balsamic vinaigrette 18
Beet *GF ~ mixed greens, braised beets, chèvre goat cheese, walnuts, blueberry vinaigrette 17
Charred Romaine GF ~ grilled romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 18
Duck *GF ~ mixed greens, pan seared breast, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 21
Caesar ~ chopped romaine, shaved parmesan cheese, house made croutons, caesar vinaigrette 16 ADD spanish white anchovies +2
Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 13

PLATES

- BURGERS/SANDWICHES/WRAP COME WITH CHIPS CHANGE TO ~ side fries 4, truffle fries 5, cup of soup 7, 1/2 mixed greens 6
1/2 lb Angus Burger ~ house sauce, lettuce, tomato, 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
Prosciutto Caprese Sandwich ~ sliced prosciutto, chili crunch peaches, fresh mozzarella, basil, balsamic drizzle, peach reduction, toasted french roll 18
Pork Tenderloin ~ sliced pork tenderloin, brie cheese, apple chutney, arugula, mayo, toasted french roll 18
Egg Salad Sandwich ~ house made egg salad, mayo, tomato, lettuce, whole wheat bread 16
Wrap It Up! ~ feta & hummus spread, carrots, cucumbers, marinated tomatoes, avocado, alfalfa sprouts, sun-dried tomato wrap 18
Steak Frite GF ~ 8 oz. grilled prime new york, crispy french fries, béarnaise sauce 28
Truffle Mac N' Cheese ~ parmesan, 2yr white cheddar, truffle oil, toasted bread crumbs, herbs 16
Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 28
Pasta Du Jour ~ MP
ADD to ANY DISH
avocado 3.5, bacon 5, chicken 7, salmon 12, shrimp 11, duck breast 12, 8 oz. prime new york 19
HOUSE SAUCES .50 XTRA CHZ CRUMBS .75 SPLIT FEE FOR SALADS & SANDWICHES +3 SPLIT FEE FOR ALL ENTREES +7
GLUTEN FREE BUN / BREAD +2 GLUTEN FREE PASTA +3 SUB VEGAN CIABATTA ROLL UPON REQUEST
SUB CORN TORTILLAS UPON REQUEST
* contains nuts / GF ~ Gluten Free

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Fine Dining

ONLY AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

Chicken Breast GF 40

lightly breaded pan seared & oven finished breast, roasted grape tapenade, wild rice, seasonal vegetables

~ wine pairing suggestion:
2019 Chardonnay, Indian Rock

12 oz. Prime New York Steak GF 52

simply seasoned & grilled, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Zinfandel, Hovey

Fish Du Jour MP

chef's choice fish, accompaniments

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

Duck Breast *GF 43

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

~ wine pairing suggestion:
2019 Med Red, Tanner

Rack of Venison GF 52

frenched venison rack, chocolate black & blue sauce, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2020 Petite Sirah, Newsome Harlow

Pasta Du Jour MP

chef's choice pasta, accompaniments

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

GF ~ Gluten Free / * Contains Nuts

20% Gratuity added to tables of 6 or more