

DINNER FOR TWO

MENU

\$100

-Not to be combined with other promotions-

● AN APPETIZER TO SHARE

French Onion Dip -GF-

House-made chips served with house made dip.

Sesame Crusted Tuna -GF-

Sesame Crusted Ahi Tuna seared and served with Spicy Kimchi, Wasabi, and Soy Sauce.

Crispy Pork Belly -GF-

Fried Pork Belly tossed in Korean Barbecue, topped with Sesame Seeds and Pickled Onions.

Crispy Brussels -GF,V-

Crispy Brussels, Sweet 'n Spicy V'Randa Sauce.

Stuffed Peppers -*GF-

Banana Peppers, Italian Sausage, Four Cheese Blend, Garlic Bread.

Mexican Street Corn Dip -GF,V-

House-made Street Corn Dip served with House-made Tortilla Chips.

Pepperoni Flatbread -*GF-

Flatbread Pizza Crust, Marinara Sauce, Shredded Mozzarella & Pepperoni.

● A SALAD EACH

Strawberry Bleu -GF,V-

Mixed Greens, Strawberries, Blue Cheese Crumbles, Candied Pecans, & Pickled Onions, Tossed in Balsamic Dressing.

Grilled Caesar -*GF-

Grilled Head of Romaine Lettuce, Bacon, Parmesan Cheese, Croutons, drizzled with Caesar Dressing.

Summer Peach Salad -GF,V-

Mixed Greens, Pickled Blueberries, Roasted Peaches, Dried Cranberries, Feta, Toasted Sunflower Seeds, Blood Orange Vinaigrette.

● A MAIN COURSE EACH

Including Weekly Features

Turkey Club -*GF-

Turkey, Bacon, Lettuce, Tomato, and Basil Aioli, Triple Stacked on Multigrain Bread. House Chips.

Reuben

Grilled Rye, Swiss, Sauerkraut, Corned Beef, Thousand Island Dressing. House Chips.

The V'Randa Burger -*GF-

8 oz Burger, American Cheese, Lettuce, Tomato, Pickled Onion & Basil Aioli. House Chips.

Black & Bleu Burger -*GF-

Cajun Blackened 8 oz Burger, Melted Blue Cheese Crumbles, Candied Bacon & Aioli. House Chips.

Chicken Milanese

Fried Chicken Cutlet, Mixed Greens, Tomato, Cucumber, Pickled Onion, Balsamic Glaze, Shaved Grana Padano. Mashed Sweet Potato.

Buddha Bowl -GF, V, VG-

Assorted Grains, Roasted Sweet Potato, Shredded Purple Cabbage, Tomato, Edamame, Avocado, Crispy Chickpeas, Pickled Onion, Ponzu Sauce, Sesame Seeds.

Glazed Salmon -GF-

Blackened Salmon, Korean BBQ, Pineapple Salsa, Asparagus. Mashed Sweet Potato.

Shrimp Scampi Risotto

-GF-

Five Jumbo Shrimp, Blistered Tomatoes, Asparagus, Parmesan Risotto.

Chicken Cutlet a la Vodka

Vodka Sauce, Cavatappi, Fried Chicken Cutlet, Shaved Parmesan.

Jamaican Jerk Pork Chop -GF-

Jamaican Jerk Seasoned Bone-In Pork Chop, Fried Tostones, Asparagus, Charred Scallion Relish.

Steak Frites -GF-

10 oz Angus Strip Steak, Chimichurri & Pineapple Teriyaki Sauce. French Fries.

Baked Fish

Served with French Fries, Coleslaw, Tartar Sauce & Lemon Wedge. Cajun Broiled -GF- Salt and Pepper Broiled -GF- Italian Broiled

Fish Fry Friday Only

Big Ditch Hayburner IPA Beer Battered Served with French Fries, Coleslaw, Tartar Sauce & Lemon Wedge.

● A DESSERT TO SHARE

Weekly Features From The Village Bakeshoppe