

#### COCKTAILS - DINING - CATERED EVENTS

# VILLAGE INN WHENU

# **CHEF'S WEEKLY SPECIALS**

#### Soup du Jour GF

Chicken Tortilla - 9.95

#### Salad GF, V

#### **Greek Salad**

Mixed Baby Greens, Cherry Tomatoes, Red Onion, Olives, Cucumbers, Chickpeas, Feta Cheese, Tahini Vinaigrette - 10.95

#### Pizza GF

# Fig and Prosciutto

Goat Cheese, Baby Arugula,

Blood Orange Vinaigrette, Cauliflower Crust - 16.95

#### **Entrée GF**

# Double Gloucester Short Rib Cavatappi

Topped with Toasted Panko - 34.95

# STAPLES / SMALL PLATES

#### CHILI CHEESE DIP GF

House-made Blackened Potato Chips - 19.95

#### SHRIMP TACOS (2) GF

Citrus Slaw, Pickled Red Onions, Cotija Cheese, Cilantro Lime Aioli, Corn Tortillas - 12.95 (Make it 3 Tacos - \$17.95)

#### EGGPLANT ROLLATINI V

Ricotta, Mozzarella, Marinara - 15.95

#### JUMBO LUMP CRABCAKE

Creamed Corn, Roasted Shishito Peppers - 19.95

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

Spicy Mustard & Bacon Beer Cheese for Dipping - 12.95

#### SESAME CRUSTED AHI TUNA

Avocado Crema, Pineapple Salsa, Hoisin Drizzle - 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 - 16.95 (Also Available Gluten Free)

# **DOUBLE TRUFFLE FRIES GF, V**Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 14.95

Tresh Roseniary, Lamiesan Reggiano, Diack Trume Oil - 14.

#### 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  $\frac{1}{2}$  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

#### ARUGULA AND SWEET POTATO GF, V

Toasted Pecans, Dried Cranberries, Feta Cheese, Maple 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.

\* Please notify your Server of any known food allergies \*

#### **BURGERS & SANDWICHES**

Choice of French Fries, Sweet Potato Fries, Blackened Potato Chips, or Side Smoke Rise Salad. Upgrade to Truffle Fries for \$1.95 more! 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 - 20.95

#### ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 19.95

## 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.

#### PRIME RIB PANINI

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

#### CRISPY PANKO CHICKEN SANDWICH

Buffalo BBQ Sauce, Coleslaw, Pickles, Lettuce, Tomato, Red Onion, Toasted Brioche Bun - 17.95

# **ENTRÉES**

# 8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Sautéed Spinach, Natural Jus - 54.95

#### BRAISED SHORT RIB GF

Idaho Whipped Potatoes, Baby Carrots, Crispy Onions, Natural Jus - 36.95

# GRILLED SKIRT STEAK GF

Pineapple Fried Rice, Garlic Ginger Soy Marinade - 39.95

# 10 OZ. SPECIAL RESERVE PORK CHOP GF

Sweet Potatoes, Broccoli, Caramelized Apple Brandy Cream - 38.95

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

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour – 50.95 \* Available on Fridays Only \*

# PAN SEARED HIDDENFJORD SALMON GF

Fingerling Potatoes, Bacon Brussel Sprouts, Maple Glaze - 34.95

#### PAN ROASTED ATLANTIC HALIBUT GF

Wild Rice, Haricot Vert, Mushroom Leek Tapenade - 38.95

# SEARED SHRIMP AND SCALLOP LINGUINI

Pancetta, Roasted Butternut Squash, Baby Arugula - 36.95

#### CHICKEN SCALLOPINI

Tomato, Fresh Mozzarella, Sautéed Broccoli, Quatro Formaggi Risotto, Balsamic Pan Sauce - 30.95

# AUTUMN CHICKEN STEW

Butternut Squash, Red Bliss Potatoes, Mushrooms - 30.95

# HOUSE-MADE LASAGNA BOLOGNESE

Béchamel Cream, Mozzarella, Bolognese Sauce - 25.95

#### PENNE VODKA V

Blush Sauce, Parmesan Reggiano - 18.95

Add-ons: - Grilled/Panko Chicken - 9.95, Jumbo Shrimp - 4.95 each

# <u>SIDES</u> - \$7.95 EACH

Idaho Whipped Potatoes **GF**Baked Potato **GF**Sweet Potato Fries **GF**Fingerling Potatoes **GF**Wild Rice **GF**Sautéed Haricot Vert **GF** 

Sautéed Broccoli GF

Creamed Corn

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

Roasted Butternut Squash GF

Quarto Formaggi Risotto **GF** Sautéed Spinach **GF** 

Brussel Sprouts GF
Baby Carrots GF

GF - Gluten Free V - Vegetarian VG - Vegan

\* 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 #28. Ferrari-Carano Pinot Grigio 2023

Bin #29. Pasqua 11 Minutes Rose 2020

Bin #27. Kim Crawford Sauvignon Blanc 2024

Classic Marlborough Sauvignon Blanc with aromas of citrus,

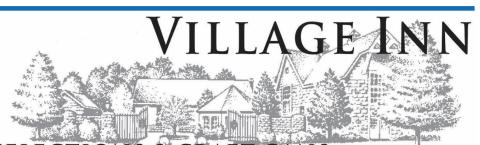
Notes of acacia flowers, white peach, and lemons. (WE 92)

tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)

Bright, clean, and refreshing are the defining qualities of this wine.

