

VUE

GRILLE & BAR

SHARING IS CARING

NACHOS FOR TWO

HOUSE MADE CHIPS / TOMATOES JALAPENOS
BLACK BEANS / ONIONS SOUR CREAM/ SERVED
WITH CHOICE OF : BEEF TENDERLOIN /PORK
CHICKEN

21

DOUBLE PROTEIN ADDITIONAL 5 EACH

AHI TUNA TOWER **GF**

AHI TUNA/ AVOCADO/ MANGO
SEAWEEED SALAD/ SESAME DRESSING

24

TAPENADE AND HUMMUS

PLAIN HUMMUS OLIVE TAPENADE
SERVED WITH WARM PITA BREAD AND CUCUMBER

17

CALAMARI

FRIED CALAMARI
SERVED WITH PISTACHIO AIOLI

20

COCONUT SHRIMP

6 or 12 PIECES
SERVED WITH APRICOT CHUTNEY

14/26

WINGS

6 or 12 PIECES
CHOICE OF:
BUFFALO
BBQ
12/24

ONION RINGS

CHIPOTLE AIOLI

13

SALADS

ADDITIONS

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

SUGAR KISS JIDORI **GF**

CHICKEN SALAD
SUGAR KISS MELON
FIELD GREENS
PAPAYA DRESSING

22

CAESAR

ROMAINE HEARTS
SEASONED CROSTINI
PARMESAN CHEESE

18

VUE COBB

ROMAINE / CHICKEN / BACON
TOMATO / CHOPPED EGG / GORGONZOLA
AVOCADO / DERBY VINAIGRETTE

22

PEAR, DATE & FETA **GF**

MIXED GREENS / CANDIED WALNUTS
FETA CHEESE / CITRUS VINAIGRETTE

20

AHI OR SALMON POKE BOWL **GF**

MANGO / EDAMAME / AVOCADO
PICKLED GINGER / SEAWEEED SALAD
SUSHI RICE / SRIRACHA AIOLI / PONZU SAUCE
CHOICE OF WHITE OR BROWN RICE

24

DOUBLE ORDER OF FISH ADD 10

BURRATA SALAD **GF**

HEIRLOOM TOMATOES / ARUGULA
FRESH BASIL / EVOO

21

ASIAN SALAD

BUCK WHEAT SOBA NOODLES
RED & GREEN CABBAGE / MANGO
RED ONIONS / MINT
BELL PEPPERS / CARROTS
ROASTED PEANUTS
SPICY PEANUT DRESSING

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