

VSC Lunch

Muffaletta: \$18

Mortadella, Salami, Ham, *and* Provolone,
On a soft Focaccia, w/ Olive Spread,
Red Wine Vinaigrette, Lettuce, Tomato & Onion

Fried Cod Sandwich: \$16

Spotted Cow Beer Batter, Brioche Bun,
Tartar Sauce and Cole Slaw on the side

Prime Steak Burger: \$20

On a Toasted Brioche Bun, w/ Choice of Cheese,
Lettuce, Tomato, Onion & Pickle

Cesar Salad: \$12

Crisp Romaine Lettuce,
Tossed with Homemade Creamy Caesar
Dressing, Roasted Cherry Tomato &
Texas Croutons *Add-ons: Twin*
3oz Filet Medallions= \$20, Grilled
Chicken Breast= \$8 Shrimp Skewer= \$14

Crab Cake Salad: \$25

Served over Mixed Lettuces, with Cherry Tomato,
Cucumber *and* Creamy Mustard Dressing

Crispy Chicken “Banh Mi” Wrap: \$15

Tossed in Sweet Thai Chili Sauce, filled with
Shredded Vegetables, and Cilantro,
Wrapped in a Flour Tortilla

Cheese Steak “Diane”: \$18

Shaved Prime Rib, Griddle Seared
With Brandy Glazed Onions and Mushrooms
Topped with Cheddar and Provolone Cheeses
Lettuce, Tomato, Onion, and Pickle on side

House made Fries: \$7

Truffle/Parmesan, Honey Habanero,
or Salt-n-Pepper

House made Chips: \$6

Salt and Vinegar or Ranch

Fresh Fruit: \$10

Pretzel Sticks & Beer Cheese: \$14

Chef’s Daily Gazpacho: \$ 9

Cole Slaw: \$4