Pronounced strawberry and peach scents with marked salty-fruit

tension and concentration. Finishes clean and fresh. (WN 90)



# WINES - SPARKLERS - TAP SELEC

WINES - SPARKLERS - 1	AP SELECT	TONS & CRAFT CANS	
WHITES BY THE GLASS	RED	S BY THE BOTTLE	
Sutter Home Moscato or Riesling	Bin #30	. Smith and Hook Proprietary Red Blend 2022	<b>40</b>
J. Roget Brut Split Deloach Chardonnay	-	pressive blend features intense aromas of red and black berries, and dark cherries underscored by notes of lavender. (JS 93)	
Casas Patronales Sauvignon Blanc 1	Bin #31	. Orin Swift Cellars 8 Years in the Desert 2023	62
LaLuca Prosecco Split 1: Carpineto Dogajolo Rosé Toscani 1:	Heady a	promas of raspberry, black fig, peppercorn, dark chocolate and fen frandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)	
Franciscan Estate Chardonnay			
REDS BY THE GLASS		Rombauer Vineyards Zinfandel 2022 of raspberry, cherry, and cranberry mingle with notes of dried	55
Gabbiano Cavaliere Chianti	Herbs a	nd flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91)	
Smith and Hook Proprietary Red Blend	Bin #33	. Goldschmidt Vineyard Chelsea Merlot 2022	44
Deloach Pinot Noir		ke Chelsea Goldschmidt, this Merlot, made in a Cabernet style,	
Trapiche Oak Cask Malbec 1		es with power and elegance. Enjoy with a great steak or chop. (W	S 91)
Liberty School Cabernet Sauvignon 1	Rin #3/	. Stags' Leap Winery Napa Valley Petite Sirah 2020	56
Robert Mondavi Bourbon Barrel Cabernet Sauvignon 1		f violet, candied floral blossom and black raspberry. On the palate	
Goldschmidt Vineyards Chelsea Merlot 14		f blueberry, Bing cherry, raspberry gelato, and black cherry. (RP 9	
BEERS ON DRAFT	-	. Liberty School Cabernet Sauvignon 2023	42
Brix City Brewing - Set Break (Hazy IPA, 6.5% ABV)		s upfront aromas of ripe red fruit and hints of vanilla, followed	
Kona Brewing - Big Wave (Golden Ale, 4.4% ABV)	by simi	lar vibrant red berry flavors. The wine has a ripe full finish. (RP 9	90)
Kane Brewing Co Head High (IPA, 6.6% ABV)	Bin #36	. Ravenswood Dry Creek Valley Zinfandel 2023	<b>45</b>
Seven Tribesmen - Headless Tribesman (Pumpkin Ale, 6.6% ABV) 1		ic, flavorful and smooth. This Zinfandel offers generous notes of	
Double Tap Brewing - Carnival of Sorts (Oktoberfest, 5.9% ABV) 10		cked red fruit & dark berries layered with hints of spice. (WE 92)	
Anheuser-Busch - Stella Artois (Belgium Pilsner, 5.2% ABV) 9.	Bin #37	. Pahlmeyer Jayson Pinot Noir Sonoma Coast 2022	68
		violets, cherries, blueberries, orange and clove. It's medium-bodi	
SPECIALTY PINTS		ky, refined tannins that delivers an expressive, bold finish. (JS 93)	
Ship Bottom Brewing - LBI Lager (Lager, 4.2%ABV)	Bin #38	. Martis Winery Cabernet Sauvignon 2022	46
Double Tap - Kite & Key - (Hazy IPA, 6.5% ABV)		f Blackberry, Dark Morello Cherry, Black Tea, Toasted Coconut,	
Ship Bottom Brewing - Coffee Cake - (Cream Ale, 5% ABV) 12	Carame	l, and Molasses. Fine tannins and well-structured acidity. (WS 93	)
Double Tap - Identity Crisis - (Imperial Hazy IPA, 9.5% ABV) 12	Bin #39	. Orin Swift "You Had Me At Hell No" Merlot 2023	48
CHAMPAGNES & SPARKLERS		f blackberry, sage and lilac. Long on the finish, a concentration of erry throughout fades slowly with gentle and soft tannins. (RP 94)	
Bin #10. <u>LaLuca Prosecco</u> (Italy)  The nose is defined offering bold orchard fruits and crisp pears.		. The Language of Yes Cuvee Sinso 2022	38
Bin #11. J. Roget Brut (United States) 25		of black raspberry, scarlet rose, enhanced sumac and cinnamon lose. $26\%$ Syrah, $60\%$ Grenache, $3\%$ Tannat and $1\%$ Viognier. (WE	E <b>92</b> )
Medium-dry American sparkling wine with apple & pear aromas.	Bin #41	. Caymus 50th Anniversary Cabernet Sauvignon 2022	120*
Bin #12. Roederer Estate Brut (United States) 58		e is a tapestry of dark blackberry, cassis, and ripe plum. The palat	
