

# DINNER

## STARTERS

### CRISPY AVOCADO 9.95

Pickled Onions, Chipotle Remoulade

**CALAMARI 14.95** Tartar and Chipotle Aioli Sauce

**TRADITIONAL SHRIMP COCKTAIL 16.00** Cocktail Sauce

### HOUSE CUT CORN TORTILLA CHIPS AND HOUSE ROASTED SALSA

» 6 oz. \$9; 12 oz. \$16

**BOURBON BUFFALO WINGS 14.95** Ranch Dressing, Celery, Carrots

**NACHOS 12.95** 5 Cheese Blend, Black Beans, Olives, Jalapeño, Guacamole, Sour Cream, Pico de Gallo  
» Add chicken +\$6.00; add steak +\$12.00

### BAJA CEVICHE MARTINI \$15.95

Pacific Bay Scallops, Lime Juice, Cilantro, Queen Stuffed Olives,

### BACON WRAPPED DATES 14.95

Local Medjool Dates, Wrapped in Candied Pepper Bacon, Stuffed with Gorgonzola Cheese

### MAC AND CHEESE 14.95

5 Cheese Blend, Herbed Bread Crumbs  
» Add lobster \$12

## FLATBREADS

### MARGHERITA FLATBREAD 12.95

Roma Tomatoes, Fresh Mozzarella, Basil Pesto

### I.W. FLATBREAD 12.95

Candied-Pepper Bacon, Medjool Dates Gorgonzola, Garlic Cream

### SAVORY MEAT FLATBREAD 14.95

Pepperoni, Sausage, Marinara, Mozzarella

## SOUPS & SALADS

Add to any salad: steak or shrimp for \$12; salmon for \$8; or chicken for \$6

### CHILLED MEXICAN GAZPACHO 6.00

» Add shrimp +\$3.00

**VUE COBB 16.50** Chicken, Bacon, Avocado, Gorgonzola, Tomato, Egg, Derby Dressing, shaken tableside

**SEARED AHI 14.95** Asian Slaw, Soba Noodles, Wontons, Snap Peas, Miso Dressing

### NEW ENGLAND CLAM CHOWDER 8.95

**CAESAR 10.00** Anchovy, Croutons, Parmesan Cheese

**ROASTED BEET & GOAT CHEESE 15.00** Mixed Greens, Frisee, Balsamic Vinaigrette, Pecans

### SOUP OF THE DAY 8.95 Chef's Choice

**BABY ICEBERG WEDGE 9.95** Blue Cheese Dressing, Bacon, Oven Dried Tomato, Red Onion

**KALE & ROASTED CHICKPEAS 12.95** Coachella Dates, Ricotta Salata, Sunflower Seeds, Miso Vinaigrette

## ENHANCEMENTS

**BACON BRUSSEL SPROUTS**  
9.00

**LOADED MASHERS** 8.00

**ONION RINGS** 7.00

**CREAMED SPINACH** 8.00

**GRILLED ASPARAGUS** 7.00

**FRENCH FRIES** 5.00

**SAUTÉED SPINACH** 7.00

**POTATO PUREE** 7.00

**BAKED POTATO** 6.00

## SEAFOOD

**SEAFOOD MIXED GRILL** 36.95

Grilled 1/2 lobster tail,  
Shrimp, Scallop, Citrus  
Quinoa, Seasonal Veggies,  
Beurre Blanc

**PISTACHIO CRUSTED ATLANTIC**

**SALMON** 29.95 Toasted  
Pistachios, Warm Spinach  
Salad, Smoked Chile Aioli,  
Red Onion Jam

**JUMBO SHRIMP & GNOCCHI**

32.95 Smoked Tomato  
Cream, Shaved Aged  
Parmesan

**FRESH CATCH OF THE DAY** M.P

Today's Freshest Fish  
Prepared By Our Chefs  
Daily

**LOBSTER TAIL** 32.95 Butter

Braised Cold Water Lobster  
Tail, Savory Quinoa, Three  
Citrus Reduction, Bourbon  
Butter

**PANCETTA WRAPPED SEA**

**SCALLOPS** 34.95 Succotash,  
Lemon Butter

## GRILLED STEAKS

All items come with mashed potatoes, creamed spinach and cabernet reduction  
(substitute bourbon sauce and signature date butter to any steak for +\$3.00).

**12 OZ BLACK ANGUS RIBEYE**  
43.95

**7 OZ TOP SIRLOIN** 26.95

**6 OZ BARREL CUT PRIME FILET MIGNON** 38.95

PIG, POULTRY, OTHER...

**CRISPY PORK SHANK** 26.95

Smoked Bacon, Brussel  
Sprouts, Fingerling Potatoes,  
Red Wine Reduction

**ANGEL HAIR PASTA** 19.95

Lemon, Capers, Basil, Fresh  
Parmesan  
» Add shrimp for  
\$12; or chicken for \$6

**SHORT RIBS** 27.95 Creamy

Potato Puree, Corn Niblets,  
Asparagus, Crispy Onions,  
Red Wine Jus

## SIGNATURE DISHES

**"BE TOGETHER" PRIME TOMAHAWK RIBEYE - (SERVES 2)** 82.95

32oz Prime Long Bone Ribeye w/Bourbon Sauce, Signature Date Butter, Potato Cake &  
Caramelized Brussel Sprouts

**DRUNKEN SEABASS** 34.95

Seasonal Vegetables with Local Dates & Jim Beam Butter

**KENTUCKY BOURBON CHICKEN** 26.95

Roasted Root Vegetable Hash, Sautéed Spinach, Bourbon Mustard Pan Sauce

**VUE MEATLOAF** 18.95

Ground Beef, Italian Sausage, Chorizo, Savory Brown Sauce, Mashed Potatoes and Zesty Bourbon  
Ketchup