

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

Salmon Roll 14
Salmon, tobiko, cream cheese,
cucumber, avocado

Chicken Skewers 10
marinated chicken skewers &
peanut sauce

Entrees

Coconut Shrimp 26
Coconut breading, jasmine rice,
plantains, orange horseradish sauce

Pumpkin Swordfish 28
Grilled pumpkin swordfish, tropical
salsa, zuchinni, coconut rum sauce

Ratatouille v GF 20
Zuchinni, eggplant, mushroom,
onion, tomato, jasmine rice

Braised Chicken 26
Braised airline chicken breast, 3
potato mash, asparagus

Surf & Turf GF 32
Sautéed new york strip & shrimp,
garlic herb butter, jamine rice,
mixed sauteed vegetables

Salads

Arugula GF v 10
Arugula, almond, tomato, goat
cheese, pickled red onion, raspberry
vinaigrette

Southwest GF v 10
Mixed greens, roasted corn, bell
pepper, tomato, red onion, avocado,
southwest ranch