

DINNER

SOUP DU JOUR - ASK YOUR SERVER ABOUT OUR FRESH SELECTION OF THE DAY

3.75 cup ~ 4.75 bowl

APPETIZERS

Seared Ahi Tuna - Sweet soy & sesame reduction, served with frisee salad 13.50

Melitzano Salata - Roasted eggplant pâté with pita bread 12.50

Alaskan Oysters* - Three preparations: Raw on the half shell, lime chipotle mignonette or Rockefeller 3.00 ea.

Ahi Nachos* - Fresh Ahi tuna marinated and served with fried wonton chips, wasabi cream sauce, Wakami salad & Tobiko 11.75

Fried Calamari Strips - Lightly breaded & fried, served with chipotle aioli 11.25

Crab Cakes - House made crab cakes lightly fried, topped with a lime cilantro aioli & fire roasted red pepper aioli 12.75 as entrée with salad 15.50

Seared Scallops - Pineapple, mango, peach salad, served with guava puree 12.75

Venison Brochettes - Crimini mushrooms, white onion, raspberry citrus demi glace, served on a bed of spaetzle 12.25

SALADS

Pear and Roquefort salad - Baby greens, champagne strawberry vinaigrette, candied pecans, shaved red onion, Asian pear, roquefort cheese 8.50 as entrée 14.00

Garden Salad - Baby greens tossed in house vinaigrette, tomatoes, English cucumbers, shaved red onions & Danish blue cheese 6.50

Caprese Salad - Fresh mozzarella, tomatoes, basil & baby greens with a balsamic reduction 9.75

Caesar Salad - Van's version of the Tijuana Classic 7.00 as entrée 12.50

Roasted Beet Salad - Roasted beets, tomatoes, shaved red onions, toasted pine nuts & chevre 7.50 as entrée 13.50

Apple and Walnut salad - Baby greens, vine ripe tomatoes, toasted walnuts, crisp apple, & chevre cheese 7.50 as entrée 13.50

Add chicken, salmon lox, or blackened halibut to any entrée size salad 5.00

ENTRÉES

Wild Mushroom Fettuccine - Sautéed shiitake and Crimini mushrooms, tomatoes and asparagus in a light garlic-cream sauce, served with garlic toast points 14.75

Fresh Catch - Chef's choice, changes weekly, market price

Bacon Swiss Burger* - Our own custom blend of freshly ground chuck, sirloin and brisket, grilled medium, unless otherwise requested, topped with sautéed mushrooms & onions, served with lettuce, onion, tomatoes & house mayonnaise 14.25

Grilled Filet Mignon - Topped with Blue cheese, hickory smoked bacon chiffonade and served with garlic mashed potatoes, fresh vegetables and green peppercorn demi glace 27.00

Baby Back Ribs - Rubbed with jerk seasoning, broiled & glazed with our house rum barbeque sauce, served with sweet potato fries & sweet chili slaw 15.75

Roasted Lamb Chop - Encrusted with toasted peanuts & served with acorn squash puree, roasted beet puree, fresh vegetables, and au gratin potatoes 27.00

Seared Venison - Candied pistachios, honey mustard drizzle, served with fresh vegetables, spaetzle & wild berry gastrique 28.00

Executive Chef Jonah Cotter

An 18% Gratuity will be added to Parties of 5 or more

A 20% gratuity will be added to split checks

Split plate charge 5.00

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