

# VAST KITCHEN & BAR RESTAURANT

## PRIME SEAFOOD & STEAKS

VAST IS THE NEW "MODERN DAY CHEERS!" AT VAST, WE KNOW FRESH IS THE BEST!  
WE ARE A SCRATCH KITCHEN USING ORGANIC PRODUCTS, FRESH PRODUCE, 30-DAY AGED STEAKS,  
FISH & MEAT CUT DAILY, A SIGNATURE BLEND OF PRIME MEATS FOR OUR BURGERS AND MEATLOAF.  
EXECUTIVE CHEF: RAMSES ROMERO

## STARTERS

### ☾ SAMURAI SHRIMP

Flash fried shrimp,  
thai chili mayo, rice,  
cucumber radish slaw,  
soy, green onions,  
sesame seeds 13

### GF PEI MUSSELS

1 pound steamed mussels,  
white wine garlic butter,  
tomatoes, parmesan,  
toast points, grilled lemon 12

### CRISPY CALAMARI

Cherry peppers, fried lemons,  
fried kale, lemon caper aioli 13

### ★ GF LOADED KETTLE CHIPS

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

### GF BEEF TIPS

Seared with garlic butter,  
toast points 14

### GF BEEF CARPACCIO

Shaved tender beef,  
mixed greens, tomatoes, onions,  
balsamic, kettle chips, lemon  
caper aioli 14

### GF TUNA POKE BOWL

Ponzu marinated ahi tuna,  
chopped cucumbers,  
tomatoes, avocados, lime,  
pickled ginger, green onions,  
sesame seeds, sticky rice,  
soy, wasabi, wonton crackers 15

### ★ GF CHEESE & CHARCUTERIE

Cured meat (3),  
gourmet cheese (3),  
seasonal local jam,  
Italian olives, candied nuts,  
raw honey, dried figs,  
toast points, grapes 21  
Serves 3 - 4

## SALADS

*Add Chargrilled or Blackened:*

*Chicken 7*

*Pan Seared Salmon 12 Shrimp 10*

*Black Bean Burger 9*

### GF SPINACH & GOAT

CHEESE SALAD  
Spinach, strawberries, bacon,  
toasted almonds, goat cheese,  
red onions, mandarin oranges,  
poppy seed vinaigrette 13

### GF LITTLE ITALY

Spring mix, tomatoes,  
mozzarella, basil, red onions,  
balsamic glaze 12

### GF HAIL CAESAR

Chopped Romaine hearts,  
croutons, parmesan cheese,  
creamy Caesar dressing  
11

### GF SIGNATURE WEDGE

Wedge of iceberg, tomatoes,  
bacon, red onions, blue cheese  
crumbles, balsamic glaze,  
blue cheese dressing 11

### GF THE KALAMATA

Romaine hearts, roasted beets,  
kalamata olives, onions,  
candied walnuts, goat cheese,  
balsamic vinaigrette  
12

### SOUP OF THE DAY

Cup 4 BOWL 6

### FRENCH ONION

Cup 5 BOWL 7

## BURGERS & SANDWICHES

*Served with choice of thin cut seasoned fries or kettle chips*

*We now offer gluten free buns or vegan buns*

### CLASSIC CHEESE BURGER

1/2 lb certified Angus beef, cheddar, lettuce, tomato, onions and house made pickles 13

### ★ VAST BBQ CHEESE BURGER

1/2 lb certified Angus beef, layered with pulled pork, coleslaw, cheddar, fried onion rings, brioche bun 14

### GF vg BLACK BEAN GARDEN BURGER

8 oz. hand packed house blend of chick peas, carrots, corn, red peppers, jalapenos, onions and garlic,  
avocado slices, spring mix, tomato, your choice of gluten free bun, vegan wheat bun or brioche bun 13

### BLACKENED SALMON SANDWICH

Pan Seared Norwegian blackened seasoned salmon, spring mix, tomato, lemon caper aioli, brioche bun 14

GF - Gluten Free ★ - House Favorite ☾ - Spicy vg - Vegan

*Please Let Your Server Know if You Have Any Dietary Restrictions, Allergies or Intolerances.*

