



ALL DAY MENU



STARTERS

CALAMARI \$15.95

Tartar and Chipotle Aioli
Sauce

BACON WRAPPED

DATES \$14.95

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

HOUSE CUT CORN TORTILLA CHIPS AND HOUSE ROASTED SALSA

+ 6 oz. \$9.95 ; 12 oz.
\$16

BOURBON BUFFALO

WINGS \$15.95

Ranch Dressing, Celery,
Carrots

NACHOS \$14.95

5 Cheese Blend, Black
Beans, Olives, Jalapeño,
Guacamole, Sour Cream,
Pico de Gallo

+ Add chicken +\$6.00;
add steak +\$12.00

MARGHERITA

FLATBREAD \$14.95

Roma Tomatoes, Fresh
Mozzarella, Basil Pesto

CRISPY AVOCADO

\$10.95

Pickled Onions, Chipotle
Remoulade

TRADITIONAL SHRIMP

COCKTAIL \$17.00

Cocktail Sauce

ASIAN CHICKEN

LETTUCE WRAPS

\$14.95

Served with Red Seedless
Grapes, Fresh Summer
Fruit

I.W. FLATBREAD \$14.95

Candied-Pepper Bacon, Medjool Dates Gorgonzola, Garlic Cream

SOUPS & SALADS

ADD TO ANY SALAD: STEAK OR SHRIMP FOR \$12; SALMON FOR \$8; OR CHICKEN FOR \$6

NEW ENGLAND CLAM CHOWDER \$8.95

VUE COBB \$16.95

Chicken, Bacon, Avocado,
Gorgonzola, Tomato, Egg,
Derby Dressing, shaken
tableside

SEARED AHI \$15.95

Asian Slaw, Soba
Noodles, Wontons, Snap
Peas, Miso Dressing

CHILLED MEXICAN

GAZPACHO \$7.00

+ Add shrimp +\$3.00

BABY ICEBERG WEDGE

\$11.95

Blue Cheese Dressing,
Bacon, Oven Dried
Tomato, Red Onion

IW CHICKEN PAPAYA

\$16.50

Mixed Greens, Avocado,
Candied Papaya, Served
Inside Fresh ½ Papaya

SOUP OF THE DAY

\$8.95

Chef's Choice

CAESAR \$10.95

Anchovy, Croutons,
Parmesan Cheese

SIGNATURE BURGER SELECTIONS

ALL BURGERS COME WITH CHOICE OF FRIES, SWEET POTATO FRIES, COLESLAW OR HOUSE
SALAD.

HALF POUND BURGER \$15.95

Smoked Tomato, Burger Sauce, L.T.O, Choice of Cheese, Burger Bun
+ (Substitute Turkey Patty on request) +

CANDIED PEPPERED BACON BURGER \$16.95

Vue's Candied Peppered Bacon, Grilled Pineapple, Jalapeno Jack Cheese, Onions Dripping with Bourbon BBQ
Sauce

TRIPLE B. \$16.95

BBQ, Bacon & Bourbon, Pepper Jack & House Onion Rings



GRILLE & BAR



SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF FRIES, SWEET POTATO FRIES, COLESLAW OR HOUSE SALAD. ADD CUP OF SOUP \$3.00 SUBSTITUTE ONION RINGS FOR \$3.00

TURKEY CLUB \$14.95

Sliced Turkey Breast, Smoked Bacon, Cheddar, Lettuce, Tomato, Mayo, Sourdough

REUBEN PANINI \$13.95

Corned Beef, Swiss cheese, 1000 Island, Sauerkraut, Rye Toast

HALF POUND TURKEY BURGER

\$14.95

Lettuce, Tomato, Onion, Dill Pickle, Toasted Brioche Bun

CRISPY CHIPOTLE CHICKEN WRAP

\$13.95

Coleslaw, Pepper Jack Cheese, Grilled Flour Tortilla

VEGGIE BURGER \$14.95

Lettuce, Tomato, Onion, Dill Pickle, Toasted Brioche Bun

TUNA SANDWICH \$13.95

Lemon Crusted Sourdough, Shallot Lime Vinaigrette, Provolone, Green Leaf Lettuce

VUE FRENCH DIP \$17.95

Sliced Prime Rib Steeped in Savory Au Jus French Roll

HOUSE SPECIALTIES

EGGS BENEDICT \$14.95

Two poached eggs, Toasted English Muffin, Canadian bacon, Hollandaise Sauce served with fresh fruit

MAC AND CHEESE \$15.95

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

VEGETABLE RISOTTO \$20.95

Mushrooms, Squash, Shallots, Garlic, Aged Chevre Cheese

CHICKEN QUESADILLA \$14.95

Peppers, Onions, Cheese

FISH & CHIPS \$19.95

Cod, Beer Batter, Malt Vinegar Remoulade, French Fries, Coleslaw

VUE MEATLOAF \$22.95

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

BEER BATTERED BAJA FISH TACOS (2) \$15.95

Tart Shredded Cabbage, Pico de Gallo, Fresh Lime, Baja Regional Cream, Flour Tortilla, Served with House Made Corn Tortilla Chips

8 oz PRIME FILET MIGNON \$46.95

Mashed Potatoes, Seasonal Vegetables, Herb Butter, Cabernet Reduction

BOURBON BRAISED SHORT RIBS \$32.95

Porcini Risotto, Red Wine Jus

CRISPY PORK SHANK \$28.95

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

PISTACHIO CRUSTED ATLANTIC SALMON \$32.95

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