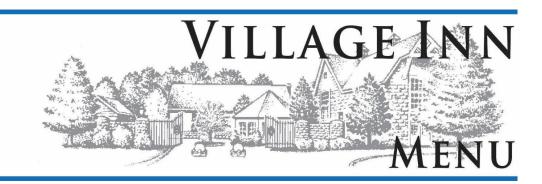


COCKTAILS - DINING - CATERED EVENTS



# **CHEF'S WEEKLY SPECIALS**

#### Soup

Chicken Noodle - 7.95

#### Salad GF, V

#### **Blueberry Cucumber Salad**

Mixed Baby Greens, Feta Cheese,

Candied Walnuts, Balsamic Vinaigrette - 10.95

#### Pizza GF

#### Chorizo and Black Bean

Cheddar Jack Cheese, Sour Cream, Scallions, Cauliflower Crust - 16.95

## **Entrée GF**

#### **Beef Tenderloin Tips**

Sautéed Broccoli, Shredded Carrots, White Rice, Soy Chili Sauce - 37.95

# STAPLES / SMALL PLATES

## SHRIMP TACOS (2) GF

Citrus Slaw, Pickled Red Onions, Cotija Cheese, Cilantro Lime Aioli, Corn Tortillas - 11.95 (Make it 3 Tacos - \$16.95)

## JUMBO LUMP CRABCAKE

Creamed Corn, Roasted Shishito Peppers - 19.95

#### **BAVARIAN PRETZELS (3)**

Spicy Mustard & Bacon Beer Cheese for Dipping - 12.95

#### FRIED ZUCCHINI STICKS GF

Marinara Sauce for Dipping - 10.95

## TUNA TARTARE

Mango, Avocado, Sesame Soy, Wasabi Crème, Wonton Crisps - 18.95

## SHRIMP/CALAMARI FRITTO MISTO GF

Cherry Peppers, Red Onion, Marinara Sauce - 17.95

#### JUMBO SHRIMP COCKTAIL GF

Zesty Cocktail Sauce, Lemon - 17.95

## QUESADILLA V

Scallions, Tomatoes, Cheddar Jack Cheese - 12.95 Add Grilled Chicken - 15.95 (Also Available Gluten Free)

## DOUBLE TRUFFLE FRIES GF, V

Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 14.95

## FRESH MOZZARELLA PIZZA GF, V

Marinara, Fresh Basil, EVOO, Cauliflower Crust - 14.95

## HOUSE SMOKED WINGS GF

Choice of - Buffalo, BBQ, Jerk, Garlic Parmesan, Honey Chili ½ Dozen - 12.95 / Full Dozen - 18.95

#### DEVILED EGGS GF

Pickled Jalapeño, Crumbled Bacon - 7.95

# **SOUPS & SALADS**

## BAKED FRENCH ONION V

Three Cheese Blend - 9.95

## SMOKE RISE GF, V, VG

Tender Baby Lettuces, Seasonal Toppings, Red Wine Vinaigrette - 9.95 Entrée Size - 14.95

#### **CLASSIC CAESAR**

Parmesan, Seasoned Croutons - 10.95 Entrée Size - 15.95

## WEDGE GF, V

Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved Red Onion, Crumbled Bleu Cheese - 12.95 Entrée Size - 17.95

## PICKLED BEET & GOAT CHEESE GF, V

Mixed Baby Greens, Candied Walnuts,

Red Wine Vinaigrette - 11.95 Entrée Size - 16.95

Add-ons: - Seared Salmon - \$16.95, Lump Crabcake - \$17.95, Jumbo Gulf Shrimp - \$4.95 each, Seared Scallops - \$5.95 each, Filet Mignon - \$35.95, Grilled or Crispy Chicken Breast - \$9.95.

