

VAST KITCHEN & BAR

Prime Seafood & Steaks

STARTERS

Blue Cheese Alfredo Chips

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

GF Beef Tips

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

GF Fried Brussel Sprouts

Flash fried halved brussel sprouts
cajun seasoning, parmesan
walnuts, lemon aioli 9

GF PEI Mussels

One pound PEI mussels
cherry tomatoes, parmesan cheese
toast points, your choice of:
White wine garlic or
Cioppino sauce 13

GF Tuna Tartar

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

GF Calamari

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

Samurai Shrimp Bowl

Flash fried shrimp, thai chili mayo
cucumber slaw, sweet soy glaze
sticky rice, green onions 12

Cheese & Charcuterie

Three styles of cheese & meats
toast points, candied nuts
grapes, strawberries
seasonal spread or honey 18

Jumbo Coconut Shrimp

4 Jumbo coconut shrimps
citrus glaze 12

SALADS

ADD GRILLED OR BLACKENED:

CHICKEN 6 SALMON 11 SHRIMP 11 BLACK BEAN BURGER 9 BEEF TIPS 12

GF Southwest Blackened Chicken

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

GF Village Salad

Romaine, feta cheese, cucumbers
tomatoes, pepperoncinis
beets, red onions, black olives
greek vinaigrette, toast points
10

GF Signature Wedge

Wedge of iceberg, tomatoes
red onions, crispy bacon bits
blue cheese crumbles
balsamic drizzle
blue cheese dressing
10

GF Strawberry Salad

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

GF Caprese Salad

Mixed greens, fresh mozzarella
sliced tomatoes, fresh cut basil
red onions, balsamic glaze
11

GF Spinach & Apple Salad

Fresh spinach, feta cheese, apples
pecans, red onions, dates
Raspberry vinaigrette 12

GF Pickled Beets & Feta

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

GF Chopped Caesar

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

HOUSE MADE SOUPS

Signature Chicken Sicilian Soup with Rice
Cup 4 Bowl 6

French Onion Soup

Cup 5 Bowl 7



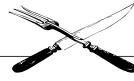
PLEASE ASK YOUR SERVER FOR DETAILS ABOUT OUR WEEKEND FEATURES

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



Prime Seafood & Steaks

SPECIALTY ENTREES

SERVED WITH CHOICE OF SOUP OR SIDE GARDEN SALAD ADD \$2 FOR FRENCH ONION OR SIDE CAESAR
WARM BREAD BASKET UPON REQUEST

GF Faroe Island Prime Salmon
Seared salmon, Garlic mashed potatoes
grilled asparagus, fennel cream sauce 25

Chicken & Sage Cheddar Waffle
Buttermilk fried chicken, sage & cheddar waffle
seasonal salad, maple butter, maple syrup 18

GF Bourbon Glazed Pork Chop
Grilled tomahawk style pork chop
diced apples, herb roasted potatoes, asparagus
whiskey bourbon glaze 24

GF Seafood Cioppino
Rich tomato based sauce, mussels, salmon
shrimp, calamari, sticky rice, toast points
green onions, grilled lemon 22

Parmesan Encrusted
Chicken Linguini
Roasted red pepper cream sauce
cherry tomatoes, artichokes, spinach
fresh shaved parmesan 19

Chesapeake Bay
Jumbo Lump Crab Cakes
Two parmesan panko encrusted crab cakes
sweet corn sautee, garlic mashed potatoes
grilled lemon, creole tartar sauce 24

Signature Meat Loaf
Proprietary blend of pork, veal and beef
all hand packed with house seasonings
red pepper, onions, jalapeno and garlic
layered with creamed corn, beef gravy
garlic mashed potatoes, fried onion rings 19

GF Sesame Crusted Seared Ahi Tuna
Sticky rice, fresh baby spinach, cucumbers
radish, red onions, herb vinaigrette 26

GF Blackened Shrimp Stir Fry
Blackened shrimp, sticky rice, snap peas
broccoli, red pepper, red onion
citrus glaze, pineapple salsa 22

Seafood Scampi Linguini
Linguini pasta, garlic scampi sauce, mussels
salmon, shrimp, calamari, toast points
shaved parmesan, grilled lemon 23

Chicken Alfredo
Choice of: Grilled chicken or
parmesan encrusted chicken
cavatapi pasta, broccoli
creamy alfredo sauce 17

GF Balsamic Grilled Chicken
Two grilled marinated chicken breasts
melted mozzarella cheese, balsamic glaze
arugula, cherry tomatoes, red onions
fresh basil, herb vinaigrette 22

MEAT ENTREES

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

GF 8 oz. Angus
Filet Mignon
30 day aged filet mignon
house zip sauce 39

GF 12 oz. New York
Strip Steak
30 day aged NY strip
house zip sauce 29

GF Premium Australian
Lamb Chops
4 grilled lamb chops,
house zip sauce 34

À LA CARTE SIDE DISHES

GF Garlic Mashed
Potatoes

GF Herb Roasted
Potatoes

Baked Gouda
Mac-n-Cheese
Apple wood smoked bacon bits

GF Steamed Broccoli

Steak Cut Fries

GF Grilled Asparagus

GF Stir-Fry Vegetables

GF Sweet White Rice

Seasoned Kettle Chips

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

Vast is the new "Modern Day Cheers!" At Vast, we use high quality organic products
homemade soups, sauces, 30 day aged steaks and fresh fish cut on site.