

VUE

GRILLE & BAR

SHARING IS CARING

CALAMARI

FRIED CALAMARI
SERVED WITH PISTACHIO AIOLI
20

COCONUT SHRIMP

6 or 12 PIECES
SERVED WITH APRICOT CHUTNEY
14/26

TAPENADE AND HUMMUS

PLAIN HUMMUS
OLIVE TAPENADE
SERVED WITH WARM PITA BREAD AND SLICED CUCUMBER
17

AHI TUNA TOWER **GF**

AHI TUNA / AVOCADO / MANGO
SEAWEED SALAD / MANGO DRESSING
24

MUSSELS

GARLIC BREAD
19

SALADS

ADDITIONS

3.5 OZ WAGYU SKIRT STEAK 17
5 OZ SALMON 11
5PC SHRIMP 10
4 OZ DICED CHICKEN 7

SPINACH **GF**

CRANBERRIES / BACON
WALNUTS / BLEU CHEESE DRESSING
15

CAESAR

ROMAINE HEARTS / SEASONED CROSTINI
PARMESAN
15

BURRATA SALAD **GF**

HEIRLOOM TOMATOES / ARUGULA
FRESH BASIL / EVOO
21

PEAR, DATE & FETA **GF**

MIXED GREENS / CANDIED WALNUTS
FETA CHEESE / CITRUS VINAIGRETTE
19

ENTREE PORTION SALADS

ASIAN SALAD

BUCK WHEAT SOBA NOODLES / MANGO
RED AND GREEN CABBAGE / RED ONION
MINT / BELL PEPPERS / CARROTS
ROASTED PEANUTS
SPICY PEANUT DRESSING
22

VUE COBB **GF**

ROMAINE / CHICKEN / BACON
TOMATO / CHOPPED EGG / GORONZONLA
AVOCADO / DERBY VINAIGRETTE
22

GF GLUTEN FREE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"

ALL PRODUCE ORIGINATES FROM LOCAL FARMS WITHIN A 70 MILE RADIUS

VUE

GRILLE & BAR

ENTREES

EACH ENTREE COMES WITH YOUR CHOICE OF ONE SIDE

8 oz GRILLED FILET **GF**

MUSHROOMS / BACON / ONION
CRACKED PEPPER

53

7 oz VEAL MILANESE

LEMON/ CAPER / BUTTER SAUCE / FRITES

37

10 oz JIDORI CHICKEN BREAST **GF**

STUFFED WITH SPINACH
MUSHROOMS / GOAT CHEESE
ROASTED RED PEPPER SAUCE

32

7 oz BOURBON BRAISED SHORT RIBS

CRISPY ONIONS / DEMI GLACE

36

7 oz GRILLED SCOTTISH SALMON **GF**

TARRAGON AIOLI

38

7 oz BAKED CHILEAN SEABASS **GF**

PESTO CRUST PARMESAN/ PAPRIKA OIL

50

7 oz BAKED ALASKAN HALIBUT **GF**

ASIAN BBQ SAUCE/BROWN RICE

40

8 oz WAGYU BURGER

BACON / TRUFFLED WHITE CHEDDAR
ARUGULA / TOMATO / TRUFFLE FRIES
GARLIC AIOLI / CHARCOAL BUN

30

MOULES FRITES

PEI MUSSELS / FRITES

35

BUILD YOUR PASTA

CHOICE OF : ANGEL HAIR, FETTUCCHINE OR PENNE
CHOICE OF SAUCE : PESTO, POMODORO OR ALFREDO

26

FOR A VEGETARIAN OPTION MAKE IT "PRIMAVERA"

ADDITIONS

5 OZ DICED TENDERLOIN 12

5 OZ SALMON 10

5PC SHRIMP 9

4 OZ DICED CHICKEN 6

SIDES

SECOND SIDE 6

ASPARAGUS GRILLED

BROCCOLINI SAUTEED WITH GARLIC EVOO

CARROTS WHITE WINE & HONEY

BROWN RICE

BABY POTATOES STEAMED

FENNEL SAUTEED WITH EVOO & PARMESAN

SAFFRON RISOTTO

MASHED POTATOES

SPINACH STEAMED / SAUTEED / CREAM

TRUFFLE MAC & CHEESE 20

GNOCCHI WILD MUSHROOMS 10

TRUFFLE FRIES 8

WILD MUSHROOMS SAUTEED 7

LAVAZZA

TORINO, ITALIA, 1895

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SPLIT CHECKS UP TO PARTIES OF AND INCLUDING 8 PEOPLE