



# RESTAURANT

## (Dining Room Lunch Menu)

### SOUPS & SALADS

**CLASSIC FRENCH ONION CROCK** 7

**GARDEN VEGETABLE TOMATO** Bowl 8 Cup 6

**NEW ENGLAND CLAM CHOWDER** Bowl 8 Cup 6

**VI HOUSE GARDEN SALAD** full 8 half 5

*Butter lettuce, romaine, 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, blue 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

### SANDWICHES

*Served with fries or small house salad. Sweet Potato fries add 1*

**VI BURGER** 9

*Additional toppings 1.50 Bacon, grilled onions, grilled mushrooms, oven-roasted tomatoes, fire-roasted chilies, blue cheese, cheddar, Swiss*

**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, red onions, cheddar, and an herbed cream cheese spread*

**HOT CORNED BEEF REUBEN** 12

*Marbled rye bread, thousand island, sauerkraut, and Swiss cheese*

**GRILLED VEGETABLE** 12

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

**BLACKENED SALMON CLUB** 13

*Ciabatta bread, lettuce, tomato, bacon, and lemon aioli*

**PACIFIC PÓ 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*

**AHI TUNA SLIDERS** (served medium-rare) 12

*Asian slaw, wasabi mayonnaise, and hot sauce*



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## SPECIALTY PLATES

### STEAMED MANILA CLAM BOWL 12

*Steamed in white wine and clam ju, garlic aioli and grilled ciabatta*

### CHICKEN MOREL POT PIE 14

*Peas, carrots, morel mushrooms, potatoes, and sherry cream*

### NORTH COAST BOUILLABAISSE 16

*Scallops, shrimp, mussels, clams, cod, potatoes, and tomato broth*

### SOUTHERN FRIED CHICKEN 14

*Cranberry and cornbread stuffing, country gravy, and coleslaw*

### FISH & CHIPS 14

*Pacific cod, coleslaw, tartar sauce, and lemon*

### IRON SKILLET STEAK 17

*Grilled 9 oz. sirloin with fire-roasted tomato salsa. Served with green vegetables and your choice of fries, rice pilaf, or small house salad*

### SMOKED SALMON & GOAT CHEESE RAVIOLI 14

*Black trumpet mushroom scallion broth*

### LINGUINI NICOISE 12

*Olives, green beans, tomato, roasted garlic, prosciutto, 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*

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## 10" GRILLED PIZZAS

*Design your own! 14*

**SAUCES** • basil pesto • pomodoro • roasted garlic

**CHEESES** • whole milk mozzarella • fresh mozzarella • feta • pecorino romano • fontina

**VEGGIES** • olives • grilled vegetables • mushrooms • peppers • onions • fresh tomato • oven-roasted tomato  
• artichoke hearts • pineapple

**MEATS** • pepperoni • grilled chicken • bacon • ham • Italian sausage • linguica

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VI  
RESTAURANT

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**BEVERAGES** 2.00

Coke, diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade, Calistoga Water, Iced Tea,  
Orange Juice, Cranberry Juice, Apple Juice, V8,  
Milk, Chocolate Milk, Hot Chocolate, Coffee, Tea

**VI BEER ON TAP**

10 oz. or 16 oz.

Budweiser	2.50 / 3.00
Blue Moon	3.00 / 3.50
Sierra Nevada Pale Ale	3.00 / 3.50
Eel River Organic Blonde (local)	3.00 / 3.50
Alaskan Amber Ale	3.00 / 3.50
VI Sampler (4 – 2 ½ oz. pours)	3.00 / -

