



RAW BAR

FRESH OYSTERS*

Fresh-shucked oysters served with housemade cocktail sauce, mignonette, and horseradish, garnished with lemon wedges
Half-Dozen 21 | Dozen 39

OYSTERS ROCKEFELLER

Four, served with creamed spinach and shredded Parmesan 19

SHRIMP COCKTAIL

Three colossal shrimp served with housemade horseradish cocktail sauce and lemon wedge 21
Add additional Colossal Shrimp +7ea

AHI TUNA TOWER*

Diced yellowfin tuna, avocado, tomatoes, pico de gallo, ponzu sauce, and wonton crisps, garnished with ginger and wasabi 23

APPETIZERS

PESTO CAPRESE*

Heirloom tomatoes, fresh mozzarella, and fresh basil, drizzled with housemade pistachio pesto and balsamic reduction 18

ESCARGOT

Delicate Burgundian snails baked with garlic-herb infused butter, served with baguette 21

CALAMARI FRITTI

Crispy rings and tentacles, served over Italian salsa fresca 19

PROSCIUTTO & BURRATA

with arugula, demi-sec tomatoes, fresh basil, and balsamic reduction 23

DUCK CONFIT EGG ROLLS

Shredded duck leg confit with Asian slaw, served crispy with housemade sweet chili sauce 23

BRIE EN CROÛTE

Creamy Brie cheese wrapped in puff pastry, warmed and served with candied almonds and honey-lemon sauce 21

FILET MIGNON TARTARE*

Chopped raw beef, shallots, grain mustard, quail egg, housemade potato chips, gherkins, and truffle aioli 25

FRITES

CLASSIC FRIES

Served with ketchup and Vogue’s spicy sauce 8

TRUFFLE & PARMESAN

Tossed with truffle oil and Parmesan, served with truffle sauce 11

SWEET POTATO FRIES

Served crispy with a bourbon-maple dipping sauce 12

ROSEMARY & SEA SALT CHIPS

Seasoned housemade potato chips 9

SOUP & SALADS

SOUPE DU JOUR

Creamy potato-leek “vichyssoise” Cup 9 | Bowl 13
Lobster bisque Cup 10 | Bowl 14 *Add Sautéed Lobster Pieces +9 | +16*

SOUPE À L'OIGNON GRATINÉE

Three-hour simmered onion soup with dry sherry, served with housemade croutons and melted Gruyère cheese Cup 11 | Bowl 16

BISTRO SALADE

Mixed greens, sliced cucumber, shredded carrots, and radish; choice of dressing 9

Lemon-Herb Vinaigrette | Peppercorn Sauce Blanche
Creamy Shallot Vinaigrette | Balsamic Vinaigrette

BABY GEM CAESAR

Tossed with our creamy anchovy Caesar dressing and housemade croutons, topped with shaved Grana Padano 15

White Anchovy +3 | Chicken +7
Two Colossal Shrimp +14 | Scottish Salmon +15

MEDITERRANEAN SALADE

Mixed greens, sliced cucumber, red onion, artichoke hearts, olives, cherry tomatoes, Greek feta, and sliced pepperoncini, served with our lemon-herb vinaigrette and garnished with lemon cannellini beans 14

ROASTED BEET SALADE*

Seasoned red and yellow beets, arugula, baby spinach, shaved fennel, crispy prosciutto, goat cheese, toasted pistachios, and our balsamic vinaigrette 21

WALDORF SALADE*

Bibb lettuce, sliced apples, candied walnuts, diced celery, bacon, and Gorgonzola crumbles, served with our creamy shallot vinaigrette 20

BISTRO ENTRÉES

MEATLOAF

Award winning house recipe served with potatoes au gratin, seasonal vegetables, and a sherry wine sauce 26

CORDON BLEU

Thin chicken breast stuffed with sliced ham and Gruyère cheese, served roulade-style with a Dijon mustard velouté, mashed potatoes, and seasonal greens 28

MAGRET DE CANARD ROTI

Muscovy duck breast pan-seared and served with a summer berry compote, mashed potatoes, and French green beans 34

WAGYU VOGUE BURGER

With Gorgonzola cheese, bacon, savory pear chutney, gem lettuce, and Vogue sauce, served on a brioche bun 21
Add Sunny-Side-Up Egg +2

SEAFOOD

SCOTTISH SALMON

Pan-seared and served with creamy risotto, asparagus, in a lemon beurre blanc sauce 38

SEAFOOD POT PIE

East Coast Lobster, calamari, bay scallops, fish, potatoes, leeks, carrots, and green beans in a lobster cream sauce, dusted with Herbes de Provence and served in a puff pastry 37

