

## FEATURED ENTRÉES

All featured entrées served with your choice of soup or salad

**Pork Tenderloin — 23**  
*Sweet Potatoes, Dijon Mustard, Apples,  
Mushrooms, Whiskey-Maple Jus*

**Roasted Half Chicken — 21**  
*Mashed Potatoes, Vegetable of the Day,  
Lemon-Thyme Butter*

**Shrimp Scampi — 22**  
*Garlic, Parsley, Homemade Fettuccine,  
White Wine Cream Sauce*

**Dijon Crusted Salmon — 23**  
*Parsnip Puree, Brussel Sprouts,  
Bacon, Honey Sherry Emulsion*

**Boneless Braised Short Ribs — 26**  
*Celeriac Puree, Roasted Root Vegetables,  
Natural Braising Jus*

**\*Steak Sandwich — 18**  
*Grilled Ribeye Steak, Sundried Tomato Tapenade,  
Crispy Onions, French Baguette*

**Fried Shrimp Platter — 19**  
*6 Large Fried Shrimp, French Fries,  
Tartar or Cocktail Sauce*

**Chicken Tosca — 19**  
*Parmesan-Crusted Chicken Breast,  
Mashed Potatoes, White Wine Cream Sauce*

**\*Spicy Peppercorn Seared Ahi Tuna — 29**  
*Lentils du Puy, Spinach Puree, Roasted Shallot, Demi Glace*

**\*14 oz. Certified Angus Ribeye — 42**  
*Mashed Potatoes, Vegetable of the Day, VCC Steak Butter*

**\*4 oz. or 6 oz. Certified Angus Petit Filet — 28/38**  
*Shannon's Baked Potato Salad, Roasted Shallot,  
Haystack Onions, Vegetable of the Day, Cognac Demi-Glace*

## VALUE MENU

**Green Chile Chicken  
Enchiladas — 15**  
*Roasted Chicken, Spanish Rice,  
Poblano and Tomatillo Sauce*

**Chicken Fried Steak — 15**  
*8 oz. Tender Beef Cutlet, Creamy Black Pepper Gravy,  
Mashed Potatoes, Vegetable of the Day*

**\*Build Your Own Burger — 10**  
*8 oz. Angus Beef Patty, Lettuce, Tomatoes, Pickles,  
Red Onions, Brioche Bun, French Fries*

**VCC All-American Meatloaf — 14**  
*Mashed Potatoes, Vegetable of the Day,  
Tomato Glaze*

**Pork Ramen — 15**  
*Homemade Ramen Noodles,  
Roasted Pork, Soft-Boiled Egg, Mushrooms, Pork Broth*

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