

V Restaurant, Bistro & Bar

Casual Bistro Menu Served 7 Days a Week 11am ~ 8pm

STARTS

Soup Du Jour ~ cup 8 / bowl 12

Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12

Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 14

Escargot ~ (6) burgundy snails, truffle pesto, butter, toasted bread crumbs, toasted focaccia 18

Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shishito peppers, green goddess aioli 19

Brussel Sprouts GF ~ fried brussel sprouts, bleu cheese crumbles, applewood bacon pieces, truffle balsamic glaze 18

Salmon Rilletes ~ poached & smoked salmon, dill, horseradish, lemon + more, topped with sour cream & chives, toasted focaccia 18

Pork Frites ~ chipotle pulled pork, crispy french fries, barbecue sauce, sour cream, scallions 17

Chef's Choice Cheese Plate * ~ honey, grain mustard, fig jam, sliced apple, dried & fresh fruit, candied pecans, french baguette 30
ADD charcuterie & gardinaire 15

SALADS

Winter Wonder *GF ~ mixed greens, diced apples, roasted butternut, feta cheese, walnuts, maple balsamic vinaigrette 18

Beet GF * ~ mixed greens, braised beets, diced pear, walnuts, red onion, blue cheese, honey balsamic vinaigrette 18

Charred Romaine GF ~ grilled romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 19

Duck *GF ~ mixed greens, pan seared duck breast, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 22

Garden of Eden *GF ~ mixed greens, dried mission figs, prosciutto, chèvre goat cheese, candied pecans, champagne vanilla vinaigrette 18

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 13

PLATES

BURGERS/SANDWICHES COME WITH CHIPS
CHANGE TO ~ side fries 5, truffle fries 7, cup of soup 8, side mixed greens 7

1/2 lb. Angus Burger ~ house sauce, lettuce, tomato, kosher dill pickle, red onion, toasted brioche bun 16
ADD - cheddar, swiss or bleu ~ 1.5 (per cheese)
ADD bacon 5 OR avocado ~ 3.5

Veggie Burger ~ house~made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 16

Portabella Mushroom Dip ~ marinated & grilled portabella mushroom, caramelized onion, swiss cheese, horseradish cream sauce, ciabatta, au jus 17

Pulled Pork Sandwich ~ chipotle pulled pork, house made barbecue sauce, kosher dill pickles, fried onion strings, toasted brioche bun 17

Spinach & Artichoke Chicken Sandwich * ~ chicken breast, fresh spinach, artichoke & pine nut spread, toasted sourdough 18

BLTP ~ applewood smoked bacon, grilled pineapple, lettuce, tomato, sriracha mayo, lightly toasted sourdough 18

Steak Frite GF ~ 8 oz. grilled prime new york, crispy french fries, béarnaise sauce 29

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 5, chicken 7,
salmon 13, shrimp 12, duck breast 12,
8 oz. prime new york 20

HOUSE SAUCES .50 XTRA CHZ CRUMBS .75

SPLIT FEE FOR SALADS & SANDWICHES +3

SPLIT FEE FOR ALL ENTREES +7

GLUTEN FREE BUN / BREAD +2 GLUTEN FREE
PASTA +4

SUB VEGAN CIABATTA ROLL UPON REQUEST

* contains nuts / GF ~ Gluten Free
20% Gratuity added to tables of 6+

V Restaurant, Bistro & Bar

Fine Dining

SERVED THURSDAY ~ SUNDAY STARTING @ 5PM
LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED

French Onion Stuffed

Chicken Breast GF 42

chicken breast stuffed with caramelized onions & fontina cheese, french onion gravy, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2023 Tatyanna, Murphys

12 oz. Prime New York Steak GF 52

simply seasoned & grilled, pomegranate mushroom demi-glace, mashed potatoes, seasonal vegetables

~ wine pairing suggestion:
2019 Phoenix, Murphys

Fish Du Jour MP

chef's choice fish, accompaniments

~ wine pairing suggestion:
See server for details on dish & wine pairing

Duck *GF 43

pan seared & oven finished duck breast, medley of roasted butternut squash, sweet potato, brussel sprouts, chèvre goat cheese, cranberry glaze

~ wine pairing suggestion:
2021 Grenache, Murphys

Rack of Lamb GF 52

frenched rib rack, chocolate mint demi-glace, parmesan fregula, seasonal vegetables

~ wine pairing suggestion:
2019 Barbera, Murphys

Pasta Du Jour MP

chef's choice pasta, accompaniments

~ wine pairing suggestion:
see server for details on dish & wine pairing

GF ~ Gluten Free / * Contains Nuts

20% Gratuity added to tables of 6 or more