## **BURGERS & SANDWICHES**

Choice of French Fries, Sweet Potato Fries, or a Side Smoke Rise Salad. Upgrade to our Truffle Fries for just \$1.95. Gluten Free Burger Bun Available

#### 8 OZ. SMOKE RISE BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 18.95

#### BEYOND BURGER VG, V

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 18.95

### ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 18.95

# **BURGER ADD-ONS - \$1.50 EACH**

<u>Cheeses:</u> - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella <u>Toppings:</u> - Sautéed Mushrooms, Crisp Bacon, Fresh Avocado, Sautéed Onions, Guacamole.

#### MAINE LOBSTER ROLL

Quarter Pound of Fresh Chilled Maine Lobster Meat, Butter Toasted New England Bun, Old Bay French Fries - 37.95

#### PRIME RIB PANINI

Sliced Prime Rib, Caramelized Sherry Onions, Cheddar Cheese, Focaccia Bread, Horseradish Chive Dipping Sauce - 18.95

#### CRISPY PANKO CHICKEN SANDWICH

Crispy Bacon, Jalapeños, Cheddar Cheese, Pickles, Ranch, Lettuce, Tomato, Red Onion, Toasted Brioche Bun - 17.95

# **ENTRÉES**

#### 8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Sautéed Spinach, Natural Jus - 44.95

## GRILLED SKIRT STEAK GF

Gigante Beans, Haricot Verts, Red Bliss Potatoes, Chimichurri - 37.95

## 10 OZ. SPECIAL RESERVE PORK CHOP GF

Peach Thai Chili, Roasted Sweet Potatoes, Sautéed Broccoli - 38.95

#### 16 OZ. SLOW ROASTED PRIME RIB GF

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour - 44.95 \* Available on Fridays Only \*

#### CHICKEN MILANESE

Baby Arugula, Red Onion, Cherry Tomatoes, Parmesan Reggiano, Lemon Thyme Vinaigrette, Balsamic Reduction - 29.95

## PAN SEARED HIDDENFJORD SALMON

Balsamic Glaze, Cherry Tomato Broccoli Farro - 32.95

## PAN ROASTED RED SNAPPER GF

Asparagus, Wild Rice, White Wine Pan Sauce, Crispy Capers - 34.95

## SEARED SHRIMP AND SCALLOP LINGUINI

Haricot Verts, Asparagus, Mushrooms, Black Garlic Pan Sauce - 36.95

## RIGATONI BOLOGNESE

Topped with Herbed Ricotta - 25.95

### PENNE VODKA v

Blush Sauce, Parmesan Reggiano - 18.95

Add-ons: - Grilled or Panko Chicken 9.95, Jumbo Shrimp \$4.95 each

## **SIDES** - \$7.95 EACH

Idaho Whipped Potatoes GF
Baked Potato GF
Sweet Potato Fries GF
Wild Rice GF
Sautéed Haricot Verts GF
Sautéed Broccoli GF
Sautéed Asparagus GF

Roasted Sweet Potatoes **GF**French Fries **GF**Truffle Fries **GF** 

Red Bliss Potatoes **GF** Sautéed Spinach **GF** Crispy Broccoli **GF** 

Creamed Corn

GF - Gluten Free V - Vegetarian VG - Vegan

\* Please Notify Your Server of Any Known Food Allergies \*

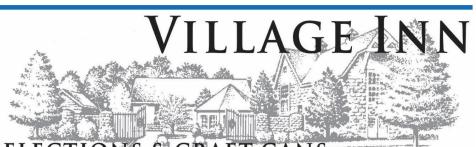
\* Separate Checks Are Limited to a Maximum of Six Per Table \*

A 3% surcharge will be added to your check when paying by credit card.