Rich and refined yet overflowing with fresh fruit and lively acidity		s tobacco, vanilla, and a hint of dark chocolate. The tannins are we	e11
Features red apple and raspberry flavors laced with toasty brioche and fresh ginger. Long, luscious finish. (WS 92)	integrat	ed, with a long, satisfying finish. (WS 94)	
		. <u>Brancaia Tre Rosso Super Tuscan 2022</u>	39
Bin #13. Dom Perignon (France) 250°		ngiovese, 10% Merlot and 10% Cabernet. Lots of fruit on the nose;	
Hints of fresh almond immediately open up into preserved lemon and dried fruits, rounded off by darker smoky qualities. (RP 90)		of raspberry and blackberry and hints of coffee and fresh flowers n bodied, with velvety tannins and a long, pleasing finish. (RP 93)	
WHITES BY THE BOTTLE		. Rombauer Vineyards Merlot 2022	69
Bin #20. La Crema Monterey Chardonnay 2022 26		m, dried cranberry, black cherry and mint on the nose. Bursting ackberry and warm pie crust flavors through the finish. (RP 94)	
Hints of grilled pineapple, citrus blossom, tangerine, and papaya, complimented by touches of white peach and barrel spice. (WS 91)		otes wine is not applicable to the Thursday 20% off promoti	ion *
Bin #21. J. Vineyards Pinot Gris 2022		CDECTATTV WINES	
Notes of fresh-picked white peach, golden kiwi and nectarine that blend with Meyer lemon, pear and mandarin. (WS 87)		SPECIALTY WINES	
•		eyer Napa Valley Proprietary Red 2021 - 280*	
Notes of Meyer lemon introduce the bright palate. Butterscotch,		r and Spanish cedar followed by subtle hints of dried sage. plum, brown sugar and spice emerge before a lengthy finish. (JS 9	<b>97</b> )
marzipan, and pineapple emerge through a layered finish. (JS 93)	Bin 501. Orin S	wift Cellars Machete Petite Sirah 2020 - 91*	
Bin #23. Rombauer Vineyards Sauvignon Blanc 2023 Fresh and fruity, medium-bodied with lively tones of canned peach, pineapple and grapefruit. (WE 93)	tannins to finish, t	m galette, dark chocolate, barbequed tri-tip and sweet oak. Pucker his wine closes on a high note with a touch of blood orange zest a Petite Sirah, Syrah, and Grenache. (JS 92)	
Bin #24. J. Vineyards Chardonnay 2022			
Aged in French and American oak to complement the full, ripe fruit characteristics with notes of sweet baking spices. (WS 91)	Initial fruit purity	wift Cellars Papillion Bordeaux Red Blend 2021 - 120* delivers a smooth entry of crushed dark berry, savory herb, licorio	
Bin #25. Orin Swift Mannequin Chardonnay 2022 40	-	dary oak flavors. Cabernet Sauvignon, Merlot, Petit Verdot, Malb	ec
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak	and Cabernet Fran		
are complemented by subtle notes of jasmine and caramel. (RP 91)		o Brunello Di Montalcino 2019 DOCG - 145*	
Bin #26. Raeburn Sonoma County Chardonnay 2022 29		of juicy red cherries, strawberries, rose petals and wild bush,	
Creamy notes of glazed peaches, dried mangoes and caramel.		s of juniper and ground herbs. Medium-bodied with firm tannins RP-95) <mark>** Wine Spectator 2023 Wine of the Year Award **</mark>	1
Full-bodied with a twist of tangerine finish. (JS 90)	and crisp actuity.	NI-90) Write opeciator 2020 Write of the Tear Award	

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Bin 505. Renato Ratti Marcenasco Barolo 2020 - 94\* A compelling mix of sweet red-toned fruit, blood orange, mint, white pepper and cedar. Medium in body and translucent, with fine balance. (RP 95)

Medium-to full-bodied with chewy tannins and a rich finish. (WS 93)

WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling WS-Wine Spectator, WN-Wine News, W&S-Wine & Spirits

A slightly high-toned red with walnut, berry, chocolate and spice on the nose and palate.

Bin 504. Louis Martini Napa Valley Cabernet Sauvignon 2022 - 84\*



VILLAGE INN

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS