



# RESTAURANT

## (Tavern Dinner 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" 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

## SMALL PLATES



STEAMED MANILA CLAM BOWL 12

*Garlic aioli and grilled ciabatta*

ARTESIAN MAC & CHEESE CROCK 10

*Organic Loleta cheddar and Fontina cheese*

SWEET POTATO CRAB CAKES 12

*Chili Citronet sauce*

GRILLED VEGETABLE TART 9

*Roasted red and yellow pepper puree*

PACIFIC SWORDFISH SOFT TACOS 11

*Crunchy slaw, queso fresco, and salsa*

AHI TUNA SLIDERS (served med-rare) 12

*Asian slaw, wasabi mayo, and hot sauce*

BUFFALO WINGS 12

*Traditional style or with mango BBQ sauce*

RHODE ISLAND STYLE CALAMARI 10

*Deep fried with sliced pepperoncini and served with lemon aioli*

SWEET POTATO FRIES 8

*Served with chipotle mayonnaise*

NORTH PACIFIC OYSTERS TRIO 8

*Rockefeller style, gazpacho shooter, green apple vinaigrette*

*Additional oysters 2*



## HOT SANDWICHES

*with choice of 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*

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*

OLD FASHIONED FOOT LONG HOT DOG 8

*Sauerkraut, relish, and yellow mustard*

## 10" GRILLED PIZZA



*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

## STEAKS & SEAFOOD



FILET MIGNON 12 oz 32 / 8 oz 26

N.Y. SIRLOIN STRIP 14 oz 26

IRON SKILLET SIRLOIN 9 oz 17

BONE-IN RIB-EYE, COWBOY STYLE 16 oz 34

PACIFIC SEA BASS 10 oz 24

KING SALMON 10 oz 24

COLD WATER LOBSTER TAIL 8 oz 33

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

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

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

## TAVERN FAVORITES



SOUTHERN FRIED CHICKEN 14

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

FISH & CHIPS 14

*Coleslaw, tartar sauce, and lemon*

BABY BACK RIBS full 22

*Coleslaw and fries or house salad*





# RESTAURANT

## BEVERAGES

2.00



Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer,  
Calistoga Water, Lemonade, 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 Pale Ale  
Anchor Steam  
Anchor Porter

### IMPORTS 3.50

Corona  
Guinness Stout  
Heineken  
Peroni



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.



RESTAURANT

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

