

# VUE GRILLE AND BAR

SCENERY INCLUDED WITH EVERY VISIT

## DINNER



### SMALL BITES

<sup>RAW</sup> AHI TACOS  
wonton shells, ahi tuna, avocado,  
mango, ginger wasabi sauce 16

CRISPY AVOCADO  
pickled onions, chipotle remoulade  
11

**GF** BACON WRAPPED  
SCALLOPS  
candied bacon, mango habanero  
chutney 18

FRIED ARTICHOKE  
HEARTS  
breaded artichoke hearts, caper  
remoulade 14

**GF** JAGK DANIELS "FIRE"  
SHRIMP  
jumbo shrimp, whiskey-sriracha  
aioli, green onions 18

**GF** CHEF'S DAILY DATE  
CREATION  
local medjool dates, prepared by  
chef MP

BOURBON BRAISED  
SHORT RIB MINI  
"AMERI"CHANGAS  
short ribs, cheese mix, flour  
tortilla, sour cream, pico de gallo  
12  
*add an amador double barrel  
bourbon manhattan or old  
fashioned \$7*

**GF** CHEF'S CHEDDAR &  
BACON DEVEILED EGGS  
chef's daily bacon creation 8

### SHARE PLATES

BBQ CHICKEN  
FLATBREAD 14

THE PARMA FLATBREAD  
prosciutto, artichokes, red onions,  
kalamata olives,  
feta 16

FRIED GALAMARI  
arrabiata sauce, caper remoulade  
16

CHEF'S HUMMUS  
chef's daily hummus creation  
served with pita bread 12  
*add a sazerac rye manhattan or old  
fashioned \$5*

**GF** <sup>RAW</sup> AHI TUNA TOWER  
Ahi, Mango, Avocado, mango  
wasabi glaze, house chips 18

**GF** FRIED SPICY  
PICKLES  
cajun horseradish aioli 10

BUFFALO CAULIFLOWER  
BITES 12

### SOUPS & SALADS

ADD TO ANY SALAD: SHRIMP FOR \$13; CHICKEN FOR \$7

**GF** NEW ENGLAND CLAM  
CHOWDER 9/14

SOUP OF THE DAY  
chef's choice 8

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

CAESAR WEDGE  
white anchovy, parmesan croutons,  
parmesan cheese 11

**GF** ICEBERG WEDGE  
blue cheese dressing, bacon, baby  
heirloom tomatoes, crispy onions  
12

**GF** BABY BEET SALAD  
herb roasted beets, white balsamic  
vinaigrette, spicy pecans, dried  
cranberries, feta 14

**GF** BEEFSTEAK  
TOMATO AND ONION  
beefsteak tomato, red onion, blue  
cheese crumbles, 14

**GF** MARINATED STEAK  
SALAD  
skirt steak, sweet peppers, grilled  
onions, green herb vinaigrette,  
spring mix, tomatoes 22

CHEF'S AWARD WINNING  
LAMB CHILI 10  
*add a buffalo trace bourbon  
manhattan or old fashioned \$6*

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

# DINNER ENTREES

## BURGERS & MORE

SUBSTITUTE GARDEN SALAD OR COLESLAW FOR \$3

### THE WAGYU

1/2 pound wagyu beef patty, beefsteak tomato, butter lettuce, caramelized onions, blue cheese, pretzel bun house truffle fries 19

### 🔥 TENNESSEE CHICKEN

fried chicken breast, tomato, spring mix, spicy pickled slaw, buffalo aioli, brioche bun 16

### "THE VUE"RGER

1/2 lb Creekstone angus patty, bourbon braised short rib, cheddar, giant onion ring, coleslaw, "Jack Daniels Fire" onions, bourbon bacon jam, house fries 22  
*add a whistle pig 10yr rye manhattan or old fashioned \$7*

### DRUNKEN PORTOBELLO VEGGIE BURGER

bourbon marinated portobello, caramelized onions, arugula, provolone, brioche bun 16

### THE TATANKA

ground buffalo patty, white cheddar, caramelized onions, arugula, beefsteak tomato, pretzel bun 20

### THE STEAKHOUSE

grilled tenderloin, Jack Daniels fire onions, demi béarnaise, parmesan encrusted french baguette 20

## ENTREES

### GF STEAK FRITTES

Harris ranch skirt steak, truffle fries, Herb roasted beefsteak tomato, bourbon demi glace 28

### GF BOURBON BRAISED SHORT RIBS

potato puree, seasonal vegetables, bourbon demi, crispy onions 30

### GF FILET OSCAR

6oz filet mignon, lobster béarnaise, fondant potatoes, asparagus 42

### GF SCALLOPS & PRAWNS

black garlic risotto, bourbon buerre blanc, asparagus, jumbo scallops & shrimp 34

### GF BOURBON GLAZED SALMON

quinoa cake, honey roasted baby carrots, mango salsa 29

### GF MARY'S ORGANIC CHICKEN MARSALA

vegetable noodles, potato purée, wild mushroom mix, marsala sauce 26

### KUROBUTA PORK TOMAHAWK

sweet potato mash, honey roasted brussels sprouts, Woodfor Reserve Select bourbon bacon jam 39

*add a woodford reserve select manhattan or old fashioned \$7*

SEASONAL RAVIOLI 22

### GF WILD LINE CAUGHT PACIFIC GRILLED SWORDFISH

fresh mozzarella risotto with truffle essence, blistered baby heirloom tomatoes, bourbon buerre blanc 32

### THE BEAST

28oz bone in ribeye w/ gorgonzola cheese sauce, cream spin au-gratin, loaded mashed potatoes 59.99  
*add a pappy van winkle 10yr bourbon manhattan or old fashioned \$25*