

# VILLAGE SQUARE RESTAURANT

## ★★ APPETIZERS ★★

**GF BUTTERNUT SQUASH & LOCAL APPLE BISQUE** – 6/9

**GF OVEN ROASTED BRUSSELS** – 12  
Crispy Pork belly, butternut squash, candied walnuts, EVOO & balsamic glaze

**GF GENERAL TSO'S SHRIMP** – 13  
Panko crusted & Flash Fried

**MAINE LOBSTER DEVILED EGGS** – 12  
Classic deviled eggs with Maine lobster, smoked paprika & scallions

## ★★ SALADS ★★

**GF CAESAR SALAD** – 9  
Romaine lettuce, creamy Caesar dressing, brioche croutons & shaved Parmesan

**MIXED BABY LETTUCE SALAD** – 10  
Laura Chanel Goat Cheese, dried cranberries, mandarin oranges, shaved red onion & candied pecans with Green Goddess dressing

**ADD-\$10**  
5 oz. Grilled Filet Tips  
6 oz. Chicken Breast

## ENTRÉES

**GF BLACK ANGUS FILET MIGNON**  
Cut from Black Angus Choice 40 day dry aged Tenderloins w/ Red skinned mashed potatoes, vegetable du jour & V2 steak sauce  
~ 6 oz. 29/ 9 oz. 35 ~

**GF PORK JAGER SCHNITZEL** – 22  
Bavarian Style breaded pork cutlets w/ wild mushroom gravy, herbed Spätzle, braised red cabbage

**HOUSE MADE PASTA OF THE DAY** – 19  
Chefs Daily Vegetarian Pasta ; Server will describe

**GF PAN ROASTED CHICKEN BREAST** – 22  
Airline cut Local & cage-free chicken w/ oyster mushrooms, truffled risotto Milanese, wilted spinach and chicken jus

**GF 12 OZ. BLACK ANGUS RIBEYE** – 31  
Black Angus Choice 40 day dry aged Ribeye rubbed in chef Dan's peppercorn steak seasoning, potatoes au gratin, vegetable du jour & Bourbon demi glaze

**GF PAN ROASTED DIVER SCALLOPS** – 28  
Maine Jumbo Scallops w/ butternut squash risotto, sautéed asparagus & a candied pecan butter

**GF PAN SEARED SALMON OSCAR** – 27  
Md crab risotto, sautéed asparagus & Bearnaise sauce

## ★★ SANDWICHES ★★

**WISCONSIN BUTTER BURGER** – 17  
10 oz. House Ground Black Angus Brisket Burger, Cheddar Cheese, Garden ripened Tomatoes & roasted garlic mayo w/ fries

**LOBSTER ROLL** – 20  
Maine lobster salad, toasted bun & french fries

## RAW BAR

### OYSTERS ON THE HALF SHELL

SERVED WITH COCKTAIL SAUCE & LEMON  
~ 12/22 ~

**GF OYSTER SAMPLER #** – 12  
Single selection of five oysters served with cocktail sauce & mignonette  
~ ( Ask your server for todays selection & prices) ~

### RAW BAR CLASSICS

**STEAMED PEI MUSSELS (1 LB)** – 13  
Arrabiata sauce

**STEAMED LITTLE NECK CLAMS (1 LB)** – 16  
White wine & garlic butter

**FRIED VIRGINIA OYSTER BASKET** – 18  
French fries & house tartar

**PHILADELPHIA SHOESTRING CRAB FRIES** – 7  
Old Bay seasoning & ranch

**\$2 ON ALL MODIFICATION/SUBSTITUTION**

**GF GLUTEN FREE**  
ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD A 20% GRATUITY

# THE VIRGINIA DEPARTMENT OF HEALTH WARNS THAT RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS