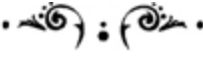




RESTAURANT



SOUPS

- CLASSIC FRENCH ONION CROCK** 7
GARDEN VEGETABLE TOMATO Bowl 8 Cup 6
NEW ENGLAND CLAM CHOWDER Bowl 8 Cup 6

SALADS

- VI HOUSE GARDEN SALAD** full 8 half 5
Butter lettuce, romaine lettuce, carrots, beets, cucumber and tomato
- VI CHOPPED SALAD** full 9 half 7
Iceberg lettuce, corn, black beans, cucumber, tomato, egg, green beans, bacon and crumbled blue cheese
- DRESSINGS:** ranch, bleu cheese, thousand island,
green apple vinaigrette and Italian balsamic

UN-CLASSIC "SESAR" (named for our executive chef, Jeff Sesar) full 9 half 6
Romaine lettuce, radicchio, zesty Caesar dressing, croutons, and shaved Manchego cheese

BABY SPINACH SALAD full 9 half 7
Baby spinach, walnuts, red onion, bacon, figs, goat cheese and pomegranate vinaigrette

Add grilled chicken 4 *Add grilled shrimp* 6

TAVERN FAVORITES

ARTISAN MAC & CHEESE CROCK 10
Organic Loleta cheddar and Fontina

CHICKEN MOREL POT PIE 14
Morel mushrooms, peas, corn, carrots, potatoes and sherry cream

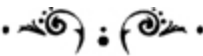
NORTH COAST BOUILLABAISSSE 16
Scallops, shrimp, mussels, clams, cod, potatoes and tomato broth

LEMON HERB ROASTED HALF CHICKEN 15
Fresh cut fries, rice pilaf or small house salad and green vegetable sauté

FISH & CHIPS 14
Pacific cod, coleslaw, tartar sauce and lemon

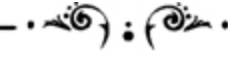
IRON SKILLET STEAK 17
*Grilled 9 oz. sirloin served with fresh cut fries,
rice pilaf or small house salad and green vegetable sauté*

BABY BACK RIBS full 22
Fresh cut fries, rice pilaf or small house salad and coleslaw





RESTAURANT



SANDWICHES

Served with fresh cut fries or small house salad. Sweet potato fries add 1

VI BURGER 10 Additional toppings 1.50

Bacon, grilled onions, grilled mushrooms, oven-roasted tomatoes, fire-roasted chilies, cheddar, Swiss or bleu cheese

GRILLED CHICKEN CAPRESE 12

Served on ciabatta bread with oven roasted tomatoes, fresh mozzarella and basil pesto aioli

SMOKED TURKEY WRAP 11

Lettuce, tomato, avocado, cheddar and herbed cream cheese spread

HOT CORNED BEEF REUBEN 12

Marbled rye bread, thousand island, sauerkraut and Swiss

GRILLED VEGETABLE 12

Ciabatta bread, oven-roasted tomatoes, fresh mozzarella and pesto spread

BLACKENED SALMON CLUB 13

Ciabatta bread, lettuce, tomato, bacon and lemon aioli

PACIFIC PO' BOY 12

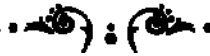
Fried oysters or cod served on a torpedo roll with creamy coleslaw and tartar sauce

LOCAL ALBACORE TUNA MELT 12

English muffin, tomato, avocado and Swiss cheese

OLD FASHIONED FOOT LONG HOT DOG 8

Sauerkraut, relish and yellow mustard



10" GRILLED PIZZAS!

GRILLED CHICKEN, WILD MUSHROOMS, PESTO WITH FRESH MOZZARELLA 12

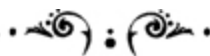
ITALIAN SAUSAGE & PEPPERONI 12

GRILLED VEGETABLE AND POMODORO 12

CLASSIC MARGARITA 12

Tomato, basil and fresh mozzarella

**All pizzas include shredded mozzarella*





RESTAURANT



APPETIZERS

SWEET POTATO CRAB CAKES 12

Chili citronette sauce

TEMPURA VEGETABLES 9

Pomodoro sauce

BAKED BRIE 10

Puff pastry, green apple chutney and crackers

BUFFALO WINGS 12

Traditional style or mango BBQ

RHODE ISLAND STYLE CALAMARI 10

Deep fried with sliced pepperoncini and served with lemon aioli

SWEET POTATO FRIES 8

Chipotle mayonnaise

ROASTED VEGETABLE TOWER 8

Apricot curry glaze and couscous

SESAME SEARED AHI TUNA MARTINI 12

Seaweed salad, ginger ice, crisp wontons and cucumber wasabi dressing

NORTH PACIFIC OYSTER TRIO 8

Rockefeller style, gazpacho shooter and green apple vinaigrette

Additional oysters 2 each

DUCK SPRING ROLLS 12

Sweet chili plum glaze

JUMBO SHRIMP COCKTAIL 12

Cocktail sauce

AHI TUNA SLIDERS (served medium-rare) 12

Asian slaw, wasabi mayonnaise and Sriracha

BAKED STUFFED PRAWNS 12

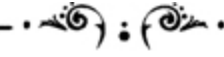
Scallop mousse and tomato vodka cream

STEAMED MANILA CLAM BOWL 12

Garlic aioli and grilled ciabatta bread



RESTAURANT



SPECIALTIES

PAELLA PORTUGUESE 24

A savory delight with sausage, chicken, clams, mussels, scallops, shrimp and saffron rice

SMOKED SALMON & GOAT CHEESE RAVIOLI 20

Black trumpet mushroom scallion broth

BROKEN ARROW RANCH ANTELOPE SHORT RIBS 24

"Osso Buco" style with pappardelle pasta

CHERRY GLAZED HALF CHICKEN 24

Wild mushroom risotto and butternut squash puree

COLORADO LAMB DUET 28

Pistachio crusted rack chops and slow roasted leg with sundried tomato polenta and ratatouille

AHI TUNA STEAK 24

Jasmine rice and sweet & sour miso broth

PORK LOIN BRACIOLE 20

Tenderloin with aromatic vegetable stuffing and capellini tossed in pomodoro sauce

THAI STYLE BARBECUED DUCK BREAST 25

Coconut curry vegetable noodles and crispy spring rolls

LINGUINI NICOISE 12

*Olives, green beans, tomatoes, roasted garlic and artichoke hearts
tossed in white wine, extra virgin olive oil, and fresh herbs*

Add chicken: 4 Add shrimp: 6 Add medium-rare ahi tuna: 7 Add prosciutto: 6

STEAKS & SEAFOOD

FILET MIGNON 12 oz 32 / 8 oz 26

BONE-IN RIB EYE 16 oz 34

NY SIRLOIN STRIP 14 oz 26

CLASSIC T-BONE 16 oz 36

FRESH PACIFIC KING SALMON 10 oz 24

COLD WATER LOBSTER TAIL 8 oz 33

All Steaks and Seafood are served with a green vegetable sauté, choice of side and sauce

Sides: butter herb linguini, roasted bliss potatoes, rice pilaf or twice baked potato

Sauces: red wine demi glacé, tomatillo sauce, porcini mushroom butter or lemon caper sauce

400 Ocean Avenue - Ferndale, California 95536

www.virestaurant.com

707-786-4950

"Your table is waiting"

open 7 days a week

Breakfast Lunch Dinner

Please inquire about a catered event

