

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 34

ADD charcuterie & gardinaire 16

Flatbread * ~ naan bread, shredded mozzarella & chèvre goat cheese, red onion, honey roasted cranberries, walnuts, arugula, balsamic drizzle 18

SALADS

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

Fall Cobb GF ~ mixed greens, roasted butternut squash, diced apples, applewood bacon pieces, raisins, pepitas, hard boiled egg, chèvre goat cheese, pumpkin goddess dressing 22

Beet GF ~ mixed greens, braised beets, diced apple, pomegranate arils, sunflower seeds, chèvre goat cheese, honey balsamic 19

Fig Ya! *GF ~ mixed greens, dried figs, diced pear, candied pecans, feta cheese, vanilla fig vinaigrette 19

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing half 10/ full 15

HOUSE MADE DRESSINGS ~ green goddess, bleu cheese, buttermilk ranch, pumpkin goddess, honey balsamic, vanilla fig vinaigrette, champagne vanilla vinaigrette

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 18

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 18 ~

SUB GF OR VEGAN patty



Rueben ~ slow cooked corned beef, swiss cheese, sauerkraut, dijon mustard, house sauce, toasted marble rye 18

PLTA ~ maple roasted & sliced portabella mushrooms, lettuce, tomato, avocado, mayonnaise, toasted ciabatta bread 18

Buffalo Chicken Wrap ~ grilled chopped chicken, bleu cheese dressed slaw, bleu crumbles, applewood bacon pieces, buffalo sauce, flour tortilla wrap 18

Pulled Pork Sandwich ~ chipotle pulled pork, pineapple coleslaw, house bbq sauce, toasted brioche bun 18

PLATES

Steak Frite GF ~ 8 oz. grilled 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. new york 24

HOUSE SAUCES 1 XTRA CHZ CRUMBS 1.5

SPLIT PLATE FEE 4

GF PASTA +6 GF BUN / BREAD +3

~ SUB VEGAN CIABATTA ROLL UPON REQUEST

* contains nuts / GF ~ Gluten Free

20% Gratuity Added to Groups of Six Or More

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RESERVATIONS SUGGESTED

UPSCALE DINING SRVED THUSDAY - SUNDAY after 5pm

Lemon Chicken Romano 44

breaded and fried chicken breast, lemon romano sauce, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2022 The Queen, La Folia

Duck 45

pan seared & oven finished duck breast, cranberry relish, butternut squash purée, seasonal vegetables

~ wine pairing suggestion:
2025 Rosé, School Street

12 oz. New York Steak 53

simply seasoned & grilled, whiskey garlic compound butter, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2023 Zinfandel, Newsome Harlow

French Cut Venison Chops GF 54

frenched venison rib chops, pomegranate mushroom demi-glace, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2020 Barbera, Hatcher

Fish Du Jour MP

chef's choice seasonal fish, accompaniments

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

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) +