

Appetizers

Shrimp Cocktail **GF** 13
Cocktail sauce & lemon

Spicy Tuna Roll 14
Spicy tuna, cucumber, bell pepper

Lettuce Wrap **GF** 12
Curry chicken salad, rice noodle, tropical sauce, bibb lettuce

Chesapeake Crab Cake 16
Jumbo lump crab & old bay mustard sauce

Tuna Trio 14
Sesame crusted tuna, tuna poke, spicy tuna

White Bean Croquette **V** 10
Pesto & roasted tomato sauce

Soup & Salads

Soup Of The Day or Tomato Basil 4 / 6

VYC Salad **GF** **V** 10
Romaine, cucumber, tomato, walnut, goat cheese, pickled red onion, white balsamic dressing

Grilled Caesar Salad 10
Grilled romaine, parmesan crisp, croutons, caesar dressing

Wedge Salad **GF** 12
Baby iceberg, tomato, cucumber, carrot, bacon, blue cheese crumble, blue cheese dressing

Steak House Salad **GF** 12
Bibb lettuce, carrot, cucumber, tomato, pickled red onion, blue cheese crumble, warm bacon dressing

Cucumber & White Bean Salad **GF** **V** 10
White bean, cucumber, red onion, tomato, olive, red wine vinaigrette

Roasted Corn Salad **GF** **V** 10
Mixed greens, roasted corn, tomato, bell pepper, red onion, cilantro lime vinaigrette

Entrees

Club Cut Steaks **GF** MKT
3 potato mash, asparagus, herb butter
ask about tonight's cuts

Bacon Wrapped Medallions 30
Tri colored fingerlings, green beans, red wine jus

Filet **GF** 35
3 potato mash, broccolini, worcestershire butter cream sauce

Pork Tenderloin Steak 28
Sweet potato hash, crispy onion, bourbon peach relish

Caribbean Jerk Chicken **GF** 25
Sweet potato hash, caribbean salsa, coconut rum butter sauce

Fresh Catch **GF** 26
Jasmine rice, broccolini, lemon butter sauce
ask about tonight's species

Creole Grouper **GF** 28
Jasmine rice, bell pepper, tomato, andouille sausage, bayou cream sauce

Green Tea Salmon **GF** 28
Chilled poached Faroe Island Salmon, sushi rice, edamame salad, cilantro lime vinaigrette

Coriander Crusted Tuna **GF** 28
Bahn mi slaw, marinated cucumber salad, citrus ponzu, chive oil

Asian Shrimp **GF** 28
Asian slaw, grilled baby bok choy, sweet chili mango glaze, soy ginger reduction

Lobster Tail **GF** 35
Tri colored fingerlings, roasted corn, roasted garlic butter sauce

Roasted Watermelon **GF** **V** 24
Jasmine rice, marinated cucumber salad, cilantro lime vinaigrette

Gnocchi **V** 22
Wild mushroom, asparagus, blistered tomato, thyme brown butter sauce

Weekly Features



Appetizers

California Roll 14
Crab, cucumber, avocado

Calamari 10
served with a fire roasted tomato sauce

Beef Tips **GF** 10
Beef tips in a worcestershire butter cream sauce

Salads

Burrata Salad **GF** **V** 10
Mixed greens, tomato, burrata cheese, peaches, pesto, balsamic glaze

Roasted Vegetable Salad **GF** **V** 10
chilled roasted vegetables, chopped iceberg, goat cheese, red wine vinaigrette

Entrees

Swordfish Casino 28
Grilled swordfish, casino topping, roasted garlic butter sauce, tri colored fingerling, asparagus

Ribeye 32
Grilled ribeye, red wine jus, crispy onions, 3 potato mash, green beans

Summer Shrimp **GF** 26
Sautéed shrimp, warm corn salsa, jasmine rice, coconut rum butter sauce

Chicken Piccata **GF** 25
Airline chicken breast, lemon caper sauce, tri colored fingerling, broccolini

Mushroom Stir Fry **GF** **V** 22
Mushrooms, stir fry vegetable, jasmine rice, soy ginger sauce