



STARTERS

- TUNA TOWER** \$18
ahi tuna/mango/avocado/wakami salad/
mango-wasabi sauce/chips
- FRIED ARTICHOKE HEARTS** \$10
artichoke hearts/caper aioli/purple cabbage
- ANGRY WINGS** \$12
crispy onion nest/angry sauce/
fried pickles/dipping sauce
- FRIED CALAMARI STRIPS** \$13
calamari strips/caper aioli/arrabiata sauce/lemon
- COCONUT SHRIMP** \$12
six coconut dusted shrimp/apricot chutney

SALADS

(SERVED W/ BREAD & BUTTER)

- THE COBB** \$17
romaine/chicken/avocado/gorgonzola/tomato/bacon/egg/
derby dressing
- CAESAR SALAD** \$15
chopped romaine/Chicken/parmesan/croutons/caesar dressing
- SOUTHWEST SHRIMP SALAD** \$18
mixed greens/tomato/corn/fire roasted tomato dressing/
peppers/chips
- BLACKENED AHI GREENS** \$18
mixed greens/purple cabbage/mango/carrots/avocado
- THE DATE** \$14
date vinaigrette/arugula/dates/goat cheese/pancetta/
pomegranate seeds

SANDWICHES

(SERVED W/ FRIES)

- IN THE CLUB** \$17
toasted sourdough/turkey breast/cheddar/tomato/lettuce/
candy pepper bacon/mayo
- HALF POUND ANGUS** \$16
smoked tomato sauce/lettuce/tomato/onion/choice of cheese/
burger bun
- “VUE”RGERIZE IT for \$6 more
bacon jam/jumbo onion ring/short ribs/coleslaw
- SHORTY GRILLED CHEESE** \$16
short ribs/sourdough/swiss/provolone/cheddar/american/
date-onion jam
- PARIS DIP** \$16
roast beef/baguette/swiss/au jus
- SPICY FRIED CHICKEN SANDWICH** \$17
brioche bun/pepper jack cheese/LTO/fried pickle/spicy slaw
- AHI TUNA SANDO** \$17
brioche bun/mixed greens/tomato/pickled onions/chipotle aioli
- THE S & M** \$15
tomato soup/grilled cheese melt
- ITALIAN HOAGIE** \$16
salami/prosciutto/ham/marinated tomatoes/shredded lettuce/
pickles/onions/peppers
- SMART OPTIONS “VEGAN”**
- TACOS DORADOS** \$12
2 tofu stuffed hard shell tacos/shredded lettuce/pico/avocado/
beans/brown rice
- IMPOSSIBLE BURGER** \$14
pretzel bun/plant based patty/LTO/garlic veganaise/pickle/
house chips
- SHROOM PASTA** \$18
walnut basil pesto/linguini/wild mushrooms
- SOUTHWEST GREENS** \$16
mixed greens/tomato/fire roasted corn/onions/peppers/
fire roasted salsa dressing/tortilla chips

ENTREES

SEA

- WILD AUSTRALIAN SWORDFISH** \$26
truffle risotto/blistered baby heirloom tomatoes/blistered arugula/
fire roasted red pepper sauce
- GRILLED SALMON** \$28
cilantro lime risotto/baby carrots/mango salsa
- SCALLOPS & PRAWNS** \$30
2-u10 scallops/3-prawns/black garlic risotto/bourbon buerre blanc
- SHRIMP SCAMPI** \$20
8-16/20 shrimp/white wine garlic butter sauce/
baby heirloom tomatoes/fresh basil/fried capers/capellini
- AHI POKE BOWL** \$20
marinated sushi rice/wakami salad/mango/avocado/edamame/
ahi tuna/ponzu sauce

LAND

- 16OZ RIBEYE & CAJUN SHRIMP** \$42
rosemary-garlic roasted red potatoes/grilled asparagus/4-16/
20 shrimp
- MARY’S ORGANIC CHICKEN PICCATA** \$24
potato puree /squash noodles/caper-lemon butter sauce
- PETIT FILET w/ CRAB BUTTER** \$32
6oz filet mignon/potato puree/roasted baby carrots
- BOURBON BRAISED SHORT RIBS** \$28
potato puree/seasonal veggies/bourbon demi/crispy onions
- SHORT RIB RAVIOLI** \$18
mushroom demi/arugula/parm cheese

VUE’S 12” PIZZAS

- PEPPERONI** \$16
cheese/pepperoni/mozzarella
- MARGHERITA** \$15
tomato/fresh basil/mozzarella cheese
- BOURBON BBQ CHICKEN** \$18
grilled chicken/mozzarella cheese/red onions/cilantro