



ENTRÉES

All Entrées and Steaks include choice of Soup or Salad

Pan Seared Red Fish **27**

Dirty Rice, Asparagus, Shrimp Cream Sauce

Vegetarian Entrée **17**

Curry Roasted Cauliflower, Grilled Broccolini,
Grape Tomatoes, Fresh Herbs, Lemon Sauce

Pork Tenderloin **23**

Roasted Acorn Squash, Fried Brussels Sprouts,
Bacon, Honey, Whiskey Demi-Glace

Roasted Half Chicken **25**

Roasted Garlic Mashed Potatoes,
Vegetable of The Day,
Lemon-Rosemary Butter Sauce

Chicken Tosca **23**

Parmesan-Crusted Chicken Breast,
Mashed Potatoes, White Wine Cream Sauce

Crispy Pan Roasted Salmon . . . **26**

Cauliflower Puree, Fried Brussels Sprouts,
Bacon, Apple Verjus

Build Your Own Burger **13**

8 oz. Angus Beef Patty, Lettuce, Tomatoes,
Pickles, Red Onions, Brioche Bun, French Fries

Braised Beef Short Ribs **25**

Creamy Mascarpone Polenta,
Roasted Mushroom Ragout, Broccolini,
Natural Braising Jus

STEAKS

*14 oz Certified Angus Ribeye **33**

Mashed Potatoes, Vegetable of the Day,
VCC Steak Butter

*14 oz Akaushi Ribeye **46**

Potato Gratin, Sautéed Spinach, Steak Butter

*Steak Au Poivre **39**

6 oz. Peppercorn-Crusted Beef Tenderloin,
Potato Puree, Grilled Asparagus,
Cognac Demi Glace

*6 oz Certified Angus Petit Filet **37**

Mashed Potatoes, Vegetable of the Day,
Crispy Onions, Port Wine Demi-Glace

Chicken Fried Steak **17**

Tender Hand Breaded Beef Cutlet,
Mashed Potatoes, Vegetable of the Day,
Creamy Jalapeno or Black Pepper Gravy

*Chopped Steak **18**

Fresh Ground Filet & Chuck Steak,
Mashed Potatoes, Sautéed Onions & Mushrooms,
Vegetable of The Day, Brown Gravy

*Chateaubriand **57**

12 oz. Center Cut Beef Tenderloin for Two,
Potato Gratin, Grilled Asparagus,
Sautéed Mushrooms, Red Wine Demi Glace

**Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.*