



VAST KITCHEN & BAR

New American Restaurant

Menu Inspired By Chef Jordan Gillis

STARTERS

Blue Cheese Alfredo Chips

Salt -n- pepper kettle chips
green onions, crispy bacon bits
crumbled blue cheese
creamy garlic alfredo sauce
10

Bruschetta

Seasoned toast points, tomatoes
red onions, feta cheese
basil, balsamic glaze
9

Beef Tips ^{GF}

Beef tenderloin tips
seared medium rare to medium
house made zip sauce, toast points
14

Samurai Shrimp Bowl

Flash fried shrimp, thai chili mayo
cucumber slaw, sweet soy glaze
sticky rice, green onions
13

Prince Edward Island ^{GF}

Mussels
1/2 pound PEI mussels
cherry tomatoes, garlic white wine
toast points, baked seasoned kale
13

Tuna Tartar ^{GF}

Sushi grade ahi tuna
crushed wontons, cucumber slaw
green onions, sesame seeds,
pickled ginger, avocado cream
wasabi cube, sweet soy glaze
14

Calamari

Flash fried with lemon wheels
sweet cherry peppers, baked kale
lemon caper aioli
13

Fried Brussels Sprouts ^{GF}

Flash fried brussels sprouts
cajun seasoning, candied walnuts
shaved parmesan, lemon aioli
9

CUTTING BOARD SELECTIONS ^{GF}

Cheese Board

Toast points, fruit, candied nuts
12

Meat Board

Toast points, fresh grapes
whole grain mustard, candied nuts
14

Cheese & Meat Board Combo

Assorted cheese & meats, toast
points, fruit, candied nuts
16

SALADS

ADD GRILLED OR BLACKENED:

CHICKEN 6 SALMON 10 SHRIMP 9

Southwest Blackened Chicken ^{GF}

Mixed greens, sweet corn salsa
tomatoes, shredded cheese, onions
crushed tortillas, sriracha ranch
16

Village Salad ^{GF}

Feta cheese, cucumbers, tomatoes
olives, pepperoncinis, beets
red onions, greek vinaigrette
toast points
12

Classic Caesar ^{GF}

Romaine hearts, shaved parmesan
house croutons, creamy caesar
dressing
9

Strawberry Salad ^{GF}

Mixed greens, fresh strawberries
dried cherries, pecans, red onions
blue cheese, red grapes
raspberry vinaigrette
13

Caprese Salad ^{GF}

Mixed greens, fresh mozzarella
sliced tomatoes, fresh cut basil red
onions, balsamic glaze
12

Signature Wedge ^{GF}

Wedge of iceberg, tomatoes
red onions, crispy bacon bits
blue cheese crumbles
balsamic drizzle
blue cheese dressing
9

Red Beet & Walnut Salad ^{GF}

Mixed greens, beets, red onions
candied walnuts, feta cheese
balsamic vinaigrette
13

PLEASE ASK YOUR SERVER FOR TODAY'S SOUPS

GF = These items can be made Gluten Free, please ask your server for details

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

VAST KITCHEN & BAR



New American Restaurant

PLEASE ASK YOUR SERVER FOR DETAILS ABOUT OUR WEEKEND FEATURES

CHEF SPECIALTY ENTREES

SERVED WITH CHOICE OF SOUP OR SIDE GARDEN SALAD ADD \$2 FOR FRENCH ONION OR SIDE CAESAR

Faroe Island Prime Salmon ^{GF}

Sticky rice, snap peas, broccoli, peppers
red onions, citrus glaze, mango salsa 24

Sesame Crusted Seared Ahi Tuna ^{GF}

Sticky rice, fresh baby spinach, cucumbers
radish, red onions, herb vinaigrette 23

Citrus Glazed Shrimp Stir Fry ^{GF}

Sticky rice, snap peas, broccoli, red pepper
red onion, citrus glaze, mango salsa 21

Chesapeake Bay

Parmesan Encrusted Crab Cakes

Two panko encrusted crab cakes, creole tartar
sweet corn sautee, garlic mashed potatoes 24

Buttermilk Chicken & Waffle

Buttermilk fried chicken, belgium waffle
watermelon salad, maple butter, maple syrup 17

Bourbon Glazed Pork Chop ^{GF}

Grilled tomahawk style pork chop
diced apples, sweet potatoes, asparagus
whiskey bourbon glaze 23

CJ's Meat Loaf

Hand packed with house seasonings
red pepper and onions, creamed corn
gravy, garlic mashed potatoes 18

Chicken Penne Alfredo

Grilled chicken, penne pasta, broccoli
creamy garlic alfredo sauce 16

Seafood Scampi Linguini ^{GF}

Scampi butter sauce, mussels, salmon
shrimp, calamari, toast points, grilled lemon 21

Parmesan Encrusted Chicken

Linguini with spinach, artichokes, tomatoes
roasted garlic red pepper cream sauce 17

Balsamic Grilled Chicken ^{GF}

Two grilled marinated chicken breasts
melted mozzarella cheese, balsamic glaze
arugula, cherry tomatoes, red onions
lemon herb vinaigrette
21

MEAT ENTREES

SERVED WITH TWO À LA CARTE SIDES, CHOICE OF SOUP OR SIDE GARDEN SALAD
ADD \$2 FOR FRENCH ONION OR SIDE CAESAR

8 oz. Angus Filet ^{GF}

30 day wet aged filet
house zip sauce 39

20 oz. New York Strip ^{GF}

House zip sauce 29

Australian Lamb Chops ^{GF}

4 lamb chops, mint yogurt
red wine reduction 34

À LA CARTE SIDE DISHES

Garlic Mashed Potatoes ^{GF}

Roasted Sweet Potatoes ^{GF}

Baked Gouda

Mac -n- Cheese

Apple wood smoked bacon bits

Steamed Broccoli ^{GF}

Steak Cut Fries

Grilled Asparagus ^{GF}

Stir-Fry Vegetables ^{GF}

Sticky White Rice ^{GF}

Seasoned Kettle Chips

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