

#### COCKTAILS - DINING - CATERED EVENTS

# VILLAGE INN WENU

# **CHEF'S WEEKLY SPECIALS**

Soup du Jour GF

Split Pea and Ham - 9.95

Salad GF, V

Apple Quinoa Salad

Dried Cranberries, Red Onion, Feta Cheese, Walnuts, Lemon Vinaigrette - 10.95

Pizza GF, V

Shishito Pepper and Mushroom

Mozzarella, Sambal Oil, Scallions, Cauliflower Crust - 16.95

Entrée

Stuffed Quail

Walnut Apple Stuffing, Basmati Rice, Haricot Vert, Pomegranate Demi - 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

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

<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.



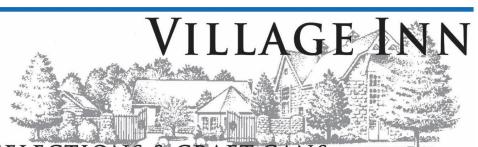
Bin #28. Ferrari-Carano Pinot Grigio 2023

Bin #29. Pasqua 11 Minutes Rose 2020

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)

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



A compelling mix of sweet red-toned fruit, blood orange, mint, white pepper and cedar.

WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling

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

Medium in body and translucent, with fine balance. (RP 95)

# WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS

WINES - SPARKLERS -	- L	AP 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	9	This expressive blend features intense aromas of red and black berries,
Deloach Chardonnay	11	plums and dark cherries underscored by notes of lavender. (JS 93)
Casas Patronales Sauvignon Blanc	11	Bin #31. Orin Swift Cellars 8 Years in the Desert 2023 62
LaLuca Prosecco Split	13 11	Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fennel.
Carpineto Dogajolo Rosé Toscani Franciscan Estate Chardonnay	13	53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)
Ţ.	10	Bin #32 Rombauer Vineyards Zinfandel 2022 55
REDS BY THE GLASS		Aromas of raspberry, cherry, and cranberry mingle with notes of dried Herbs and flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91)
Gabbiano Cavaliere Chianti	10	
Smith and Hook Proprietary Red Blend Deloach Pinot Noir	12 11	Bin #33. <u>Goldschmidt Vineyard Chelsea Merlot 2022</u> 44  Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style,
Trapiche Oak Cask Malbec	11	resonates with power and elegance. Enjoy with a great steak or chop. (WS 91)
Liberty School Cabernet Sauvignon	13	Bin #34. Stags' Leap Winery Napa Valley Petite Sirah 2020 56
Robert Mondavi Bourbon Barrel Cabernet Sauvignon	13	Notes of violet, candied floral blossom and black raspberry. On the palate,
Goldschmidt Vineyards Chelsea Merlot	<b>14</b>	layers of blueberry, Bing cherry, raspberry gelato, and black cherry. (RP 94)
BEERS ON DRAFT		Bin #35. Liberty School Cabernet Sauvignon 2023 42
Brix City Brewing - Set Break (Hazy IPA, 6.5% ABV)	10	Displays upfront aromas of ripe red fruit and hints of vanilla, followed
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)	10	Bin #36. Ravenswood Dry Creek Valley Zinfandel 2023 45
Seven Tribesmen - Pines Lake Pils (German Pilsner, 5.5% ABV)	10	Aromatic, flavorful and smooth. This Zinfandel offers generous notes of
Double Tap Brewing - Carnival of Sorts (Oktoberfest, 5.9% ABV)	10	fresh-picked red fruit & dark berries layered with hints of spice. (WE 92)
Anheuser-Busch - Stella Artois (Belgium Pilsner, 5.2% ABV)	9.5	Bin #37. Pahlmeyer Jayson Pinot Noir Sonoma Coast 2022 68
SPECIALTY PINTS		Nose of violets, cherries, blueberries, orange and clove. It's medium-bodied with silky, refined tannins that delivers an expressive, bold finish. (JS 93)
Ship Bottom Brewing - LBI Lager (Lager, 4.2%ABV)	12	Bin #38. Martis Winery Cabernet Sauvignon 2022 46
Double Tap - Kite & Key - (Hazy IPA, 6.5% ABV)	12	Hints of Blackberry, Dark Morello Cherry, Black Tea, Toasted Coconut,
Ship Bottom Brewing - Coffee Cake - (Cream Ale, 5% ABV)	12	Caramel, and Molasses. Fine tannins and well-structured acidity. (WS 93)
Double Tap - Identity Crisis - (Imperial Hazy IPA, 9.5% ABV		Bin #39. Orin Swift "You Had Me at Hell No" Merlot 2024 48
