



- *Gluten Free*



- *Vegetarian*



- *Vegan*

Starters

Seared Ahi

Seared and Served with Espelette Vinaigrette- \$13

Calamari

Served with House-Made Cocktail Sauce- \$12

Crab Cake and baby greens

Crab Cake on a Baby Herb Leaf salad and citrus vinaigrette- \$12

Entree Salads

Greek Quinoa Salad

Cucumber, Red Onion, Chickpeas, Spinach, Kalamata Olives, Baby Tomatoes, & Feta Tossed in Greek Vinaigrette – \$10

Chicken \$15 Seared Ahi \$19 Salmon \$20 Shrimp \$21

Sesame Salad

Colossal Shrimp, Slaw, Greens, Rice Noodles, Mandarins, and Peanuts with Sesame Wasabi Dressing - \$17

Salmon Salad

Grilled Salmon, Romaine Wedge, Candied Bacon, Dried Tomatoes, Cherry Tomatoes, Gorgonzola Vinaigrette.- \$18 small \$13

Traditional V.C. Favorites

Served with a choice of cup of soup or house salad.

House salad may be substituted with Caesar \$2, or half Wedge \$4

Prime Filet

8oz Filet, Finished on veal demi & port on Mashed Potatoes and Sauteed Asparagus \$37

14oz Bone-In Short Rib

Braised in Tomato and Red Wine Demi, Over Roasted Baby Potatoes \$30

10oz Berkshire Pork Chop

Seared and Served with Whole Grain Mustard Jus and Baby Potatoes \$19

Maple Pecan Salmon

Maple-Pecan Crusted Scottish Salmon with Baby Red Chard & Wild Rice \$25

Specialty Options

Cauliflower Crust Margherita



Gluten Free Crust Topped with Red Sauce, Mozzarella and Baby Heirloom Tomatoes, Roasted Garlic, finished with Baby Arugula \$10

Vegan Pad Thai



Sautéed Vegetables with Rice Noodles and Peanuts, in Tamarind Sauce \$8

Shrimp over Zucchini noodles



Sautéed Shrimp On a Bed of Fresh Zucchini Noodles with Pesto \$16

Teriyaki Salmon Bowl



Teriyaki Glazed Salmon on Bed Of Rice with Greens, Radish, Pickled Cucumber, Carrots, and Avocado \$17

Chef's Inspirations

Bringing you something new every month inspired by the season

-Chef's Bite-



Crispy Brussels Sprouts with Marcona Almonds, Queso Fresco & Port \$6

-Vegetarian Special-



Fried Avocado on Heirloom Tomatoes with Pomegranate Glaze \$10

-500 Calorie Lite Meal-



Maple Ginger Beef, Tender Cuts Of Tenderloin Sautéed with Maple, Ginger, and Gluten Free Soy Sauce. \$13

-Salad of the Season-



Chopped Chicken, on Romaine with Fresh Berries, Blue Cheese, Pecans, Bacon and Raspberry Vinaigrette \$13

-Fish of the month-



Pan Seared Pacific Sea Bass with Herb Butter Grits & Lemon Cream \$21

-Steak Special-



12oz Prime New York Served with Duck Fat Baby Potatoes and Chef's Vegetables \$31

-Pizza-

10" Pepperoni, with Red Sauce, Fresh Mozzarella and Ricotta
Finished with Roasted Garlic Cloves \$11

**Pizza may be substituted for Flatbread or Gluten Free Crust*