

## appetizers

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### Pork Spring Rolls

Braised pork, black beans, and cilantro hand rolled then golden fried; served with our mango dipping sauce.

### Hummus Trio

Truffle and white bean, black bean and cilantro, roasted red pepper and garbanzo; served with warm naan.

### Smoked Chicken Quesadilla

Seasoned chicken and an Italian cheese blend in a flour tortilla; served with Chipotle salsa and sour cream.

### Charcuterie

Chef selected Artisan cheeses, local elk summer sausage, hot coppa, and giardiniera.

### Shrimp Alfredo Spinach Dip

Creamy alfredo sauce mixed with shrimp and spinach; served with chips and toasted bread.

### Buffalo Chicken Dip

Spicy buffalo chicken and cream cheese; served with fresh chips and celery.

### Vulcan Shrimp

Fiery chili glazed shrimp with mango slaw.

### Curried Scallops

Pan seared scallops, fried sweet potato, coconut curry cream with spinach and cilantro.

### Chips & Salsa

House made chipotle salsa, corn chips. Add **Queso** for

### Beef Wellington Bites

A flaky pastry crust filled with beef tenderloin; served with basil aioli and Vesta steak sauce.

### Mussels

Chorizo, mussels, tomato saffron broth; served with toasted bread.

## soups & salads

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add grilled chicken      add salmon\*  
upgrade any salad to an entree size for an additional

### Caesar Salad

Romaine, tomatoes, croutons, and parmesan cheese.

### Strawberry Avocado Salad

Strawberries, avocados, balsamic vinaigrette, croutons, and feta cheese.

### Kale Salad

Cucumbers, tomatoes, edamame, sunflower seeds, and pineapple; served with a house made rice wine vinaigrette.

### Pear Salad

Mixed greens, goat cheese, sliced almonds, and pears; tossed in champagne vinaigrette.

### Roasted Beet Salad

Mixed greens, beets, candied walnuts, gorgonzola cheese, and our balsamic vinaigrette.

### Greek Salad

Mixed greens with Mediterranean vegetables, feta cheese, tomatoes, tzatziki sauce, and our Greek vinaigrette.

### Wedge Salad

Bibb lettuce topped with bacon, gorgonzola, tomatoes, and our bleu cheese dressing.

Soups                      Cup                      Bowl

■ Iowa Bacon Corn Chowder

■ Tomato Bisque

■ Soup Du Jour

50¢ surcharge for all takeout orders

\* These items may be served undercooked. Thoroughly cooking food of animal origin such as beef, egg, fish, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked.

**Vesta** 

# sandwiches

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choice of soup, French fries or Greek pasta salad  
substitute any salad for

## Island Chicken Burger

Hand pattied curry chicken patty topped with coleslaw and mango aioli; served on a toasted brioche bun.

## Wild Alaskan Salmon BLT\*

A roasted salmon fillet topped with bacon, spinach, tomato, and basil aioli sauce on French bread.

## Sweet Potato Burger

House made sweet potato burger topped with chipotle aioli, fresh pineapple salsa on herb focaccia bread.

## Grilled Lamb Burger

Hand pattied lamb and feta topped with mint pesto and Tzatziki sauce.

## Vesta Burger\*

Topped with gorgonzola cheese, crispy fried onion strings, and Vesta steak sauce on a toasted brioche bun.

## pick two

pick two of the half sandwich,  
soup, or salad options

### Sandwiches

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- Italian Deli
- Elk Reuben
- Tempura Shrimp Wrap
- Falafel Wrap

### Soups

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- Tomato Bisque
- Iowa Bacon Corn Chowder
- Soup Du Jour

### Salads

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- Greek
- Wedge
- Caesar

### Kitchen Hours

11:00am – 10:00pm Monday – Saturday

11:00am – 9:00pm Sunday

dinner served 5:00pm – close daily

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## Iowa Pork Tenderloin

Hand breaded pork tenderloin, served with lettuce, tomato, onion, and pickle on a toasted brioche bun.

## Italian Deli

Capicola, salami, bacon, sopressata, dill havarti, shaved red onion, with chipotle aioli; served on a French bread.

## Truffle Egg Salad

Egg salad with bacon, stone ground mustard, and sprouts on a croissant.

## Ribeye Steak

Horseradish aioli, asparagus, spinach, and fresh mozzarella on a toasted hoagie.

## Elk Reuben

Locally raised Elk pastrami with sauerkraut, Swiss cheese, and 1000 island dressing on rye bread.

## pizzas

### Margherita

Tomato, basil, and fresh mozzarella cheese.

### Meat-Za

Prosciutto ham, pork sausage, Capicola, roasted red pepper, caramelized onion, and mozzarella.

### Vegetable Alfredo

Alfredo sauce with broccoli, tomato, spinach, and mushroom.

### BBQ Chicken

Vesta's strawberry BBQ sauce, then add chicken, red onion, chopped bacon, and mozzarella.

### Goat Cheese and Sausage

roasted red pepper and kalamata olive goat cheese spread, artichokes, and sausage; topped with basil chiffonade.

## Greek Lamb Pizza

Honey roasted garlic sauce topped with Mediterranean vegetables and lamb.

### The Naked Cheese

Our marinara topped with mozzarella cheese.

### Toppings

 Each additional topping 1.00 ea

Roasted Red Pepper, Caramelized Onion, Jalapeño, Red Onion, Mushroom, Basil, Tomato, Giardiniera, Black Olive, Pepperoncini, Prosciutto, Elk Sausage, Capicola, Bacon, Pepperoni, Chicken, Pork Sausage

18% Gratuity will be applied for tables of seven or more.