

STARTERS

*FRESH OYSTERS (6)

Freshly shucked and accompanied by fresh lemon, cocktail sauce and a refreshing mignonette. 18

OYSTERS ROCKEFELLER

Fresh oysters, prepared to order & baked with creamy spinach and topped with aged Parmesan gratinée. 16

ARANCINI

Two gouda-stuffed risotto balls fried until golden and served atop tomato vodka sauce. 15

BEER CHEESE FONDUE

Rich and creamy beer cheese fondue served with salty pretzel rolls. 12

BURRATA

Soft mozzarella & cream topped with sauce vierge and served with crostini. 14

TRUFFLE FRIES

Our Vogue Fries tossed with truffle oil and parmesan and served with a truffle dipping sauce. 12

FRITTO MISTO

Tempura-fried julienned calamari, bay scallops, carrots and ginger, served with light saffron aioli dipping sauce. 15

*VOGUE TUNA TOWER

Ahi tartare with layers of fresh diced avocado, heirloom tomatoes & pico de gallo. Dressed with a house made ponzu sauce, garnished with sliced ginger & wasabi. 18

SHRIMP COCKTAIL

A gasping presentation of gigantic U7 shrimp, served with cocktail sauce. 19 *Add additional Shrimp + \$5 per.*

VOGUE CHIPS

Hot and crispy Kettle Chips, topped with gorgonzola cheese crumbles & drizzled with our creamy shallot dressing, served with a side of hot sauce. 12

VOGUE ESCARGOT

Delicate Burgundian Escargot baked with herb & garlic infused butter. 19

CHEESE PLATE

Our presentation of cheeses with fresh fruit, whole grain mustard, date & port reduction and an artisan baguette. 15

OLIVES

Select olives, just right for snacking. 7

BEEF SKEWERS

Savory miso-glazed beef skewers. A great starter. 10

TUSCAN FLAT BREAD

Rustic-crust bread with seasonal goods from our kitchen to your table. 14

BRUSCHETTA

Artisan toasts with Chef's seasonal topping selection. 12

SOUPS & SALADS

VOGUE ONION SOUP

Baked to order with puff pastry over the top and gruyere cheese melted inside. 12

LOBSTER BISQUE (CUP)

Rich and creamy. 9

VOGUE SALAD

Frisée, Gorgonzola cheese, dried cranberries, pecans, pumpkin seeds and juicy bits of applewood-smoked bacon tossed in Sherry vinaigrette. 14

BEET SALAD

Roasted baby beets, Chevre goat cheese, candied walnuts, fresh arugula and spring mix with Champagne vinaigrette. 14

CAESAR SALAD

Crisp romaine, house made Caesar dressing and croutons. 14

WALDORF SALAD

Bibb lettuce, apples, walnuts, celery, creamy shallot vinaigrette. 14 *Add bacon, bleu cheese + \$2*

ADD PROTEIN TO SALAD

Beef Skewer + \$10; Chicken Breast + \$7;

(1) Grilled Colossal Shrimp + \$10, Grilled Salmon* + \$10,

Calamari & Bay Scallops + \$10

**Items are cooked to order. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness*

DESSERTS

VOGUE BUTTER CAKE

Buttery, rich, tender cake topped with whipped mascarpone and mixed berries. 12

CARROT CAKE

Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple and finished with smooth cream cheese frosting. 10

THE CAKE

Dangerously decadent chocolate cake on top of a Madagascar vanilla & berry coulis sauce. 11

VOGUE CRÈME BRÛLÉE

Housemade vanilla crème brûlée with fruit garnish. 9

APPLE TARTE TATIN

Caramelized apples on top of a warm and delicate pastry, à la mode, with a whiskey caramel sauce. 9

LEMON CREAM CAKE

Light and fluffy with a creamy lemon filling, topped with powdered sugar and served with a berry coulis sauce. 10

GELATO & SORBETS

Gelato: Vanilla, Pistachio, Chocolate, Espresso. 7

Sorbet: Blood Orange, Raspberry. 7

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Deliciously sweet with a berry coulis drizzle. 10

