VFRSA

RESTAURANT WEEK SUMMER 2023

LUNCH MENU

\$30 per person • 11:30AM-3:00PM

APPETIZER

Caesar Salad (V) Romaine, Baby Arugula, Parmesan Crisps, Croutons

Stracciatella Bruschetta V
Grilled Tuscan Ciabatta, Roasted Garlic and Herb Spread,
Heirloom Cherry Tomato, Aged Balsamic

ENTREE

Grilled Chicken, Bacon, Avocado Wrap Herb Chicken Breast, Bacon, Avocado, Pepperjack, Lettuce, Tomato, Jalapeno Ranch, Fries

Pineapple Ginger Glazed Norwegian Salmon Stir-fry Vegetables, Green Curry, Garlic Rice

Tri-Color Quinoa Burger © Quinoa, Black Bean, Roasted Red Pepper, Smoked Paprika, Cumin, Panko, Lettuce, Tomato, Chipotle Aioli

DESSERT

optional for \$6

Miso Banana Bread Pudding V Salted Caramel, Vanilla Ice Cream

NY Cheesecake with Berry Compote







VFRSA

RESTAURANT WEEK SUMMER 2023

DINNER MENU

\$45 per person • 3:00PM-8:00PM

APPETIZER

Chilled Tomato Gazpacho V Savory Croutons

Kale Quinoa Salad (V) (GF)
Baby Kale, Shaved Fennel, Green Grapes, Pistachios, Chili Peppers,
Basil-Honey Vinaigrette

Stracciatella Bruschetta (V)
Grilled Tuscan Ciabatta, Roasted Garlic and Herb Spread,
Heirloom Cherry Tomato, Aged Balsamic

ENTREE

Pesto LinguiniFresh Basil Pesto, Sauteed Summer Vegetables, Parmesan

Roasted Amish Chicken Breast © Broccolini, Lemon Potatoes, Natural Jus

Versa "Smash" Burger Smash Burger, Chef's Secret Sauce, Crispy Onion Rings, Cheddar Cheese, Pickles, Shredded Lettuce. Sesame Brioche Bun Add Egg 3

Grilled Branzino © Salsa Verde, Blistered Tomatoes, Green Beans, Artichoke, Capers

DESSERT

Miso Banana Bread Pudding © Salted Caramel, Vanilla Ice Cream

NY Cheesecake V with Berry Compote







(GF) GLUTEN-FREE