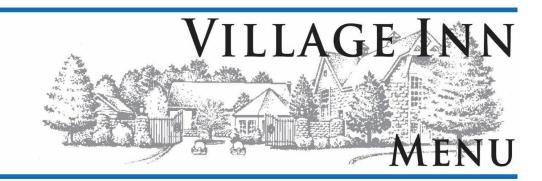


#### COCKTAILS - DINING - CATERED EVENTS



## **CHEF'S WEEKLY SPECIALS**

#### Soup du Jour V

Cream of Mushroom - 8.95

#### Salad GF, V

#### Mandarin Orange Salad

Mixed Baby Greens, Pomegranate Seeds, Toasted Almonds, Citrus Vinaigrette - 9.95

#### Pizza GF

#### **Pork Lovers**

Salami, Sweet Soppressata, Pepperoni, Hot Capicola, Marinara, Mozzarella, Cauliflower Crust - 17.95

### Entrée

#### Crab Stuffed Gulf Shrimp

Sautéed Spinach, Fresh Linguini, Lemon Cream Sauce - 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 $1\!\!/\!_2$  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

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** 

n VC - Vegan

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.



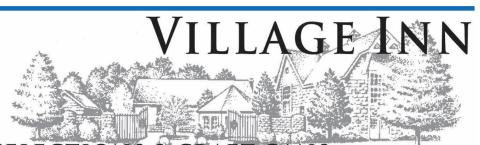
Bin #28. Ferrari-Carano Pinot Grigio 2023

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 -	$T_{I}$	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	<b>4</b> 0
J. Roget Brut Split	9	This expressive blend features intense aromas of red and black berries, plums and dark cherries underscored by notes of lavender. (JS 93)	
Deloach Chardonnay Casas Patronales Sauvignon Blanc	11 11	-	<b>CO</b>
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 fenn	69 nel
Carpineto Dogajolo Rosé Toscani	11	53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)	ici.
Franciscan Estate Chardonnay	13	Bin #32 Rombauer Vineyards Zinfandel 2022	55
REDS BY THE GLASS		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 Deloach Pinot Noir	12 11	Bin #33. <u>Goldschmidt Vineyard Chelsea Merlot 2022</u> Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style,	44
Trapiche Oak Cask Malbec	11	resonates with power and elegance. Enjoy with a great steak or chop. (WS	91)
Liberty School Cabernet Sauvignon	13		56
Robert Mondavi Bourbon Barrel Cabernet Sauvignon Goldschmidt Vineyards Chelsea Merlot	13 14	Notes of violet, candied floral blossom and black raspberry. On the palate, 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	0)
Kane Brewing Co Head High (IPA, 6.6% ABV)	10		<b>45</b>
Seven Tribesmen - Lionshead (India Pale Lager, 5.5% ABV)	10	Aromatic, flavorful and smooth. This Zinfandel offers generous notes of fresh-picked red fruit & dark berries layered with hints of spice. (WE 92)	
	10		02
	9.5	Bin #37. Rombauer Santa Lucia Highlands Pinot Noir 2023  A racy beam of acidity runs through raspberries, cranberries and red cherri	83 ies.
SPECIALTY PINTS		That fruit is wrapped up in anise, grilled sage and tilled earth. (JS 93)	1001
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)	
<u>Double Tap</u> - Identity Crisis - (Imperial Hazy IPA, 9.5% ABV)	12		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	<del></del>	38
Bin #11. <u>J. Roget Brut</u> (United States)	25	Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon on the nose. $26\%$ Syrah, $60\%$ Grenache, $3\%$ Tannat and $1\%$ Viognier. (WE 9)	92)
Medium-dry American sparkling wine with apple & pear aromas			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 acidi Features red apple and raspberry flavors laced with toasty brioch and fresh ginger. Long, luscious finish. (WS 92)		features tobacco, vanilla, and a hint of dark chocolate. The tannins are well integrated, with a long, satisfying finish. (WS 94)	
	50 <b>*</b>	Bin #42. <u>Brancaia Tre Rosso Super Tuscan 2022</u> 80% Sangiovese, 10% Merlot and 10% Cabernet. Lots of fruit on the nose;	39
Hints of fresh almond immediately open up into preserved lemonand dried fruits, rounded off by darker smoky qualities. (RP 90)	n	aromas of raspberry and blackberry and hints of coffee and fresh flowers.  Medium bodied, with velvety tannins and a long, pleasing finish. (RP 93)	
WHITES BY THE BOTTLE		Bin #43. Rombauer Vineyards Merlot 2022	69
	<b>79</b>	Red plum, dried cranberry, black cherry and mint on the nose. Bursting with blackberry and warm pie crust flavors through the finish. (RP 94)	
Aromas of peach and ripe melon on the nose, interspersed with notes of bright citrus and creamy vanilla. (WS 91)		* Denotes wine is not applicable to the Thursday 20% off promotion	n *
Bin #21. <u>J. Vineyards Pinot Gris 2022</u> Notes of fresh-picked white peach, golden kiwi and nectarine	30	SPECIALTY WINES	
that blend with Meyer lemon, pear and mandarin. (WS 87)		Bin 500. Pahlmeyer Napa Valley Proprietary Red 2021 - 280*	
	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)	<b>'</b> )
<del></del>	46	Bin 501. Orin Swift Cellars Machete Petite Sirah 2020 - 91* On the palate, plum galette, dark chocolate, barbequed tri-tip and sweet oak. Puckerin	nσ
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 an lingering acidity. Petite Sirah, Syrah, and Grenache. (JS 92)	
<del></del>	36	Bin 502. Orin Swift Cellars Mercury Head Cabernet Sauvignon 2022 - 275*	*
Aged in French and American oak to complement the full, ripe		Ripe, juicy and solidly built, with plum compote and blackberry paste flavors laced	
fruit characteristics with notes of sweet baking spices. (WS 91) Bin #25. Orin Swift Mannequin Chardonnay 2022	46	with licorice root, tar and sassafras notes. There's a pretty flash of violet through the	
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak		finish, as the fruit pumps through. (RP 95)	
are complemented by subtle notes of jasmine and caramel. (RP 91		Bin 503. <u>Banfi Brunello di Montalcino 2020 DOCG</u> - 109*	
Bin #26. Raeburn Sonoma County Chardonnay 2022	29	Abundant violets and roses on the nose, together with cherries and pomegranates.	
Creamy notes of glazed peaches, dried mangoes and caramel.		Fruity again on the medium to full-bodied palate with firm, velvety tannins. (JS 94)	
Full-bodied with a twist of tangerine finish. (JS 90)	20	Bin 504. Louis Martini Napa Valley Cabernet Sauvignon 2022 - 84*	1
Bin #27. Kim Crawford Sauvignon Blanc 2024 Classic Marlborough Sauvignon Blanc with aromas of citrus,	39	A slightly high-toned red with walnut, berry, chocolate and spice on the nose and pal Medium-to full-bodied with chewy tannins and a rich finish. (WS 93)	ıate.
tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)	)	Bin 505. Renato Ratti Marcenasco Barolo 2020 - 94*	
	30	A compelling mix of sweet red-toned fruit blood grange mint white penner and ced	lar

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VILLAGE INN

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS