



HAPPY HOUR SPECIALS

MARTINI TUESDAY – \$2 off Designer & Classic Martini's;
\$8 Bar Nibbler, \$5 Rosemary & Sea Salt Chips

WINE WEDNESDAY – With purchase of an entree;
50% off all wines up to \$100 or 25% off above \$100

THIRSTY THURSDAY – \$3 off well Martini's or house wines; \$2 off beer
Sliced Prime Rib Sliders \$12 or Spicy Tomato & Brie Cheese Sliders \$12

SIP & SAVOR SUNDAY – 25% off all appetizers in bar area all night
Oyster & Bubbly Special – Dozen oysters & bottle of sparkling rosé,
prosecco, or Champagne for \$49 (served from 1:00 pm – 5:30 pm)

Weekly Specials

TUESDAY DINNER FOR TWO**

Choice of menu entree, Soupe du Jour or Bistro Salade, includes Gelato 79.5 for Two

***Some Menu Restrictions Apply*

THURSDAY DINNER - STEAK & LOBSTER DUO

USDA Choice Bavette bistro steak, 7 oz. Canadian Lobster Tail, choice of Soupe du Jour or Bistro Salade 69 p/p

For 5 oz. USDA Prime Filet Mignon +10

SUNDAY DINNER - PRIME RIB SPECIAL

10 oz. USDA Choice Angus Prime Rib, with choice of side, creamy horseradish and au jus, includes choice of Soupe du Jour or Bistro Salade 59 p/p

*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.

BAR MENU

HAPPY HOUR PRICES SERVED 3:30-5:30PM
MENU PRICE / HAPPY HOUR PRICE

FRENCH BAGUETTE – With butter 3 / 2 | Spicy espelette garlic-herb butter 4 / 3

GARLIC TOAST – Garlic, butter, shallots, Parmesan 5 / 3

BRUSCHETTA TRIO – Whipped ricotta, seasoned tomatoes; goat cheese, roasted peppers & capers; olive tapenade & lemon zest 17 / 15

BAR NIBBLER – Marinated olives, Grana Padano, Marcona almonds, dried fruit 12 / 10

MEDITERRANEAN OLIVES – Olive mix, herbs, olive oil 9 / 7

MAC 'N' CHEESE – Lumache shell pasta, topped with Parmesan breadcrumbs 15 / 12
Add Crumbled Bacon +2

FRESH OYSTERS* – Cocktail sauce, mignonette, horseradish, and lemon
Three Oysters 12 / 10 | Six Oysters 21 / 18

OYSTERS ROCKEFELLER (4) – Creamed spinach, shredded Parmesan 19 / 16

FRENCH PRIME RIB SLIDERS (2) – Housemade horseradish, au jus dip 18 / 15
Add Onions +1 | Mushrooms +1.5 | Cheese + 1.5 | Add All + 3.5

SPICY TOMATO & BRIE SLIDERS (2) – Heirloom tomato, brie cheese, seasoned arugula, spicy aioli, toasted baguette 16 / 13

WAGYU VOGUE BURGER – Gorgonzola cheese, bacon, savory pear chutney, lettuce, Vogue sauce, served on a brioche bun 23 / 19

CLASSIC FRITES – Ketchup and Vogue's spicy sauce 8 / 6

TRUFFLE & PARMESAN – Truffle oil & Parmesan, served with truffle sauce 11 / 9

SWEET POTATO FRITES – Bourbon-maple dipping sauce 12 / 10

ROSEMARY & SEA SALT CHIPS – Seasoned housemade potato chips 9 / 7

VOGUE CHIPS – Gorgonzola crumbles, creamy shallot sauce, hot sauce 15 / 13

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. Please drink responsibly!