

VUE GRILLE AND BAR

SCENERY INCLUDED WITH EVERY VISIT

DINNER



STARTERS

GF BACON WRAPPED DATES
local medjool dates, wrapped in candied pepper bacon,
stuffed with gorgonzola cheese 15

CRISPY AVOCADO
pickled onions, chipotle remoulade 11

GF BEEF TIPS "SINATRA"
beef tenderloin, peppers, onions, red wine jus 16

FRIED GALAMARI
cocktail and tartar sauce 16

TRADITIONAL SHRIMP COCKTAIL
cocktail sauce 17

AHI TOWER
mango, avocado, mango wasabi sauce, wakomi salad,
blue corn chips 16

SPICY SHRIMP
fried shrimp, sriracha aioli, green onions 18

FRESH TOMATO BRUSCHETTA
toasted crostini, balsamic glaze, parmesan cheese 12

LOBSTER MAC N CHEESE
6oz. lobster tail, 4 cheese blend, herbed bread crumbs
26

SOY GEVICHE
tofu, edamame, cucumbers, carrots, avocado, blue corn
tortilla chips 12

SOUPS & SALADS

ADD TO ANY SALAD: STEAK OR SHRIMP FOR \$13; SALMON FOR \$8; CHICKEN FOR \$7

GF CHEF NESTOR'S AWARD
WINNING LAMB CHILI 10

GF NEW ENGLAND GLAM
CHOWDER 8

SOUP OF THE DAY
chef's choice 8

GF "TABLESIDE" VUE COBB
chicken, bacon, avocado, gorgonzola, tomato, egg, derby
dressing, shaken tableside 17

CAESAR
anchovy, croutons, parmesan cheese 11

GF ICEBERG WEDGE
blue cheese dressing, bacon, oven dried tomato, red
onion 12

HEIRLOOM TOMATO CAPRESE
STACK
pesto, heirloom tomato, fresh mozzarella, basil,
balsamic glaze 16

GF HEIRLOOM BEETS
citrus segments, pecans, baby greens, gorgonzola,
champagne vinaigrette 15

GF COACHELLA VALLEY DATES
AND BURRATA
arugula, dried cranberries, candied walnuts, burrata
cheese, date vinaigrette 16

ALL MEALS ARE SERVED WITH THE BEST 360 DEGREE "VIEWS" IN THE VALLEY FREE OF CHARGE

DINNER ENTREES

SIGNATURE DISHES

"BE TOGETHER" PRIME TOMAHAWK RIBEYE

32oz prime long bone ribeye, jack daniels bourbon sauce, date butter, loaded mashed potatoes, caramelized brussel sprouts 86

GF BOURBON BRAISED SHORT RIBS

yukon gold mashed potatoes, seasons freshest vegetables, bourbon jus 34

CENTER CUT 16OZ PORK CHOP
roasted sweet corn succotash, mashed potatoes, apple and golden raisin, brandy sauce 32

GARLIC CRUSTED HALIBUT

artichoke risotto, garlic panko crust, asparagus, buerre blanc 39

SEAFOOD

GF SCALLOPS AND PRAWNS

black garlic risotto, asparagus, lemon buerre blanc 34

GF TASMANIAN OCEAN TROUT

wild mushroom risotto, baby vegetables, citrus buerre blanc 34

GRILLED STEAKS

14 OZ. PRIME NEW YORK STRIP
gorgonzola crust, broccolini, potato puree 39

GF 8 OZ. PRIME FILET MIGNON

roasted fingerling potatoes, grilled asparagus, roasted tomato, horseradish butter 42

POULTRY, GAME & MORE...

GF NEW ZEALAND RACK OF LAMB

fire roasted red peppers, spinach, roasted fingerling potatoes, mint and balsamic glazes 40

GF MARYS ORGANIC CHICKEN MARSALA

potato puree, zucchini noodles, wild mushrooms 30

WILD MUSHROOM LINGUINI

shitaki, crimini and portabello mushrooms, white wine cream sauce 24

CHEF'S DAILY CREATION M.P.

ENHANCEMENTS

GF BACON BRUSSEL
SPROUTS 9

GF LOADED
MASHERS 8

GF BAKED POTATO 6

GF CREAMED
SPINACH 8

GF SAUTEED
SPINACH 7