

DINING AT THE VUE

STARTERS

AHI TOWER 
*AHI TUNA/MANGO AVOCADO/SEAWEED
 SALAD/MANGO WASABI
 SAUCE/TORTILLA CHIPS 18*

NEW ZEALAND MUSSELS
*DOZEN MUSSELS/GARLIC WINE
 SAUCE/GARLIC BREAD 18*

COCONUT SHRIMP
*6 OR 12 DUSTED SHRIMP/ APRICOT
 CHUTNEY/ LEMON 14/ 20*

FRIED CALAMARI
*CALAMARI STRIPS/CAPER AIOLI COCKTAIL
 SAUCE/LEMON WEDGES 14*

CRAB CAKES
FIRE ROASTED RED PEPPER REMOULADE 16

FRIED ARTICHOKE
*ARTICHOKE HEARTS/ CAPER AIOLI / PURPLE
 CABBAGE 14*

FRENCH ONION
*BEEF BROTH/ CARAMELIZED
 ONIONS/GRUYERE CROSTINI*

SOUPS

CUP 7 BOWL 9

SOUP OF THE DAY

BURRATA SALAD 
*BEEF STEAK TOMATO/FRESH
 MOZZARELLA/FRESH BASIL/FLEUR
 DE SEL/BALSAMIC REDUCTION 18
 with prosciutto 10*

CAESAR SALAD
*ROMAINE HEARTS/SEASONED
 CROUTONS/PARMESAN CHEESE
 CAESAR DRESSING 13*

CITRUS FRISEE SALAD 
*RADICCHIO & FRISEE/RED
 ONION/SPICY WALNUTS/MANDARIN
 WEDGES/CRANBERRIES/CITRUS
 VINAIGRETTE 13*

SALADS

TOMATO ARUGULA SALAD 
*TOMATO WEDGES/FETA CHEESE
 CANDY PECANS/MINT VINAIGRETTE 18*

BABY BEET SALAD 
*OVEN ROASTED BABY BEETS/GOAT
 CHEESE/FRISEE LETTUCE/ FLEUR DE
 SEL/BALSAMIC VINAIGRETTE 14*

THE DATE 
*MEDJOL DATES/GOAT CHEESE
 POMEGRANATE SEEDS/CRISPY
 PANCETTA/DATE DRESSING 17*

ENTREES

BEEF TENDERLOIN
*6OZ FILET MIGNON
 FINGERLING
 POTATOES/SEASONED
 BROCCOLINI/DEMI GLAZE 34*

GOLDEN SEARED CHILEAN SEABASS
*ARTICHOKE/ASPARAGUS/RASPBERRY
 BEURRE BLANC
 32*

CHICKEN MARSALA
*POTATO PUREE/ZUCCHINI
 NOODLES/ WILD
 MUSHROOMS/MARSALA
 SAUCE 28*

RACK OF LAMB
*OVEN ROASTED FINGERLING
 POTATOES /SAUTEED SPINACH
 ROASTED RED
 PEPPERS/GARLIC/MINT
 JELLY/BALSAMIC GLAZE 26 42*

16oz. GRILLED RIBEYE
*LOBSTER POTATOE
 PUREE/SAUTEED WILD
 MUSHROOMS/ASPARAGUS/BABY
 CARROTS & DEMI GLAZE 40*

CRUNCHY SALMON
*PURPLE POTATOES /SAUTEED
 SPINACH/BABY DILL & GOLDEN
 RAISINS 23*

SCALLOPS & PRAWNS
*TWO SCALLOPS/THREE
 PRAWNS/BLACK GARLIC
 RISOTTO/ASPARAGUS/BEURRE
 BLANC. 32*

12oz. KUROBUTA PORK CHOP
*LOCAL FRESH VEGETABLES
 SUCCOTASH/CORN/BELL
 PEPPERS/RED
 POTATOES/PEACH
 CHUNTNEY 28*

BOURBON BRAISED SHORT RIBS
*CREAMY POTATO PUREE/BABY
 CARROTS/ASPARAGUS/DEMI
 GLAZE 29*

CRISPY SKIN BARRAMUNDI
*SAVORY CITRUS
 QUINOA/SPINACH/SAFFRON
 AIOLI 26*

*ALL PRODUCE ORIGINATES FROM
 LOCAL FARMS WITHIN A 70 MILE
 RADIUS*

 **GLUTEN FREE**