

appetizers

Ahi Tuna Crisps*

Fried wontons, blackened ahi tuna, wasabi cream, teriyaki glaze, red peppers, scallions. [12](#)

Hummus Trio

Truffle and white bean, black bean and cilantro, roasted red pepper and garbanzo; served with warm naan. [9](#)

Smoked Chicken Quesadilla

Seasoned chicken and an Italian cheese blend in a flour tortilla; served with chipotle salsa and sour cream. [9](#)

Charcuterie

Chef selected Artisan cheeses, local elk summer sausage, hot coppa, and giardiniera. [13](#)

Curried Scallops

Seared scallops, flash fried sweet potato, coconut curry cream with spinach and cilantro. [12](#)

Pork Tacos

Red pepper mango coleslaw, shredded pork, spicy pork au jus, flour tortillas. [12](#)

Boursin Cheese

Fried herb breaded Boursin cheese, date sundried tomato chutney; served with garlic crostinis. [9](#)

Vulcan Shrimp

Fiery chili glazed shrimp; served on a bed of red pepper mango coleslaw. [12](#)

Chips & Salsa

House made chipotle salsa, corn chips. [7](#)
Add **Queso** for [3](#)

Beef Wellington Bites

A flaky pastry crust filled with beef tenderloin; served with basil aioli and Vesta steak sauce. [11](#)

soups & salads

add grilled chicken [5](#) add salmon* [7](#)
upgrade any salad to an entree size for an additional [4](#)

Caesar

Romaine topped with tomatoes, croutons, and parmesan cheese. [7](#)

Kale and Brussel Sprout

Chopped kale, shaved Brussel sprouts, red onion, edamame, cherry tomatoes, sunflower seeds, grapes, and Champagne sesame vinaigrette. [7](#)

Berry

Mixed greens, strawberries, blueberries, feta cheese, sliced almonds; and blood orange vinaigrette. [7](#)

Roasted Beet

Mixed greens, beets, candied walnuts, gorgonzola cheese, and balsamic vinaigrette. [7](#)

Greek

Mixed greens with Mediterranean vegetables, feta cheese, tomatoes, tzatziki sauce, and our Greek vinaigrette. [7](#)

Wedge

Crisp Bibb lettuce topped with bacon, gorgonzola, tomatoes, and our bleu cheese dressing. [7](#)

Soups

Cup [4](#)

Bowl [7](#)

■ Iowa Bacon Corn Chowder

■ Black Bean & Cumin

■ Soup Du Jour

wraps

Greek Lamb

Mediterranean vegetables, gyro meat, tzatziki, spring mix, roasted red pepper hummus, feta, Greek dressing. [12](#)

Veg Heaven

Curry couscous, ratatouille vegetables, pesto, herb goat cheese. [12](#)

Memphis

Smashed potatoes, creamy coleslaw, shredded pork, strawberry barbeque sauce; topped with crispy onion strings. [12](#)

Buffalo Chicken

Yukon mashed potatoes, celery, carrots, buffalo wing sauce, country style chicken tenders, choice of ranch or bleu cheese. [12](#)

* 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.

sandwiches

choice of soup, French fries or Greek pasta salad
substitute any salad or sweet potato fries for 2

Island Chicken Burger

Hand pattied curry chicken topped with coleslaw and mango aioli on a toasted brioche bun. 11

Salmon BLT*

A roasted North American salmon fillet topped with crisp bacon, spinach, tomato, and basil aioli on French bread. 12

Portobello

Balsamic marinated Portobello sliced with herb goat cheese, caramelized onions, roasted red peppers, pesto, on a toasted brioche bun. 10

Grilled Lamb Burger

Hand pattied lamb and feta topped with mint pesto and Tzatziki sauce. 12

Vesta Burger*

Topped with gorgonzola cheese, crispy fried onion strings, and Vesta steak sauce on a toasted brioche bun. 12

pick two

pick two of the half sandwich,
soup, or salad options 9

Sandwiches

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

Soups

- Black Bean & Cumin
- Iowa Bacon Corn Chowder
- Soup Du Jour

Salads

- Greek
- Wedge
- Caesar

Kitchen Hours

11:00am – 10:00pm Monday – Saturday

11:00am – 9:00pm Sunday

dinner served 5:00pm – close daily

50¢ surcharge for all takeout orders

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

Iowa Pork Tenderloin

Hand breaded pork tenderloin, served with lettuce, tomato, onion, and pickle on a toasted brioche bun. 10

Italian Deli

Capicola, salami, bacon, sopressata, dill havarti, shaved red onion, with chipotle aioli; served on French bread. 11

Truffle Egg Salad

Egg salad with bacon, stone ground mustard, and sprouts on a croissant. 9

Ribeye Steak

Horseradish aioli, asparagus, spinach, and fresh mozzarella on a toasted hoagie. 10

Elk Reuben

Locally raised Elk pastrami with sauerkraut, Swiss cheese, and 1000 island dressing on rye bread. 10

pizzas

Margherita

Tomato, basil, and fresh mozzarella cheese. 11

Meat-Za

Prosciutto ham, pork sausage, Capicola, roasted red pepper, caramelized onion, and Italian blend. 13

Vegetable Alfredo

Alfredo sauce topped with broccoli, tomato, spinach, and mushroom. 11

BBQ Chicken

Vesta's strawberry BBQ sauce, shredded chicken, red onion, chopped bacon, Italian cheese blend. 12

Goat Cheese and Sausage

Roasted red pepper and Kalamata olive goat cheese spread, artichokes, basil, and sausage. 13

The Naked Cheese

Our marinara topped with Italian cheese blend. 9

Toppings

 Each additional topping 1.00 ea

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

Happy hour items available

Sunday – Thursday 3pm – 5pm