*Ask Spomer of our Menu or Select items about Bar/Outdoor/To Go/Restroom/Seating.*

*Consumption of alcohol and tobacco is strictly prohibited, nor is smoking. Please do not drink and drive.*

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## PRIME SEAFOOD & STEAKS —X—

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EXECUTIVE CHEF: RAMSES ROMERO

*All Entrees Served with choice of soup of the day or a side garden salad  
add \$2 for french onion or \$2 for side caesar*

## STEAK & CHOPS

*Our house zip sauce available upon request*

**GF** 12 OZ. NEW YORK  
STRIP STEAK  
Topped with garlic butter,  
30 day aged NY strip,  
grilled asparagus  
garlic mashed potatoes 32

**GF** 8 OZ. ANGUS  
FILET MIGNON  
Topped with garlic butter,  
30 day aged filet mignon,  
grilled asparagus,  
garlic mashed potatoes 39

**GF** 🌙 BOURBON GLAZED  
PORK CHOP  
Blackened tomahawk pork chop,  
herb roasted potatoes,  
grilled asparagus,  
apple bourbon glaze 26

## CHEF FEATURED ENTREES

★ 🌙 **GF** SIGNATURE MEAT LOAF  
A blend of pork, veal and beef,  
hand packed with grandmas  
house seasonings, creamed corn,  
garlic mashed potatoes, gravy,  
fried buttermilk onion rings 22

★ **GF** GINGER CRUSTED SALMON  
Pan seared salmon, wasabi mayo  
ginger crust, sugar snap peas, red peppers  
red onions, broccoli, sticky rice,  
orange ginger butter sauce,  
sesame seeds 25

**GF** SEAFOOD LINGUINI  
Scampi cream sauce, garlic butter, mussels,  
salmon, shrimp, shaved parmesan, basil,  
grilled lemon, toast points 24

**GF** SESAME CRUSTED AHI TUNA  
seared sesame seed crusted tuna, ponzu sauce  
arugula, cherry tomatoes, onions  
tri-colored potatoes, wasabi sesame oil  
pickled ginger, wasabi 26

**GF** 🌙 VG BLACKENED SHRIMP STIR FRY  
Sticky rice, sugar snap peas, red peppers,  
red onions, broccoli, citrus glaze,  
pineapple salsa, sesame seeds 23

**GF** TUSCAN CHICKEN KABOB  
Two herb marinated chicken kabob skewers,  
mushroom caps, onions, red peppers,  
fried rice with peppers, onion, fried egg  
pork sausage, lemon caper aioli, grilled lemon 22

★ **GF** 1/2 HERB ROASTED CHICKEN  
Rubbed with house seasonings,  
roasted garlic mashed potatoes, truffle gravy,  
roasted carrots sauteed in garlic butter 23

🌙 **GF** CHESAPEAKE BAY CRAB CAKES  
Two pan fried jumbo lump crab cakes,  
green bean almondine with tomatoes,  
sweet roasted corn and red peppers  
lemon caper aioli, grilled lemon 25

ROASTED RED PEPPER ALFREDO PASTA  
Grilled chicken, cavatappi noodles, sauteed spinach,  
mushrooms, asparagus, tomatoes, basil,  
shaved parmesan 20

## SIDES

ROASTED GARLIC  
MASHED POTATOES

BAKED MAC -N- CHEESE  
WITH BACON

GREEN BEANS WITH  
ALMONDS & TOMATOES

ASPARAGUS

STICKY RICE

FRIED RICE WITH  
EGG & PORK SAUSAGE

**GF** - Gluten Free ★ - House Favorite 🌙 - Spicy VG - Vegan

*Please Let Your Server Know if You Have Any Dietary Restrictions, Allergies or Intolerances.*

*Some of Our Menu Selections Can Be Made To Your Restrictions.*

*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 Restaurant 52969 VanDyke Ave. Shelby Township, MI. 48316 586.991.6104 [www.vastkitchenandbar.com](http://www.vastkitchenandbar.com)*