

V Restaurant, Bistro & Bar

STARTS

- Soup Du Jour** ~ cup 6 / bowl 9
- Devils on Horseback** GF ~ (5) bleu cheese stuffed, applewood smoked bacon wrapped dates 12
- Truffle Fries** GF ~ truffle oil, parmesan cheese, herbs 10
- V Olives** GF ~ fried anchovy stuffed spanish olives 10
- Crispy Calamari & Shrimp** GF ~ tubes & tentacles, shrimp, shishito peppers, green goddess aioli 17
- Brussel Sprouts** GF ~ fried brussel sprouts, bleu cheese crumbles, applewood smoked bacon pieces, balsamic glaze 14
- Salmon Rillettes** ~ poached & smoked salmon, dill, horse-radish, toasted baguette 15
- Chef's Choice Cheese Plate *** ~ honey, sliced apple, fruit spread, dried fruit, candied pecans, toasted baguette 26
ADD Charcuterie 10

SALADS

- Braised Beet** *GF ~ mixed baby greens, beets, candied pecans, mandarine oranges, red onions, craisins, chèvre goat cheese, pomegranate orange vinaigrette 15
- V Nicoise** GF ~ mixed baby greens, pan seared salmon, olives, fingerling potatoes, green beans, boiled egg, cherry tomatoes, capers, watermelon radish, spanish white anchovies, lemon thyme vinaigrette 19
- Charred Romaine** GF ~ charbroiled artisan romaine, applewood smoked bacon, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 15
- Maple Leaf Duck** *GF ~ 8oz maple leaf duck breast, mixed baby greens, candied pecans, craisins, sliced apple, brie cheese, champagne vanilla vinaigrette 19
- Orchard Crab** *GF ~ mixed greens, diced apples, goat cheese, candied pecans, dungeons & blue crab, champagne vanilla vinaigrette 19

PLATES

- ** Burgers and sandwiches come with chips ****
- ADD side fries 4, truffle fries 5, cup of soup 6, side mixed greens 6
- 1/2 lb. angus burger** ~ house sauce, lettuce, tomato, dill pickle, red onion, toasted brioche bun 14
ADD - cheddar, swiss or bleu ~ 1 .50(per cheese)
ADD bacon or avocado ~ 3
- Veggie Burger** ~ house made patty, marinated tomato, champagne vinaigrette arugula, green goddess aioli, toasted brioche bun 14
- VEGAN/GLUTEN FREE VEGGIE PATTIES AVAILABLE UPON REQUEST
- Eggplant** ~ roasted eggplant, braised beets, spinach, feta, herbed garlic, caper, kalamata olive, mayo spread, toasted focaccia 14
- Reuben** ~ slow cooked corned beef, swiss, sauerkraut, dijon mustard, house sauce, toasted marble rye 15
- French Dip** ~ sliced roast beef, swiss, horseradish cream au jus, toasted french roll 15
- Fish N' Chips** ~ (3 pieces) tempura cod, herbed fries, house coleslaw, green goddess aioli 18
- Truffle Mac N' Cheese** ~ parmesan, 2yr white cheddar, garlic, shallots, truffle oil, toasted bread crumbs, herbs 14
- Salmon Béarnaise** GF ~ salmon filet, polenta cake, lemon arugula, herbed tomatoes, béarnaise 25
- Pasta Du Jour** ~ MP

ADD to any dish ~ Boiled Egg 2.5, Bacon 5, chicken 6, Salmon 12, Shrimp 10, Duck Breast 11

~ SUBSTITUTE GLUTEN FREE BUN ~ 2

~ SUBSTITUTE GLUTEN FREE PASTA ~ 3

Dinner Entrees Available Thursday - Sunday at 5pm

- 1/2 Rack of Lamb** ~ herb crusted half rack of lamb, pomegranate red wine reduction, mashed potatoes, seasonal vegetables 42
- Maple Leaf Duck Breast*** ~ 8 oz. pan seared and roasted duck breast, raspberry chili coulis, parmesan, pine nut & herb fregula, seasonal vegetables 39
- Prime Grade New York** GF ~ 12 oz. steak, bacon bleu cheese butter, mashed potatoes, seasonal vegetables 45
- Chicken Piccata** ~ tenderized, breaded & fried chicken breast, lemon caper sauce, fettuccini noodles, seasonal vegetables 29
- Fish Du Jour** ~ MP

20% Gratuity Added to Groups of Six+

*contains nuts/GF Gluten Free