

V's LOUNGE MENU

Available Daily 5:00 PM – 9:00 PM

Our Chef has crafted these delicious dishes with your wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

BEGIN

ARTISAN MEATS AND CHEESES

15.00

Chef's selection, marinated olives, crostini

TORTILLA CHIPS, SALSA, AND GUACAMOLE

10.00

Corn chip with house-made salsa and guacamole

FIELD GREEN SALAD

9.00

Choice of balsamic vinaigrette, buttermilk ranch, or blue cheese

DESSERT

FLOURLESS CHOCOLATE TORTE

8.00

Gluten free chocolate torte, berry coulis

CHEESECAKE

8.00

Creamy Cheesecake, fresh berries

ENTREES

TURKEY SANDWICH

15.00

Sliced turkey, smashed avocado, baby spinach, roasted sweet onions on multigrain bread, paired with balsamic and sea salt tomatoes

BACON CHEDDAR BURGER*

17.00

Lean ground beef, crisp bacon, cheddar cheese, lettuce, wine ripened tomato and onion on a brioche bun, sea salted steak fries

ROASTED CHICKEN

24.00

Herb marinated chicken breast, potato medley, roasted cauliflower and broccoli, mushroom pan sauce

HONEY GARLIC GLAZED SALMON

24.00

Ancient grains rice blend, asparagus, heirloom cherry tomatoes, honey garlic glaze

STEAK FRITES*

30.00

Grilled New York steak, thick cut fries, asparagus, blue cheese demi-glaze

*These items may be raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.