CHAMPAGNES & SPARKLERS	,	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 #10. <u>LaLuca Prosecco</u> (Italy) The nose is defined offering bold orchard fruits and crisp pears.	30	Bin #40. The Language of Yes Cuvee Sinso 2022 38
5		Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon
Bin #11. <u>I. Roget Brut</u> (United States)  Medium-dry American sparkling wine with apple & pear aroma	25	on the nose. 26% Syrah, 60% Grenache, 3% Tannat and 1% Viognier. (WE 92)
Bin #12. Roederer Estate Brut (United States)	58	Bin #41. <u>Caymus 50<sup>th</sup> Anniversary Cabernet Sauvignon 2022</u> 120 The nose is a tapestry of dark blackberry, cassis, and ripe plum. The palate
Rich and refined yet overflowing with fresh fruit and lively acid		features tobacco, vanilla, and a hint of dark chocolate. The tannins are well
Features red apple and raspberry flavors laced with toasty brioch		integrated, with a long, satisfying finish. (WS 94)
and fresh ginger. Long, luscious finish. (WS 92)		Bin #42. Brancaia Tre Rosso Super Tuscan 2022 39
\	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 lemo and dried fruits, rounded off by darker smoky qualities. (RP 90)	on	aromas of raspberry and blackberry and hints of coffee and fresh flowers.
WHITES BY THE BOTTLE		Medium bodied, with velvety tannins and a long, pleasing finish. (RP 93)  Bin #43. Rombauer Vineyards Merlot 2022  69
	26	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)
complimented by touches of white peach and barrel spice. (WS		* Denotes wine is not applicable to the Thursday 20% off promotion *
Bin #21. J. Vineyards Pinot Gris 2022	30	SPECIALTY WINES
Notes of fresh-picked white peach, golden kiwi and nectarine	r	<u> </u>
that blend with Meyer lemon, pear and mandarin. (WS 87)		Bin 500. Pahlmeyer Napa Valley Proprietary Red 2021 - 280*
Bin #22. Pahlmeyer Jayson Chardonnay 2021	61	Blackberry, leather and Spanish cedar followed by subtle hints of dried sage.
Notes of Meyer lemon introduce the bright palate. Butterscotch, marzipan, and pineapple emerge through a layered finish. (JS 93		Characteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97)
	•	Bin 501. Orin Swift Cellars Machete Petite Sirah 2020 - 91*
Bin #23. Rombauer Vineyards Sauvignon Blanc 2023 Fresh and fruity, medium-bodied with lively tones of canned	46	On the palate, plum galette, dark chocolate, barbequed tri-tip and sweet oak. Puckering
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 #24. J. Vineyards Chardonnay 2022	36	
Aged in French and American oak to complement the full, ripe		Bin 502. Orin Swift Cellars Mercury Head Cabernet Sauvignon 2022 - 275*
fruit characteristics with notes of sweet baking spices. (WS 91)		Ripe, juicy and solidly built, with plum compote and blackberry paste flavors laced with licorice root, tar and sassafras notes. There's a pretty flash of violet through the
Bin #25. Orin Swift Mannequin Chardonnay 2022	<b>46</b>	finish, as the fruit pumps through. (RP 95)
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oal		Bin 503. Banfi Brunello di Montalcino 2020 DOCG - 109*
are complemented by subtle notes of jasmine and caramel. (RP 9	,	Abundant violets and roses on the nose, together with cherries and pomegranates.
Bin #26. Raeburn Sonoma County Chardonnay 2022	29	Fruity again on the medium to full-bodied palate with firm, velvety tannins. (JS 94)
Creamy notes of glazed peaches, dried mangoes and caramel. Full-bodied with a twist of tangerine finish. (IS 90)		Bin 504. Louis Martini Napa Valley Cabernet Sauvignon 2022 - 84*
Bin #27. Kim Crawford Sauvignon Blanc 2024	39	A slightly high-toned red with walnut, berry, chocolate and spice on the nose and palate.
Classic Marlborough Sauvignon Blanc with aromas of citrus,		Medium-to full-bodied with chewy tannins and a rich finish. (WS 93)
tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89	9)	Bin 505. Renato Ratti Marcenasco Barolo 2020 - 94*
Bin #28. Ferrari-Carano Pinot Grigio 2023	30	A compelling mix of sweet red-toned fruit blood grange mint white penner and cedar

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VILLAGE INN

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS