

VOGUE BISTRO LUNCH MENU

STARTERS

*FRESH OYSTERS (6)

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

OYSTERS ROCKEFELLER (4)

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

BEEF SKEWERS

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

TRUFFLE FRIES

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

*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 3 gigantic U7 shrimp, served with cocktail sauce. 19

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

SMOKED SALMON*

Luxurious smoked salmon, spread of cream cheese and capers caperberries, red onion, toast points. 15

BURGERS & SANDWICHES

VOGUE BURGER*

With gorgonzola cheese, bacon, savory chutney, fresh greens, and Vogue Sauce. 15

BLUE JEANS BURGER*

All-American standard with cheddar cheese, lettuce, tomato & onion on the side. 15

BISTRO BURGER*

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

VOGUE FRENCH DIP

Savory shaved beef on toasted baguette with au jus. 15
Add onions, mushroom & cheese + \$3

VOGUE CUBANO

Ham, pulled pork, Swiss cheese, pickle & mustard aioli on ciabatta. 16

BISTRO COMBINATIONS

Choice of Two - HALF VOGUE FRENCH DIP or VOGUE CUBANO • Cup Soup du Jour • Side Salad (Choice of Dressing) \$15

SOUPS, SALADS, & SIDES

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, housemade Caesar dressing and croutons. 14

WALDORF SALAD

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

SIDE SALAD

House or Caesar 8

Dressings: vinaigrette, champagne vinaigrette, balsamic.

ADD PROTEIN TO SALAD

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

Cold Smoked Salmon + \$8, Grilled Salmon* + \$8

SWEET POTATO FRIES 8

VOGUE FRIES 7

KETTLE CHIPS 4

**Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.*