

# VUE BAR+RESTAURANT

DINNER

ME  
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## STARTER

MARYLAND BLUE CRAB CAKE	17
CRISPY MAC+CHEESE BITES	11
GINGER CHICKEN LETTUCE CUPS	15
BACON WRAPPED JALAPENO POPPERS	14
BUTTERMILK FRIED CALAMARI	13
POPCORN SHRIMP	15
SESAME CRUSTED SEARED AHI TUNA	17

## ENTRÉE

SIZZLING NY STEAK 12 OZ	39
FLAME GRILLED BONE-IN RIB EYE 16 OZ	43
CHOICE OF 2 SIDES roasted truffle potato cubes / cheddar mashed potato / garlic mashed potato parmesan broccoli / sauteed asparagus herb rice pilaf	
CARAMELIZED SCALLOPS W/HERBED BROWN BUTTER	35
LEMON BUTTER STRIPED BASS	32
WILD CAUGHT ALASKAN SALMON	29
BEER BATTERED FISH+CHIP	24
HOME-STYLE BAKED MEATLOAF	23
VEGETABLE STIR FRY W/TOFU	19

20% added gratuity for a party of 7 or more

## SOUP & SALAD

ROASTED TOMATO BISQUE	9
HEARTY CHICKEN SOUP	11
NEW ENGLAND CLAM CHOWDER	12
VUE COBB SALAD	15
ICEBERG WEDGE	12
LEMON KALE+QUINOA	14
ORIENTAL CHICKEN SALAD	16
CLASSIC CAESAR	13
add chicken - 6 add shrimp or salmon - 8	

## PASTA

LINGUINE W/MANILA CLAM	23
FOUR CHEESE LOBSTER MAC+CHEESE	25
SPICY SHRIMP PENNE	24
MEDITERRANEAN PAPPARDELLE W/GRILLED SALMON	27
SPAGHETTI MARINARA + RUSTIC MEATBALL	19

## DESSERT

CHOCOLATE LAVA CAKE	10
LAVENDER CRÈME BRÛLÉE	9
CARROT CAKE	7
NY CHEESE CAKE	7
SLOW CHURNED ICE CREAM	5
vanilla / chocolate / mint chip	
COFFEE & TEA	3
proudly serve Peet's Coffe & Art of Teas	

