

V Restaurant, Bistro & Bar

STARTS

Soup Du Jour ~ cup 7 / bowl 12

Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12

V 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 Rilletes ~ poached & smoked salmon, dill, horseradish, lemon + more, topped with sour cream & chives, toasted focaccia 18

Flatbread ~ ricotta, mozzarella & parmesan cheese, blackberries, fresh basil, honey drizzle, grilled naan 17

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

Spring Fling GF ~ spinach, sliced strawberries, slivered almonds, feta cheese, chocolate balsamic vinaigrette 16

Beet *GF ~ mixed greens, braised beets, bleu cheese, cashew brittle, honey balsamic vinaigrette 16

Charred Romaine GF ~ grilled romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 18

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

Antipasto GF ~ mixed greens, feta cheese, salami, artichoke hearts, kalamata olives, roasted red bell peppers, cherry tomatoes, red onion, lemon thyme vinaigrette 19

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 13

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 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

Hula Chicken Sandwich ~ grilled chicken breast, grilled pineapple rings, swiss cheese, red onion, teriyaki sauce, french roll 16

Pulled Pork Tacos ~ (2) chipotle pulled pork, pineapple mango salsa, tajine, side coleslaw, flour tortillas 18

Chickpea Salad Sandwich ~ chickpea salad, mayonnaise, lettuce, julienned carrots, sliced cucumber, wheat bread 16

Shrimp Po Boy ~ fried shrimp, spicy remoulade slaw, tomatoes, red onion, franks hot sauce, french roll 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 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 5, chicken 7, salmon 12, shrimp 10, duck breast 12, 8 oz. prime new york 18

GLUTEN FREE BUN / BREAD +2

GLUTEN FREE PASTA +3

SUB VEGAN CIABATTA ROLL OR CORN

TORTILLAS UPON REQUEST

SPLIT FEE FOR SALADS & SANDWICHES +3

SPLIT FEE FOR ALL ENTREES +7

* contains nuts / GF ~ Gluten Free

V Restaurant, Bistro & Bar

Fine Dining

ONLY AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

Deconstructed Chicken

Cordon Bleu 40

breaded & fried breast, crispy prosciutto, béchamel sauce, mashed potatoes, seasonal vegetables

~ wine pairing suggestion
2021 Viognier, Hovey

12 oz. Prime New York Steak GF 51

simply seasoned & grilled, bacon bleu butter, mashed potatoes, seasonal vegetables

~ wine pairing suggestion
2019 Med Red, Tanner

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, blood orange, pomegranate & passion fruit reduction, wild rice, seasonal vegetables

~ wine pairing suggestion
2020 Grenache, Vina Moda

Bison Tenderloin GF 52

herb crusted & pan seared tenderloin, chocolate cherry & pear chutney, almond & parmesan fregula, seasonal vegetables

~ wine pairing suggestion
2019 The Pioneer, Tanner

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 will be added to tables of six or more