

Vast Kitchen & Bar Restaurant



Its Lunch Time!



Vast is the new "Modern Day Cheers!" At Vast, we know fresh is the best!

Shareables

Brussel Sprouts

Flash fried brussels sprouts
cajun seasoning, candied walnuts
parmesan, lemon caper aioli 12

★ Blue Chips

Kettle chips, green onions
bacon lardons, blue cheese
tomatoes, alfredo sauce 10

Samurai Shrimp

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

Salads

*Add grilled or blackened seasoned:
Chicken 7 Salmon 12 Shrimp 10*

GF The Village

Romaine lettuce, tomatoes
cucumbers, kalamata olives
red onions, feta cheese, beets
balsamic greek dressing 12

GF Chopped Southwest Salad

Mixed greens, roasted corn
tomatoes, onions, Tortilla Strips
avocado lime ranch 13

GF Classic Caesar

Romaine hearts, parmesan cheese
croutons, caesar dressing 10

GF Signature Wedge

Wedge of iceberg, tomatoes
bacon lardons, red onions
blue cheese, balsamic
blue cheese dressing 10

GF The Kalamata

Romaine, roasted beets, olives
onions, candied walnuts
feta, balsamic vinaigrette 11

House Made Soups

Soup of the Day

Cup 4 Bowl 6

GF French Onion

Cup 5 Bowl 7

GF Chicken Sicilian with Rice

Cup 4 Bowl 6

Burgers & Sandwiches

Served with house pickles and choice of seasoned fries or kettle chips

★ GF Vast BBQ Cheese Burger

1/2 lb certified angus beef
layered with pulled bbq pork
coleslaw, cheddar, onion rings
brioche bun 15

Black Bean Garden Burger

Hand packed in house
black beans, chick peas, corn, carrots
red pepper, jalapeno, onions, garlic
lettuce, avocado mayo, tomato
brioche bun 13

The Monte Cristo

Dipped in tempura batter
flash fried, Ham, turkey
gouda cheese, brioche
house strawberry preserve 14

GF The 3 Piggy

Ham, bacon, pulled pork, provolone
pickles, dijon terragon mayonnaise
ciabatta bread 14

GF Classic Cheeseburger

1/2 lb Certified Angus beef
cheddar, lettuce, tomato, onions
brioche bun 13

GF Portabello

Mushroom Burger
Grilled marinated portabello
arugula, tomatoes, red onions
feta cheese, balsamic glaze
brioche bun 13

Southern Fried Chicken Sandwich

Buttermilk chicken sandwich
lettuce, tomato, pickles
honey mustard aioli
brioche bun 13

GF House Cured Salmon Club

Arugula, tomato, bacon,
lemon caper spread
brioche bread 14

Lunch Bowls

Add grilled or blackened seasoned:

Chicken 7 Salmon 12 Shrimp 10

Black Bean Burger 9 Flash Fried Calamari 10

GF Southwest

Quinoa Bowl
Roasted Red Pepper
Roasted corn, onions
cucumbers, tomatoes
avocados, black beans
Cheddar, cilantro
vinaigrette 14

GF Mediterranean

Quinoa Bowl
Spinach, cucumbers
tomatoes, red onions
chick peas, feta cheese
kalamata olives
balsamic vinaigrette
13

GF Asian Quinoa

Bowl
Cucumbers, tomatoes
red onions, carrots
snap peas, avocados
crushed wontons
asian vinaigrette
14

Tuna Poke Bowl

GF ★ Tuna Poke Bowl

Sushi grade Ahi tuna, avocado, lime, tomatoes, cucumbers
green onions, sticky rice, pickled ginger 15

Lunch Plates

Shelby Salisbury Steak

House meat blend, slow cooked
pan gravy, roasted root vegetables
15

GF Kabob Hummus Plate

Grilled chicken kabob
roasted Red pepper hummus
roasted vegetable salad, pita chips
16

Spinach Alfredo Pasta

Sauteed spinach, mushrooms
roasted cherry tomatoes
made to order alfredo sauce
shaved parmesan cheese
cavatapi noodles 14

GF These menu items can be made Gluten Free. We do offer Gluten Free Buns.
Please alert your server to have your dish made with dietary restrictions in mind.
Thank you for helping us serve you better.

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