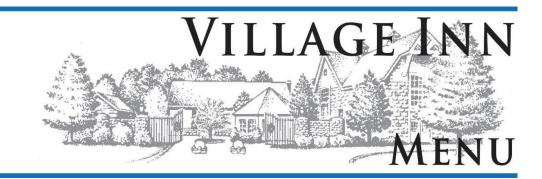


COCKTAILS - DINING - CATERED EVENTS



CHEF'S WEEKLY SPECIALS

Soup du Jour GF, V

Butternut Squash and Apple - 8.95

Salad GF, V

Fig and Goat Cheese

Baby Arugula, Candied Walnuts, White Balsamic Vinaigrette - 10.95

Pizza GF

Pepperoni and Sausage

Marinara, Shredded Mozzarella, Cauliflower Crust - 16.95

Entrée GF

Pan Seared Scallops

Mushroom Risotto, Parmesan Reggiano, Truffle Oil - 39.95

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

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

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

Cheeses: - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella **Toppings:** - 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

SIDES - \$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

GF - Gluten Free V - Vegetarian VG - Vegan

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

* 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 - 7	AP SELECTIONS & CRAFT CANS
WHITES BY THE GLASS	REDS BY THE BOTTLE
Sutter Home Moscato or Riesling J. Roget Brut Split Deloach Chardonnay	This expressive blend features intense aromas of red and black berries,
Casas Patronales Sauvignon Blanc 11 LaLuca Prosecco Split 13	Bin #31. Orin Swift Cellars 8 Years in the Desert 2023 Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fennel.
Carpineto Dogajolo Rosé Toscani 11 Franciscan Estate Chardonnay 13	Bin #32 Rombauer Vineyards Zinfandel 2020 55
REDS BY THE GLASS Gabbiano Cavaliere Chianti 10	
Smith and Hook Proprietary Red Blend Deloach Pinot Noir Trapiche Oak Cask Malbec 12	Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style,
Liberty School Cabernet Sauvignon 13 Robert Mondavi Bourbon Barrel Cabernet Sauvignon 13	Bin #34. <u>Stags' Leap Winery Napa Valley Petite Sirah 2020</u> 56 Notes of violet, candied floral blossom and black raspberry. On the palate,
Goldschmidt Vineyards Chelsea Merlot BEERS ON DRAFT	Bin #35. <u>Liberty School Cabernet Sauvignon 2023</u> 42
Brix City Brewing - Set Break (Hazy IPA, 6.5% ABV) Kona Brewing - Big Wave (Golden Ale, 4.4% ABV) 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) Seven Tribesmen - Headless Tribesman (Pumpkin Ale, 6.6% ABV) Develop Ten Browing - Committee of South (Oktober fort 5.0% ABV) 10	Aromatic, flavorful and smooth. This Zinfandel offers generous notes of
Double Tap Brewing - Carnival of Sorts (Oktoberfest, 5.9% ABV) 10 Anheuser-Busch - Stella Artois (Belgium Pilsner, 5.2% ABV) 9.5 SPECIALTY PINTS	D
Ship Bottom - Imp. Pumpkin Ale (Pumpkin/Yam 9.4%ABV) 12 Double Tap - Kite & Key - (Hazy IPA, 6.5% ABV) 12	Bin #38. Martis Winery Cabernet Sauvignon 2022 Hints of Blackberry, Dark Morello Cherry, Black Tea, Toasted Coconut,
Ship Bottom Brewing - Coffee Cake - (Cream Ale, 5% ABV) 12 Double Tap - Doctor's Orders - (Oatmeal Stout, 5.5% ABV) 12	Bin #39. Orin Swift "You Had Me At Hell No" Merlot 2023 48
CHAMPAGNES & SPARKLERS Bin #10. LaLuca Prosecco (Italy) 30	Notes of blackberry, sage and lilac. Long on the finish, a concentration of blackberry throughout fades slowly with gentle and soft tannins. (RP 94) Bin #40. The Language of Yes Cuvee Sinso 2022 38
The nose is defined offering bold orchard fruits and crisp pears. Bin #11. J. Roget Brut (United States) 25	Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon
Medium-dry American sparkling wine with apple & pear aromas. Bin #12. Roederer Estate Brut (United States) 58 Rich and refined yet overflowing with fresh fruit and lively acidity. Features red apple and raspberry flavors laced with toasty brioche	, , , , , , , , , , , , , , , , , , ,
and fresh ginger. Long, luscious finish. (WS 92) Bin #13. Dom Perignon (France) Hints of fresh almond immediately open up into preserved lemon	aromas of raspberry and blackberry and hints of coffee and fresh flowers.
and dried fruits, rounded off by darker smoky qualities. (RP 90) WHITES BY THE BOTTLE	Medium bodied, with velvety tannins and a long, pleasing finish. (RP 93) Bin #43. Rombauer Vineyards Merlot 2022 69
Bin #20. <u>La Crema Monterey Chardonnay 2022</u> Hints of grilled pineapple, citrus blossom, tangerine, and papaya, complimented by touches of white peach and barrel spice. (WS 91)	Red plum, dried cranberry, black cherry and mint on the nose. Bursting with blackberry and warm pie crust flavors through the finish. (RP 94) * Denotes wine is not applicable to the Thursday 20% off promotion *
Bin #21. J. Vineyards Pinot Gris 2022 Notes of fresh-picked white peach, golden kiwi and nectarine	
that blend with Meyer lemon, pear and mandarin. (WS 87) Bin #22. Pahlmeyer Jayson Chardonnay 2021 Notes of Meyer lemon introduce the bright palate. Butterscotch,	blacks of y reaction and spanish could follow ou by subtre limits of affect suger
marzipan, and pineapple emerge through a layered finish. (JS 93) Bin #23. Rombauer Vineyards Sauvignon Blanc 2023 46	Characteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97) Bin 501. Orin Swift Cellars Machete Petite Sirah 2020 - 91*
Fresh and fruity, medium-bodied with lively tones of canned peach, pineapple and grapefruit. (WE 93)	On the palate, plum galette, dark chocolate, barbequed tri-tip and sweet oak. Puckering 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 #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) Bin #25. Orin Swift Mannequin Chardonnay 2022 46	Initial fruit purity delivers a smooth entry of crushed dark berry, savory herb, licorice, dusty earth and cedary oak flavors. Cabernet Sauvignon, Merlot, Petit Verdot, Malbec
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak are complemented by subtle notes of jasmine and caramel. (RP 91) Bin #26. Raeburn Sonoma County Chardonnay 2022 Creamy notes of glazed peaches, dried mangoes and caramel. Full-bodied with a twist of tangerine finish. (JS 90)	Bin 503. <u>Argiano Brunello Di Montalcino 2019 DOCG</u> - 145* Delightful aromas of juicy red cherries, strawberries, rose petals and wild bush, together with hints of juniper and ground herbs. Medium-bodied with firm tannins and crisp acidity. (RP-95) ** Wine Spectator 2023 Wine of the Year Award **

39

30

29

Bin 505. Renato Ratti Marcenasco Barolo 2020 - 94*

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

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)

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*

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



VILLAGE INN

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS