

STARTERS

JUMBO SHRIMP COCKTAIL \$15.95

Five jumbo prawns served atop shredded lettuce and spicy cocktail sauce.

AROMATIC SHRIMP \$14.95

We serve this ancient Asian recipe to you. Prepared in our wok with garlic-chili sauce, lightly caramelized and surrounded by steamed broccoli crowns.

SEARED AHI TUNA \$15.95

Hand selected Ahi Tuna, rubbed with Japanese seasoning and seared to an exceptionally unique flavor. Served with pickled ginger, sliced cucumber, and our own wasabi vinaigrette dressing.

CALAMARI FRITI \$11.95

Lightly floured tender calamari rings, flash fried and served with zesty Arabiata sauce.

CRAB CAKES \$15.95

A must have! Three superior crab cakes with Remoulade sauce.

BAKED BRIE CROSTINI \$15.95

A generous portion of baked Brie cheese, served with spicy Arabiata sauce and garlic bread.

FRESH OYSTERS ON HALF SHELL

Served with spicy cocktail sauce and horseradish.

1/2 Dozen \$12.95

Full Dozen \$19.95

OYSTERS ROCKEFELLER \$14.95

Fresh Fanny Bay Oysters stuffed with chopped fresh spinach, bacon, Parmesan, and hollandaise sauce.

SHRIMP SCAMPI \$14.95

Made the traditional way, sautéed with butter, lemon, wine, and parsley.

SESAME CRUSTED FETA \$11.95

Feta cheese imported from Greece crusted with toasted sesame seeds and garnished with a blend of Mount Olympus honey, blond raisins, and Metaxa brandy.

AHI TUNA SASHIMI \$15.95

Sliced to order Saku tuna, ginger root, pickled Japanese style cucumber, and seaweed.

ORIGINAL QUESADILLAS \$7.95

Grilled flour tortillas filled with melted cheese, grilled onions, and bell peppers. Garnished with freshly made guacamole, sour cream, pico di gallo, and pickled jalapenos

Add Chicken \$3.00

Add Steak \$5.00

Add Shrimp \$7.00

COCONUT SHRIMP \$14.95

Coconut battered butterflied fried shrimp garnished with spicy pineapple-ginger salsa.

NEW YORK STEAK TATAKI \$15.95

10oz of Angus reserve New York strip grilled to your liking. Topped with crispy Japanese fried onions, micro greens, and truffle Ichimi ponzu sauce on the side.

SENSATIONAL SALADS

DRESSINGS

ITALIAN
GREEK
RANCH
BLUE CHEESE
BALSAMIC
RASPBERRY
THOUSAND ISLAND
CAESAR

ADD ONS

AVOCADO
\$2.00

CHICKEN
\$3.00

NEW YORK STEAK
\$5.00

SALMON
\$8.00

SHRIMP
\$7.00

CAESAR SALAD \$9.95

Crispy Hearts of Romaine, freshly baked garlic croutons, shaved Parmesan and our house made dressing.

Add Chicken \$3.00
Fresh Salmon \$8.00

CHINESE CHOPPED CHICKEN SALAD \$11.95

Diced grilled chicken, baby spinach, Napa cabbage, shredded carrots, Mandarin oranges, pickled ginger, crushed roasted peanuts, rice noodles, wontons, and topped with Chinese toasted sesame dressing (You may substitute chicken for seared ahi for an additional \$5.00)

TRADITIONAL GREEK SALAD \$11.95

Vine ripened tomatoes, hothouse cucumbers, Bermuda onions, bell peppers, Kalamata olives and imported Feta Cheese drizzled with extra virgin olive oil.

CHICAGO COBB SALAD \$12.95

Smoked turkey, applewood crispy bacon, hard-boiled eggs, Gorgonzola cheese, sweet beets, avocado and cherry tomatoes on a bed of fresh greens.

BABY GREEN SALAD \$9.95

Assorted spring mix lettuce, candied walnuts, dried cranberries, Gorgonzola crumbles and raspberry vinaigrette.

STEAK SALAD \$17.95

Fresh garden greens, shaved Regiano Parmesan, fresh asparagus, grape tomatoes, and topped with a 10 oz sliced Angus New York steak and your choice of dressing.

TUNA SALAD \$10.95

Freshly made white Albacore tuna atop assorted crisp greens and circled by avocado, tomatoes and cucumbers.

SHRIMP LOUIE \$16.95

The classic Louie with jumbo shrimp, avocado, tomato, cucumber, hard-boiled egg, and finished with Thousand Island dressing.

SEARED AHI SALAD \$15.95

Seared Ahi, mixed baby greens and wasabi vinaigrette.

MEDITERRANEAN CHICKEN SALAD \$13.95

Grilled chicken kabob served over chopped Romaine lettuce, Feta cheese, Kalamata olives, grape tomatoes, cucumbers, and Italian dressing.

HOUSE SALAD \$7.95

Chopped lettuce, mushrooms, red onions, tomatoes, cucumbers, black olives, shredded cheese, and freshly baked garlic-seasoned croutons. Served with your choice of dressing.

HOUSE SOUPS

NEW ENGLAND CLAM CHOWDER	Cup \$3.95	Bowl \$5.95
FRENCH ONION	Cup \$2.95	Bowl \$4.95
MINISTRONE	Cup \$2.95	Bowl \$4.95

ENTREES

JAMBALAYA \$16.95

Our very own interpretation of Jambalaya. Andouille spicy sausage, tiger shrimp and chicken, sautéed in a tomato-butter Creole sauce over rice.

SHRIMP SCAMPI \$18.95

Mexican Gulf shrimp, sautéed with butter, garlic, Italian parsley, white wine and a drop of lemon juice. Served with your choice of rice pilaf or linguini noodles and fresh vegetables.

LINGUINI MARINARA \$10.95

Our own special marinara sauce atop al dente linguini noodles.

KUNG PAO CHICKEN \$11.95

Marinated chicken, chili pepper pods, garlic, Kung Pao sauce, peanuts, dried chili flakes, sesame oil, green onions, quick fired and served over steamed rice.

KUNG PAO SHRIMP \$16.95

White tiger shrimp, chili pepper pods, garlic, Kung Pao sauce, peanuts, dried chili flakes, sesame oil, green onions, quick fired and served over steamed rice.

ROSEMARY CHICKEN \$16.95

Fresh breast of chicken marinated in garlic, rosemary, raspberries and fresh herbs, grilled to a unique flavor. Served with mashed potatoes and fresh veggies.

CHICKEN MARSALA \$16.95

Medallions of chicken sautéed with olive oil complimented by Shitake mushrooms and garlic, and finished with Marsala wine and a touch of cream, over linguini noodles al dente.

CHICKEN KABOB \$14.95

Tender chicken breast marinated in herbs, skewered with bell peppers and onions. Charbroiled to perfection. Served with vegetables, a garden rice and grilled tomato.

HONEY CRISPY SHRIMP \$16.95

Lightly battered and quick fried with diced bell peppers, green onions, rice sticks in a moderately spicy honey sauce and steamed rice on the side.

FETTUCCINI ALFREDO \$11.95

Fettuccini noodles with a rich heavenly cream sauce.

With chicken \$14.95

CHICKEN PICCATA \$16.95

Chicken breast sautéed with white wine, garlic, butter, capers and a touch of Vermouth.

PENNE PASTA PESTO \$11.95

Penne pasta tossed with our special pesto sauce, sun-dried tomatoes and pine nuts.

PENNE PASTA ARABIATTA \$11.95

Roasted garlic, red crushed peppers, Italian parsley and fresh Pomodoro sauce.

LINGUINI AND SHRIMP POMODORO \$18.95

Linguini, jumbo shrimp folded into a rich Pomodoro basil sauce.

FARFALLE CON SALMONE ALLA AURORA \$18.95

Bow tie pasta coupled with smoked salmon, green peas, fresh dill, and our own creamy brandy Pomodoro Sauce.

FETTUCCINI CARBONARA \$13.95

An all time Italian classic! Fettuccini noodles tossed with smoked bacon, sweet green peas and garlic Parmesan cream sauce.

ALL MR. V'S FRESH SEAFOOD ENTREES ARE ALSO AVAILABLE GRILLED BROILED OR BLACKENED

ADD A SMALL SALAD FOR \$2.00

FRESH SEAFOOD

All fresh seafood entrées are served with a choice of rice pilaf or garlic mashed potatoes and fresh vegetables of the day! Unless otherwise indicated.

ATLANTIC SALMON \$19.95
Fresh boneless salmon filet lightly grilled or blackened, either way guaranteed to melt in your mouth.

ASIAN STYLE SALMON \$19.95
Pan Fried to pink center, garnished with crispy Japanese fried onions, micro greens, and topped with Ichimi Ponzu Sauce. Served with Jasmine rice and steamed broccoli.

HALIBUT \$26.95
Generous portion of fresh halibut steak (grilled, broiled, or blackened).

SEA BASS \$26.95
Buttery and flakey filet of Chilean sea bass, grilled or blackened.

SHRIMP ON THE SKEWER \$24.95
Large prawns marinated in virgin olive oil and fresh herbs, brushed with a butter caper sauce and grilled to perfection.

FISH AND CHIPS \$14.95
Fresh Filet of Sole dipped into Japanese tempura batter and flash fried to a golden brown. Served with French fries, cole slaw, tartar and cocktail sauce.

PAN FRIED ALASKAN HALIBUT WITH LEMON GRASS BEURRE BLANC SAUCE \$28.95
Served with garden rice and vegetables of the day!

ABOUT OUR STEAKS

Here at Mr. V's we only serve the finest Certified Choice steaks. All steak lunches are served with any two side orders listed below unless otherwise indicated.--

SIDE ORDERS

COLE SLAW \$2.95
RICE PILAF \$2.95
STEAMED BROCCOLI \$2.95
FRESH VEGETABLES OF THE DAY \$2.95
STEAK FRIES \$2.95
GARLIC MASHED POTATOES \$2.95
FRESH CORN (STEAMED OR GRILLED) \$2.95
CREAMED SPINACH \$4.95
SAUTEED MUSHROOMS \$4.95
ASPARAGUS (STEAMED OR GRILLED) \$4.95
MAC AND CHEESE \$4.95
FRESH FRUIT \$4.95

GREAT STEAKS, CHOPS -N- RIBS

PLEASE ALLOW 15 - 20 MINUTES

NEW YORK STRIP
America's all time favorite. A tender well-marbled steak with great texture and bursting with flavor.
10 oz. \$19.95
18 oz. \$25.95

RIB EYE STEAK \$24.95
The King of Steaks.
16 oz of tender and juicy meat with heavy marbling and great taste.

FILET MIGNON
The most tender of all steaks. Hand selected with magnificent texture and superb taste.
8 oz. \$27.95
12 oz. \$37.95

10 oz. PRIME TOP SIRLOIN \$19.95
Considered by some food experts the best steak! Tender, juicy and delicious.

SISH KABOB \$21.95
Chunks of Angus tenderloin marinated in red wine and herbs, skewered with bell peppers and onions, and grilled just the way you like it. Served with rice pilaf and grilled caramelized tomatoes.

\$5.00 charge for any split entrée

BEVERAGES

Pepsi	\$2.45
Diet Pepsi	\$2.45
Mug Root Beer	\$2.45
7 Up	\$2.45
Dr. Pepper	\$2.45
Fresh Lemonade	\$3.25
Passion Fruit or regular Iced Tea	\$2.45
Red Bull	\$3.50
Red Bull (Sugar Free)	\$3.50
Herbal Hot Teas	\$2.50
Cranberry	\$3.00
Fresh Squeezed Orange Juice	\$4.25
Perrier Sparkling Water	\$3.75
Evian	\$3.75
Milk	\$2.75
Freshly Ground Gourmet Coffee	\$2.50
Espresso	\$3.00
Cappuccino	\$4.00
Café latte	\$4.00

BOTTLED BEER

IMPORTED \$5.50	DOMESTIC \$4.50
Corona	Bud
Corona Light	Coors Light
Amstel Light	MGD
Heineken	
Saint Paulie Girl Non-Alcoholic	

BEERS ON TAP

DOMESTIC	PINT	SCHOONER (24 oz.)
Coors Light	\$4.50	5.50
Bud Light	\$4.50	5.50
Miller Lite	\$4.50	5.50
Michelob Ultra	\$5.00	6.00
IMPORTED		
Fat Tire	\$5.50	6.50
Guinness	\$6.00	7.00
Dos Equis XX Amber	\$5.50	6.50
Stella Artois	\$5.50	6.50
Chimay	\$9.00	12.00
MICROBREWERIES		
Mr. V's Private Label	\$5.50	6.50
Pyramid Hef	\$5.50	6.50
Widmer Hef	\$5.50	6.50
Bass Ale	\$5.50	6.50
Samuel Adams	\$5.50	6.50
New Castle	\$5.50	6.50
Sierra Nevada	\$5.50	6.50
Anchor Steam Summer Beer	\$5.50	6.50
Blue Moon Belgian White	\$5.50	6.50
Smithwicks	\$5.50	6.50

Please ask you server for seasonal beers on tap

WINES BY THE GLASS

CHARDONNAY		CABERNET SAUVIGNON	
Columbia Crest "Grand Estates"	\$ 8.00	Robert Mondavi Private Selection	\$ 8.00
De Loach "Russian River Valley"	\$ 10.00	J. Lohr "Paso Robles"	\$ 10.00
SAUVIGNON BLANC		MERLOT	
Rodney Strong "Sonoma County"	\$ 8.00	Blackstone "California"	\$ 9.00
PINOT NOIR		Rutherford Hill "Napa Valley"	\$ 13.00
Estancia "Monterey County"	\$ 9.00	PINOT GRIGIO	
Mac Murray Ranch "Sonoma Coast"	\$ 13.00	Francis Coppola "Russian River Valley"	\$ 7.00
RIESLING		ZINFANDEL	
Chateau Ste. Michelle "Columbia Valley"	\$ 7.00	Ravenswood "Sonoma County"	\$ 9.00
WHITE ZINFANDEL		SHIRAZ	
Beringer "California"	\$ 6.00	Toasted Head "California"	\$ 8.00
CHAMPAGNE SPLIT			
Domaine Chandon "California"	\$ 10.00		