

Vast Kitchen & Bar

RESTAURANT EST. 2015

STARTERS

- Truffle Parmesan Fries** 9
Thin cut seasoned fries, truffle oil, parmesan cheese
- Blue Cheese Alfredo Chips** **GF** 10
Kettle chips, alfredo sauce, bleu cheese crumbles, tomatoes, bacon, green onions
- House Wings** 10
Served with celery & choice of sauce: honey sriracha, bbq, buffalo, ranch, bleu cheese
- Shrimp Tacos** ★ 10
Fried shrimp, grilled tortilla shells, lettuce radish slaw, spicy mayo, green onions, sesame seeds
- Brie & Onion Jam Brushetta** ★ 11
Grilled toast points, spreadable brie, caramelized onion jam, bacon, arugula, balsamic glaze
- Fried Calamari** 12
Fried calamari, cherry peppers, lemon, kale, lemon caper aioli
- Pork Belly Brussel Sprouts** 12
Sauteed brussel sprouts, crispy pork belly, caramelized onions, garlic, balsamic glaze
- Prince Edward Island Mussels** 12
P.E.I. mussels, white wine garlic, tomatoes, parmesan cheese, grilled lemon, grilled toast points
- Samurai Shrimp** 12
Flash fried shrimp, sticky rice, radish slaw, green onions, sweet & tangy aioli, sesame seeds
(Shrimp Tacos also available)
- Beef Tenderloin Tips** ^{NEW} 14
Seared tenderloin tips, crispy onion, teardrop peppers, gorgonzola demi glaze, garlic butter grilled toast points
- Tuna Tartare** ^{RAW} 14
Ahi tuna, tomatoes, cucumbers, scallions, edamame puree, tangy & spicy sauce, sesame seeds, wontons
- Cheese & Charcuterie Board**
(Serves 3-4) ★ 21
Selection of cured meats & assorted cheeses with sweet & savory accompaniments
*(*reduced portion during happy hour)*

Bread basket available upon request

SOUPS & SALADS

- Soup Du Jour** Cup 4 Bowl 6
Ask your Server for today's soup of the day.
- French Onion Soup** Cup 5 Bowl 7
Beef base broth, caramelized onions, croutons, melted provolone cheese
- Wedge Salad** 11
Iceberg wedge, bleu cheese crumbles, bacon, crispy onions, red onion, tomatoes, bleu cheese dressing, balsamic glaze
- Caesar Salad** 11
Romaine, fresh parmesan, garlic croutons, caesar dressing
- Michigan Cherry Salad** 11
Mixed greens, dried cherries, red onions, tomatoes, bleu cheese crumbles, raspberry vinaigrette
- Kalamata Salad** 12
Romaine, kalamata olives, pickled beets, red onions, goat cheese, candied walnuts, balsamic vinaigrette
- Add Grilled or Blackened Chicken: \$6**
Shrimp: \$8 or Salmon: \$10
Garden Burger \$9

SANDWICHES

Gluten Free bun available
Served with fries or kettle chips

- Classic Cheese Burger** 13
1/2 lb hand packed seasoned burger, cheddar cheese, lettuce, tomatoes, red onions, pickles, brioche bun
- Turkey Burger** 13
Seasoned ground turkey, provolone cheese, mixed greens, tomato, onion, honey dijon aioli, brioche bun
- The Garden Burger** **VG** 14
Hand packed house blend of black beans, chickpeas, carrots, corn, red peppers, jalapenos, onions and garlic, topped with avocado slices, spring mix and tomato, brioche bun
- Blackened Salmon Sandwich** 14
Seared blackened salmon, lettuce, tomato, lemon caper aioli, brioche bun
- Vast BBQ Cheese Burger** 15
1/2 lb hand packed seasoned burger, cheddar cheese bbq pulled pork, coleslaw, crispy onions, pickles, brioche bun

18% gratuity added for parties of 10 or more

52969 VanDyke Ave. Shelby Township, MI. 48316

586.991.6104

PRIME STEAKS

Served with your choice of soup du jour or house salad, add \$2 for Caesar or French onion

Served with Choice of Two Sides
Substitute Loaded Baked Potato \$2

8 oz. Filet Mignon	39
<i>Served with garlic butter and house zip sauce</i>	
12 oz. New York Strip	29
<i>Served with garlic butter and house zip sauce</i>	
14 oz. Ribeye	35
<i>Served with garlic butter and house zip sauce</i>	
Koji Steak ^{NEW}	49
<i>An absolute treat! Tender, marinated 8 oz. filet, sliced atop creamy miso braised exotic trumpet mushrooms and finished with truffled ponzu sauce.</i>	

*Steaks excluded from happy hour specials

Enhancements

Sauteed Onions	3
Sauteed Mushrooms	3
Gorgonzola Crumbles	2
Gorgonzola Demi Glace	3
Seared Scallops (1 pc)	6
Shrimp Scampi (2 pcs)	6

SIDES

Roasted Garlic Whipped Potatoes	5
Herb Roasted Potatoes	5
French Fries	5
Sticky Rice	5
Creamed Corn	5
Baked Potato w/ Sour Cream	5
Green Beans	6
Sauteed Spinach	6
Grilled Broccolini	7
Loaded Baked Potato	7
Green Beans Almondine	7

FROM THE LAND

Chicken Penne A La Vodka ^{NEW} 17
Marinated grilled chicken, broccolini, blistered tomatoes, parmesan cheese, creamy tomato vodka sauce

Pan Roasted Airline Chicken 19
Bone-in chicken breast, crispy spaetzle, vegetable succotash, chimichurri infused veloute sauce

Signature Meatloaf ★ 20
Hand packed blend of beef, pork & veal, house seasoning, roasted garlic whipped potatoes, gravy, creamed corn, crispy onions

Truffled Beef Tip Linguini ^{NEW} 23
Seared tenderloin beef tips, linguini pasta, roasted tomatoes, mushrooms, roasted red peppers, truffle infused pesto sauce

Sous Vide Pork Shank ^{NEW} 25
Fall off the bone tender pork shank slow cooked sous vide style, root vegetables, roasted garlic whipped potatoes, merchant sauce

Rack of Lamb ^{NEW} 34
Lightly blackened rack of lamb topped with a blackberry brandy jam, herb roasted potatoes, green beans almondine

FROM THE SEA

Walnut Encrusted Walleye ^{NEW} 22
Great Lakes Walleye fillet, walnut herb parmesan panko crust, grilled broccolini, roasted garlic whipped potatoes, amaretto butter sauce

Salmon Shanghi ★ 23
Pan seared salmon, sautéed spinach sticky rice, ponzu sauce, green onions, sesame seeds

Shrimp Diablo ^{NEW} 23
Seared shrimp, sauteed spinach, sticky rice, vegetable melange, oelek chili butter

Coriander Crusted Ahi Tuna ^{NEW} 25
Seared 6 spice tuna, crispy oriental slaw, honey ponzu sauce, sticky rice, sesame oil

Seared Scallops ^{NEW} 29
Diver scallops, butternut squash puree, slivered almonds, pork belly, herb roasted potatoes, maple bourbon glaze
(Excluded from happy hour specials)

Most of our menu items are Gluten Free, or can be made Gluten Free.
Speak to your server about any food allergies.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary restrictions.

SWEETS

Vanilla Bean Ice Cream	3
Vanilla Affogato	5
<i>Vanilla bean ice cream, espresso</i>	
Chocolate Pot a Creme	6
<i>Chocolate custard, macerated berries, slivered almonds, whipped cream</i>	
Sweet Tooth Nacho	Small Large
	7 11
<i>Vanilla ice cream, sopapilla chips, chocolate chip cookie crumbles, whipped cream, chocolate & caramel sauce</i>	
Zeppoles	7
<i>Crispy, fluffy doughnut holes dusted with cinnamon sugar, chocolate, raspberry, and caramel sauce, powdered sugar</i>	
Creme Brulee	8
<i>Classic vanilla bean custard with caramelized sugar crust, macerated berries & whipped cream</i>	
Mini Key Lime Pie	8
<i>Graham cracker crust, creamy lime filling, whipped cream, toasted coconut shavings</i>	
Tres Leches Cake	9
<i>A vanilla cake soaked in three kinds of milk, whipped cream, topped with coconut shavings, fresh strawberry, powder sugar</i>	