Bin #29. Pasqua 11 Minutes Rose 2020

Pronounced strawberry and peach scents with marked salty-fruit tension and concentration. Finishes clean and fresh. (WN 90)



WS-Wine Spectator, WN-Wine News, W&S-Wine & Spirits

WINES - SPARKLERS -	TA	P SELECTIONS & CRAFT CANS
WHITES BY THE GLASS		REDS BY THE BOTTLE
Sutter Home Moscato or Riesling	9	Bin #30. Smith and Hook Proprietary Red Blend 2022 40
J. Roget Brut Split Deloach Chardonnay	9 11	This expressive blend features intense aromas of red and black berries, plums and dark cherries underscored by notes of lavender. (JS 93)
•	11	Bin #31. Orin Swift Cellars 8 Years in the Desert 2022 69
LaLuca Prosecco Split	13	Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fennel.
1 0,	11 13	53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)
REDS BY THE GLASS	10	Bin #32 Rombauer Vineyards Zinfandel 2020 55  Aromas of raspberry, cherry, and cranberry mingle with notes of dried
	10	Herbs and flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91)
Smith and Hook Proprietary Red Blend	12	Bin #33. Goldschmidt Vineyard Chelsea Merlot 2022 44
	11 11	Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style, resonates with power and elegance. Enjoy with a great steak or chop. (WS 91)
±	13	Bin #34. Stags' Leap Winery Napa Valley Petite Sirah 2020 56
Robert Mondavi Bourbon Barrel Cabernet Sauvignon	13 14	Notes of violet, candied floral blossom and black raspberry. On the palate,
BEERS ON DRAFT	17	layers of blueberry, Bing cherry, raspberry gelato, and black cherry. (RP 94)  Bin #35. Liberty School Cabernet Sauvignon 2019  42
	10	Displays upfront aromas of ripe red fruit and hints of vanilla, followed
<del>-</del>	10	by similar vibrant red berry flavors. The wine has a ripe full finish. (RP 90)
Kane Brewing Co Head High (IPA, 6.6% ABV)	10	Bin #36. Orin Swift Cellars Abstract Grenache Blend 2022 68 This wine pulls you in with notes of blueberry, black fig, strawberry and
	10	hints of rhubarb. The palate exudes rich notes of dark plum. (WE 87)
<del></del>	10	Bin #37. Pahlmeyer Jayson Pinot Noir Sonoma Coast 2022 68
	9.5	Nose of violets, cherries, blueberries, orange and clove. It's medium-bodied with silky, refined tannins that delivers an expressive, bold finish. (JS 93)
SPECIALTY PINTS	10	Bin #38. 14 Hands Hot to Trot Red Blend 2018
	12 12	This polished red offers aromas of cherry, red currant and tea. Flavors of
<del></del>	12	ripe berries and plums give way to subtle notes of baking spice. (WS 88)
<del></del>	12	Bin #39. Allegrini Palazzo Della Torre 2018  Allegrini Palazzo Della Torre 2018  The second of Georgia Consideration of Consi
CHAMPAGNES & SPARKLERS		A blend of Corvina, Corvinone, Rondinella and Sangiovese. The savory palate offers dried cherry, vanilla and licorice with polished tannins. (RP 91)
	30	Bin #40. The Language of Yes Cuvee Sinso 2022 38
The nose is defined offering bold orchard fruits and crisp pears.		Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon on the nose. 26% Syrah, 60% Grenache, 3% Tannat and 1% Viognier. (WE 92)
Bin #11. <u>J. Roget Brut</u> (United States)  Medium-dry American sparkling wine with apple & pear aromas.	25	Bin #41. Caymus 50th Anniversary Cabernet Sauvignon 2022 120
	58	The nose is a tapestry of dark blackberry, cassis, and ripe plum. The palate
Rich and refined yet overflowing with fresh fruit and lively acidit	ity.	features tobacco, vanilla, and a hint of dark chocolate. The tannins are well integrated, with a long, satisfying finish. (WS 94)
Features red apple and raspberry flavors laced with toasty brioche and fresh ginger. Long, luscious finish. (WS 92)	e	Bin #42. Brancaia Tre Rosso Super Tuscan 2022 39
Bin #13. Dom Perignon (France) 250	50 <b>*</b>	80% Sangiovese, 10% Merlot and 10% Cabernet. Lots of fruit on the nose;