ENTRÉES

Seafood

SALMON*

Gently seared, with lemon beurre blanc sauce and served with our creamy risotto and fresh vegetables. 33

SHRIMP & RISOTTO

Cajun-marinated, pan seared shrimp served with asparagus risotto and a cajun cream sauce. 28

SEAFOOD POT PIE

Golden puff pastry filled with bay scallops, calamari, and chunks of lobster with potato, carrots, & green beans in a housemade lobster cream sauce. 35

Steak

STEAK VOGUE*

Delicious, prime grade Black Angus Flat Iron steak topped with chimichurri and served with crisp, ample fries. 29

FILET MIGNON*

6 oz. tenderloin of Angus beef delicately grilled and served with Potatoes Au Gratin, seasonal vegetables and a savory red wine sauce. 35

MAKE IT SURF & TURF

(1) Grilled Colossal Shrimp + \$8

Grilled Salmon* + \$8

Buttery Lobster Bites + \$15

Bistro Classics

CHICKEN CORDON BLEU

Classic thin chicken breast rolled with ham and cheese and topped with crispy bread crumb topping. Over mashed potatoes and with a Dijon mustard velouté sauce. 23

DUCK TWO WAYS

Century-old technique of Confit Duck Leg and a tender seared Duck Breast, served with roasted potatoes and butternut squash purée. 30

VOGUE MEATLOAF

Award Winning local favorite! Handcrafted and served with Potatoes au Gratin, seasonal veggies and a sherry sauce. 24

LASAGNA

Timeless Italian classic baked to order and served simmering hot. With ground beef and pork. 23

FRESH PASTA

Housemade tagliatelle with choice of sauce: Alfredo, Garlic Cream, Tomato Vodka, or Marinara. Served with green beans and carrots. 19

Add Protein to Pasta: Grilled Chicken + \$7, Grilled Salmon* + \$8,

(1) Grilled Colossal Shrimp + \$8, Buttery Lobster Bites + \$15

CHEF'S SPECIAL ENTREE

Ask your Server about this week's special. Served with house salad or cup of soup du jour. MP

Fresh bread served upon request

DELICIOUS SIDES

TRUFFLE FRIES

Our Vogue fries tossed with truffle oil and parmesan and served with a truffle dipping sauce. 12

VOGUE FRIES

Crispy and delicious. A perfect accompaniment.

A savory, spicy dipping sauce available on request. 7

SWEET POTATO FRIES

Chestnut/Maple dipping sauce available. 8

CREAMY RISOTTO

Savory rice, made with vegetable stock into a creamy, delightful side dish. 8

CREAMED SPINACH

Fresh spinach seasoned and creamed with a savory bechamel. A favorite with our guests! 7

GARLIC MASH

Hand mashed Golden Yukon, roasted garlic, herbs. 7

SEASONAL VEGETABLES

Seasonal vegetables made to order. 7

VOGUE MAC & CHEESE

Our Chef's creative take on the timeless classic. Made with truffle oil and juicy bits of bacon. Kids love it! 9

POTATO AU GRATIN

Layers of Golden Yukon potatoes and fine cheese patiently baked until golden brown. 9

BALSAMIC BRAISED BRUSSELS SPROUTS

An amazingly delectable transformation of Grandma's recipe, give them a try! 9

SIDE SALAD

House: Fresh greens with choice dressing: creamy shallot, champagne vinaigrette, sherry vinaigrette, balsamic. 8

Caesar: Romaine with housemade dressing and croutons. 8

BURGERS

All burgers are 8 oz. Wagyu blend beef

*VOGUE BURGER

An Original Masterpiece. Wagyu blend, Gorgonzola cheese, juicy bits of applewood-smoked bacon, savory chutney, greens, and Vogue Sauce. 15

*BLUE JEANS BURGER

All American Standard, Wagyu blend, cheddar cheese, tomatoes, lettuce, red onions. 15

*BISTRO BURGER

With gruyere, heirloom tomato, bacon & onion jam, arugula, and truffle aioli. 15