

appetizers

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.

Curried Scallops

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

Carne Asada Tacos

Thinly sliced steak, flour tortillas, chili verde salsa, corn Pico de Gallo.

Chicken Spinach Dip

Shredded chicken and spinach mixed in our alfredo cheese sauce; served with toasted French bread and corn tortilla chips.

Vulcan Shrimp

Fiery chili glazed shrimp with mango slaw.

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.

soups & salads

add grilled chicken add salmon*

upgrade any salad to an entree size for an additional

Caesar

Romaine, tomatoes, croutons, and parmesan cheese.

Brussel Sprout Chopped Salad

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

Strawberry

Strawberries, feta cheese, blueberries, sliced almonds, and spring mix; tossed in blood orange vinaigrette.

Roasted Beet

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

Greek

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

Wedge

Crisp 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

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

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.

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.

pick two

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

Sandwiches

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

Soups

- Tomato Bisque
- 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

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 topped 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, basil, and sausage.

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, Artichokes, Prosciutto, Capicola, Bacon, Elk Sausage, Pepperoni, Chicken, Pork Sausage

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