Hints of fresh almond immediately open up into preserved lemor		aromas of raspberry and blackberry and hints of coffee and fresh flowers.  Medium bodied, with velvety tannins and a long, pleasing finish. (RP 93)
and dried fruits, rounded off by darker smoky qualities. (RP 90)		Bin #43. Rombauer Vineyards Merlot 2022 69
WHITES BY THE BOTTLE	36	Red plum, dried cranberry, black cherry and mint on the nose. Bursting
Bin #20. <u>La Crema Monterey Chardonnay 2022</u> Hints of grilled pineapple, citrus blossom, tangerine, and papaya,	26	with blackberry and warm pie crust flavors through the finish. (RP 94)  * Denotes wine is not applicable to the Thursday 20% off promotion *
complimented by touches of white peach and barrel spice. (WS 91	•	
Bin #21. J. Vineyards Pinot Gris 2022  Notes of fresh-picked white peach, golden kiwi and nectarine	30	<u>SPECIALTY WINES</u>
that blend with Meyer lemon, pear and mandarin. (WS 87)		Bin 500. <u>Pahlmeyer Napa Valley Proprietary Red 2021</u> - 280*
<del></del>		Blackberry, leather and Spanish cedar followed by subtle hints of dried sage.  Characteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97)
Notes of Meyer lemon introduce the bright palate. Butterscotch, marzipan, and pineapple emerge through a layered finish. (JS 93)		Bin 501. Orin Swift Cellars Machete Petite Sirah 2020 - 91*
	-	On the palate, plum galette, dark chocolate, barbequed tri-tip and sweet oak. Puckering
Fresh and fruity, medium-bodied with lively tones of canned peach, pineapple and grapefruit. (WE 93)		tannins to finish, this wine closes on a high note with a touch of blood orange zest and lingering acidity. Petite Sirah, Syrah, and Grenache. (JS 92)
		Bin 502. Orin Swift Cellars Papillion Bordeaux Red Blend 2021 - 120*
Aged in French and American oak to complement the full, ripe		Initial fruit purity delivers a smooth entry of crushed dark berry, savory herb, licorice,
fruit characteristics with notes of sweet baking spices. (WS 91)		dusty earth and cedary oak flavors. Cabernet Sauvignon, Merlot, Petit Verdot, Malbec
Bin #25. Orin Swift Mannequin Chardonnay 2022  Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak	10	and Cabernet Franc. (RP 94)
are complemented by subtle notes of jasmine and caramel. (RP 91	1)	Bin 503. <u>Argiano Brunello Di Montalcino 2019 DOCG</u> - 145* Delightful aromas of juicy red cherries, strawberries, rose petals and wild bush,
	29 t	together with hints of juniper and ground herbs. Medium-bodied with firm tannins
Creamy notes of glazed peaches, dried mangoes and caramel. Full-bodied with a twist of tangerine finish. (JS 90)		and crisp acidity. (RP-95) ** Wine Spectator 2023 Wine of the Year Award **
. ,	20	Bin 504. Louis Martini Napa Valley Cabernet Sauvignon 2021 - 84*
Classic Marlborough Sauvignon Blanc with aromas of citrus,	/ A	A slightly high-toned red with walnut, berry, chocolate and spice on the nose and palate. Medium-to full-bodied with chewy tannins and a rich finish. (WS 93)
tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)	)	Bin 505. Renato Ratti Marcenasco Barolo 2020 - 94*
Bin #28. <u>Ferrari-Carano Pinot Grigio 2023</u> Bright, clean, and refreshing are the defining qualities of this win	ne.	A compelling mix of sweet red-toned fruit, blood orange, mint, white pepper and cedar.
Notes of acacia flowers, white peach, and lemons. (WE 92)		Medium in body and translucent, with fine balance. (RP 95)  WE Wine Enthusiast RP Robert Parker IS James Suckling
Bin #29. Pasqua 11 Minutes Rose 2020	29	WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling

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VILLAGE INN

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS