

Dairy Friendly Menu

Appetizers

Vulcan Shrimp

Fiery mango glazed shrimp with mango slaw — 12

Hummus Trio

Truffle and white bean, black bean and cilantro, roasted red pepper and garbanzo; served with warm naan **Dairy Friendly: Without black bean and cilantro** — 9

Chips and Salsa

House made chipotle salsa served with fried chips — 7

Beef Wellington Bites

Flaky pastry crust filled with beef tenderloin; served with basil aioli and Vesta steak sauce — 11

Pork Tacos

Red pepper mango coleslaw, shredded pork, spicy pork au jus, flour tortillas — 12

Charcuterie

Chef's selected artisan cheeses and meats **Dairy Friendly: Substitute meats for cheeses** — 13

Ahi Tuna Crisps

Fried wontons, blackened ahi tuna, wasabi cream, teriyaki glaze, red peppers, scallions — 12

Salads

Roasted Beet

Mixed greens, beets, candied walnuts, Gorgonzola cheese and a balsamic vinaigrette **Dairy Friendly: Without gorgonzola** — 7

Berry

Sliced strawberries, feta cheese, blueberries, sliced almonds, spring mix; blood orange vinaigrette **Dairy Friendly: Without feta cheese** — 7

Brussel Sprout Chopped

Sugar snap peas, corn, radish, hardboiled egg, chopped romaine, with Italian dressing — 7

Wedge

Bibb lettuce, bacon, gorgonzola, tomatoes, and our bleu cheese dressing **Dairy Friendly: Without gorgonzola; Substitute Italian, blood orange, or balsamic for bleu cheese dressing** — 7

Kale & Brussel Sprout

Chopped kale, shaved Brussel sprouts, red onion, edamame, cherry tomatoes, sunflower seeds, grapes, and Champagne sesame vinaigrette — 7

Wraps

Veg Heaven

Curry couscous, ratatouille vegetables, pesto, herb goat cheese **Dairy Friendly: Without herb goat cheese** — 7

Soups

Soup D'Jour **Dairy Friendly: Requires confirmation from kitchen** — 4

Black Bean & Cumin **Dairy Friendly: without crème fraiche** — 4

Sandwiches

Vesta Burger

Topped with Gorgonzola, fried onion strings, and Vesta steak sauce on a toasted brioche bun **Dairy Friendly: Without Gorgonzola** — 12

Wild Alaskan Salmon BLT

A roasted salmon fillet topped with crisp bacon, spinach, tomato, basil aioli on French bread — 12

Island Chicken Burger

Curry chicken patty, coleslaw, mango aioli, on a toasted brioche bun — 11

Portobello Sandwich

Balsamic marinated Portobello sliced with herb goat cheese, caramelized onions, roasted red peppers, pesto, on a toasted brioche bun **Dairy Friendly: Without herb goat cheese** — 10

Entrees (Available after 5pm)

Grilled 10 oz NY Strip

Grilled to your liking and served with fresh green beans, yukon smashed potatoes and steak sauce **Dairy Friendly: Without smashed potatoes; substitute green beans or asparagus** — 26

North American Salmon

Mushroom crusted, white bean puree, wilted kale, bacon; served under broken chianti vinaigrette — 25

Prime Rib

12oz. Prime Rib served with a baked potato, asparagus, horseradish cream and au jus **Dairy Friendly: Without horseradish cream and butter** (available on Friday and Saturday nights) — 25

Chicken Piccata

Lightly breaded chicken breasts, penne pasta, tomato marsala, tomato bruschetta; topped with lemon caper beurre blanc **Dairy Friendly: Without lemon caper beurre blanc or tomato bruschetta** — 22

Portobello Mushroom

Ratatouille veggies, curry couscous, herb goat cheese, herb panko breading, sundried tomato vinaigrette **Dairy Friendly: Without herb goat cheese** — 20

Greek Scallops

Mediterranean vegetable couscous, wilted spinach, pan seared scallops, blood orange reduction, candied pistachios **Dairy Friendly: Without couscous and candied pistachios, sub asparagus or sugar snap peas** — 26

Ancho Rub Pork Loin

Pork tenderloin with loaded potato latke, sugar snap peas, mango chutney **Dairy Friendly: Without latke; sub asparagus or sugar snap peas** — 24