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ALL DAY MENU



11 AM TO 8 PM MONDAY-SATURDAY

STARTERS

TUNA TOWER 18 // 22

AHI TUNA, MANGO, AVOCADO, WAKAMI SALAD
MANGO-WASABI SAUCE & TORTILLA CHIPS

FRIED ARTICHOKE HEARTS 11

ARTICHOKE HEARTS ROLLED IN SEASONED FLOUR
CAPER AIOLI & PURPLE CABBAGE

ANGRY WINGS 12

SIX BREADED WINGS, ANGRY SAUCE
CRISPY ONION NEST, FRIED PICKLES
BLEU CHEESE DIPPING SAUCE

GREEN GAZPACHO SOUP 14

COLD SUMMER SOUP, CUCUMBER BASED VEGETABLE
SOUP PAIRED WITH AGUA CHILES.(SPICY LEMON
COOKED SHRIMP)

FRIED CALAMARI STRIPS 13

CALAMARI STEAK STRIPS, CAPER AIOLI
SPICY ARRABBIATA SAUCE & LEMON

COCONUT SHRIMP 14

SIX 16/20 COCONUT DUSTED SHRIMP
APRICOT CHUTNEY & LEMON

SALADS

VUE COBB 17

CHICKEN, EGG, BACON, AVOCADO, BLEU CHEESE
TOMATO, & ROMAINE LETTUCE
DERBY DRESSING

SOUTHWEST SHRIMP SALAD 18

FIVE 16/20 CAJUN GRILLED SHRIMP, CORN
PEPPERS, TOMATO, RED ONIONS, & MIXED GREENS
ROASTED TOMATO DRESSING
TORTILLA CHIPS

BLACKENED AHI TUNA SALAD 18

SEARED BLACKENED AHI TUNA, AVOCADO
MANGO, CARROTS, PURPLE CABBAGE
MIXED GREENS & MANGO-SESAME DRESSING

THE DATE 16

PANCETTA, GOAT CHEESE, DATES
POMEGRANATE SEEDS, ARUGULA
DATE VINAIGRETTE

WATERMELON FETTA SALAD 14 // 18

WATERMELON, FETTA CHEESE, CANDIED PECANS
ARUGULA & MINT VINAIGRETTE

CAESAR SALAD

PARMESAN, CROUTONS & CHOPPED
ROMAINE TOSSED IN CAESAR
DRESSING
13

ENHANCED WITH YOUR CHOICE

7OZ FLAT IRON 10

4OZ ATLANTIC SALMON 8

3 U/10 PRAWNS 8

6OZ DICED CHICKEN BREAST 5

HEIRLOOM TOMATO BURRATA 18

SLICED HEIRLOOM TOMATOES, BURRATA
FLEUR DE SEL, BASIL & BALSAMIC GLAZE

w/prosciutto 10

SANDWICHES

CAJUN FRIED CHICKEN SANDWICH

CAJUN FRIED CHICKEN BREAST, PEPPERJACK CHEESE, SPICY SLAW, FRIED PICKLES, MIXED GREENS
CHIPOTLE REMOULADE, BRIOCHE BUN & FRIES 17

WAGYU BURGER

8OZ WAGYU BEEF, TRUFFLE WHITE CHEDDAR
HERB MARINATED BEEFSTEAK TOMATO, ARUGULA, BLACK GARLIC AIOLI
CHARCOAL BUN & PARMESAN TRUFFLE FRIES 22

HALF POUND ANGUS BEEF CHEESEBURGER

ANGUS BEEF PATTY, CHOICE OF CHEESE, LETTUCE, TOMATO, ONION, SMOKED TOMATO SAUCE
BRIOCHE BUN & FRIES 17

VUEGERIZE YOUR BURGER WITH SHORT RIB, COLESLAW
BACON ONION JAM & A LARGE ONION RING ADD \$7

TURKEY & CANDIED PEPPER BACON CLUB

SMOKED TURKEY, CANDIED PEPPER BACON, CHEDDAR, LETTUCE, TOMATO, MAYO
TOASTED SOURDOUGH & FRIES 17

PARIS DIP

ROAST BEEF, SWISS CHEESE, BAGUETTE WITH AU JUS & FRIES 16

ITALIAN HOAGIE

SALAMI, PROSCIUTTO, HAM, MARINATED TOMATOES, SHREDDED LETTUCE
PICKLES, PICKLED ONION, HOAGIE ROLL, FRIES & YELLOW PEPPERS 16

AHI TUNA SANDWICH

BLACKENED AND SEARED AHI TUNA, PICKLED ONIONS, TOMATO, MIXED GREENS, CHIPOTLE AIOLI
BRIOCHE BUN & FRIES 18

IMPOSSIBLE BURGER

PLANT BASED PATTY, VEGAN CHEESE, LETTUCE, TOMATO, ONION, GARLIC VEGANAISE
PRETZEL BUN & HOUSE CHIPS 15

ENTREES

SEA

SCALLOPS & PRAWNS 32

TWO U10 SCALLOPS, 3 U10 PRAWNS
BLACK GARLIC RISOTTO
BOURBON BEURRE BLANC

GRILLED SALMON 28

ATLANTIC SALMON, CILANTRO LIME RISOTTO
BABY CARROTS & MANGO SALSA

SHRIMP SCAMPI 22

EIGHT 16/20 SHRIMP SAUTEED IN A
WHITE WINE GARLIC BUTTER SAUCE
BABY HEIRLOOM TOMATOES, FRESH BASIL
FRIED CAPERS & CAPELLINI

AHI POKE BOWL 21

AHI TUNA, AVOCADO, MANGO, EDAMAME
WAKAME SALAD, PICKLED GINGER
MARINATED SUSHI RICE, SRIRACHA AIOLI
PONZU SAUCE

LAND

16OZ RIBEYE & CAJUN SHRIMP 44

16OZ GRILLED RIBEYE
FOUR 16/20 CAJUN DUSTED SHRIMP, ASPARAGUS
ROSEMARY-GARLIC ROASTED RED POTATOES
BOURBON DEMI-GLACE

PETIT FILET W/ CRAB BUTTER 34

6OZ FILET MIGNON
TOPPED WITH A CRAB COMPOUND BUTTER
POTATO PUREE & ROASTED BABY CARROTS

STEAK AND FRITES 26

7OZ FLAT IRON STEAK, TARRAGON HERB BUTTER
ARUGULA & PARMESAN TRUFFLE FRIES

MARY'S ORGANIC CHICKEN PICCATA 24

TENDERIZED CHICKEN BREAST
SQUASH NOODLES, POTATO PUREE
CAPER-LEMON BUTTER SAUCE

BOURBON BRAISED SHORT RIBS 28

7OZ BRAISED SHORT RIB, SEASONAL VEGETABLES
POTATO PUREE, BOURBON DEMI-GLACE
CRISPY ONIONS

RACK OF LAMB 24 // 42

RACK OF LAMB, WILTED SPINACH
ROASTED FINGERLING POTATOES, GARLIC & PEPPERS
MINT SAUCE & BALSAMIC GLAZE