**BOTTLED BEER**

**DOMESTIC 3.00**

Coors  
Coors Light  
Bud Light  
MGD  
Miller Highlife  
Pabst  
O'Douls

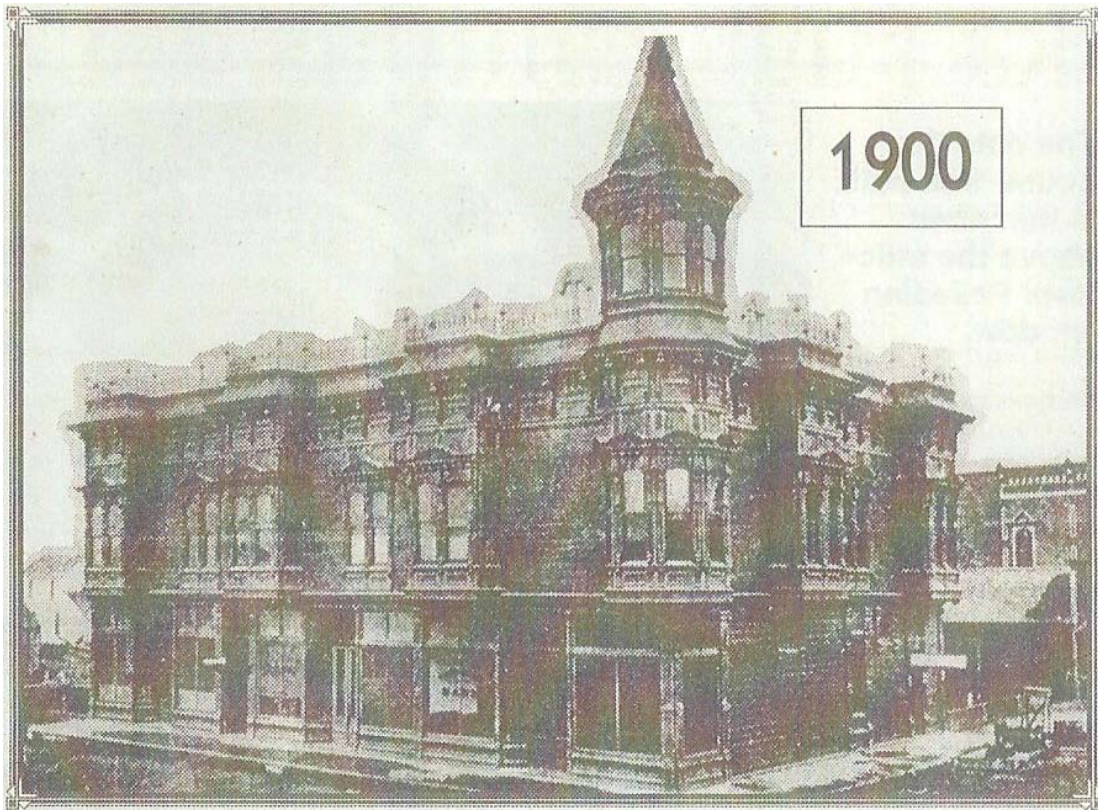
**BREWS 3.50**

Great White (local)  
Downtown Brown (local)  
Eye of the Hawk  
Mirror Pond Ale  
Anchor Steam  
Anchor Porter

**IMPORTS 3.50**

Corona  
Guinness Stout  
Heineken  
Peroni

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The Russ Building, now the Victorian Inn, was built by Ira Russ in 1890 at a cost of a then-impressive \$12,000. Designed by Ferndale's T.J. Frost, it featured the craftsmanship of J.W. Blakemore of Ferndale, Kausen & Williams of Ferndale, Thomas Johnston and Howard Gay of Eureka, and B.B. Nichols.

The first floor of the building was divided into three commercial spaces, the corner room being fitted for a bank and the other two for a millinery dress shop for women and a men's haberdashery. Upstairs, the 33 rooms offered office space to dentists, doctors, accountants and seamstresses.

Today, The Victorian Inn offers 13 wonderfully appointed bed and breakfast rooms and is home to Silva's Fine Jewelry and The VI Restaurant & Tavern.



## R E S T A U R A N T

400 Ocean Avenue  
Ferndale, California 95536

707-786-4950

"Where your table is waiting"

open 7 days a week  
Breakfast Lunch Dinner

Please inquire about a catered event