SHRIMP & RISOTTO

Creamy Arborio Rice served with Cajun-marinated colossal shrimp, Parmesan cheese and lemon zest 34

STEAKS

FILET MIGNON

5 oz. USDA Prime grilled Black Angus tenderloin served with a red wine reduction sauce, au gratin potatoes, and asparagus 45

8 oz. Cut available +20

Add Béarnaise Sauce or Au Poivre (Peppercorn Sauce) +3

Add a Half or Whole Split Grilled Lobster Tail +19 | +36

Add Two Colossal Shrimp served Scampi-Style +17

GREATER OMAHA RIBEYE

10 oz. USDA Choice Angus ribeye, pan-seared with garlic, thyme, and butter, choice of two sides 58

STEAK FRITES

Grilled USDA Prime top sirloin served with crispy house fries, garnished with carrots, with a choice of au poivre (peppercorn sauce) or Béarnaise sauce 42

BISTRO STEAK

Grilled USDA Prime flat iron steak served with a spiced chimichurri sauce, roasted potatoes, and seasonal vegetables 38

PASTAS

RAVIOLES AUX CHAMPIGNONS

Portobello and Porcini mushroom-stuffed pasta simmered in a sage butter sauce with Parmesan cheese 27

Add Black Truffle Sauce +5

BOLOGNESE

Ragù of veal, beef, and pork, touch of cream, served with fresh pappardelle, topped with shaved Grana Padano 28

CARBONARA

Guanciale lardons, Pecorino cheese, egg, and black pepper tossed with fresh bucatini, garnished with green onions 27

MEZZI RIGATONI

Herb-roasted "Mary's" chicken in a Brie cream sauce, topped with green onions and tossed with tubular pasta 28

LASAGNE VERDE

Veal, beef, and pork sausage Bolognese, spinach pasta, béchamel, tomato sauce à la Provençale, topped with creamed spinach, Parmesan cheese, and melted mozzarella 29

PASTA POMODORO

A classic Italian tomato sauce made with tomatoes, fresh basil, garlic, and extra virgin olive oil, served with your choice of bronze die mezzi rigatoni or linguine fini 23

VODKA TOMATO CREAM

Tomatoes, cream, garlic, and a touch of vodka simmered together and served with your choice of bronze die mezzi rigatoni or linguine fini 24

With Fresh Pappardelle or Fresh Bucatini +3

Add Burrata +5 | Chicken +7 | Colossal Shrimp +8ea

BREAD

GARLIC TOAST

Garlic, butter, shallots and Parmesan cheese 5

FRENCH BAGUETTE

With butter 3

SIDES

GARLIC MASHED POTATOES

Roasted garlic whipped Yukon Gold potatoes 8

POTATOES AU GRATIN

Yukon Gold potatoes sliced thin and baked with a seasoned Béchamel sauce and melted Gruyère cheese 10

ROASTED POTATOES

Herb-roasted Yukon Gold potatoes 7

VEGETABLES DU JOUR

Fresh seasonal vegetables prepared daily 8

CREAMED SPINACH

Seasoned with a pinch of fresh nutmeg 9

CHARRED BRUSSEL SPROUTS

With a balsamic reduction 10

ASPARAGUS

Steamed and sautéed 9

HARICOTS VERTS

Steamed French green beans 9

LEMON-PEPPER RISOTTO

With Parmesan cheese 13

MAC 'N' CHEESE

Tossed with lumache shell pasta and topped with Parmesan breadcrumbs 14

Add Crumbled Bacon +2

DESSERTS

CRÈME BRÛLÉE

Housemade vanilla-infused custard topped with crispy caramelized sugar and fresh fruit garnish 11

TARTE TATIN

Classic French upside-down tart featuring housemade caramelized apples baked under a pastry crust, drizzled with caramel sauce, and served with vanilla gelato 13

MOUSSE AU CHOCOLAT

Housemade with Callebaut dark chocolate, espresso and grand marnier served with fresh Chantilly whipped cream 14

BUTTER CAKE

Served warm and topped with mixed berries, mascarpone whipped cream, and caramel sauce 15

LIMONCELLO CAKE

Served with a berry coulis 13

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Served with a berry coulis 11

GELATO

Choice of vanilla, pistachio*, salted caramel, or espresso 8

SORBET

Choice of blood orange, raspberry, or lemon 8

**Item may contain nuts. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform staff if your party has any food allergies.*

Min. service \$10. Share/Split charge \$5. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles. A customary gratuity of 20% will be provided for you on your bill for parties of six or more in lieu of an automatic 20% taxable service charge. If any requested alterations are made to our dishes, Vogue will not be responsible for guest satisfaction.