

VILLAGE SQUARE RESTAURANT

★ APPETIZERS ★

MAINE LOBSTER BISQUE – 7/10
Butter poached lobster, chives & buttered oyster crackers

BROILED CRAB CAKE – 16
Anjou pear & red cabbage relish, toasted sesame aioli & black garlic drizzle

KOREAN BBQ MEATBALLS – 11
House made Black Angus filet tip meatballs broiled in a Gochujang glaze w/ pickled daikon

GF OVEN ROASTED BRUSSELS – 13
Caramelized onion & Bacon jam, goat cheese, candied pecans, EVOO & Maldon salt

GF GENERAL TSO'S SHRIMP – 15
Scallions & toasted sesame

GF OYSTER SAMPLER * – 15
Single selection of five oysters served with cocktail sauce & mignonette

★ SALADS ★

GF BURRATA SALAD CAPRESE – 12
Baby arugula, oven roasted Roma tomatoes, Pesto, Calabrian chili oil & Balsamic reduction

SPRING ASPARAGUS SALAD – 12
Grilled asparagus tips, red radish, pickled red onion, Caramelized Brie, cornbread croutons, mache & a Meyer lemon vinaigrette

GF MALIBU SALAD – 11
Avocado, Mandarin orange, grilled fennel, puffed quinoa, roasted chick peas, Lambs lettuce & green goddess dressing

CAESAR SALAD – 10
Romaine lettuce, shaved Parmesan, Brioche croutons, white anchovy & Creamy Caesar dressing

ADD FILET TIPS, FALAFEL OR GRILLED CHICKEN – 12

★ SANDWICHES ★

BLACK ANGUS BURGER * – 18
House Ground 12 oz. Black Angus Burger w/ Caramelized onion & Bacon jam, smoked Bleu cheese & Dijonaise on a Brioche bun w/ fries

GRILLED MAHI MAHI TACOS – 17
Grilled Mahi Mahi on Flour tortillas with cilantro crema & mango salsa w/ sweet potato fries

★ ENTRÉES ★

GF FILET MIGNON BOURGUIGNON *
Grilled steaks cut from Choice Black Angus 40 day aged Tenderloins w/ Spring garlic mashed potatoes, asparagus & a Wild mushroom Sauce Bourguignon
~ 6 oz 34 9 oz 42 ~

PAN ROASTED ROCKFISH – 28
Truffled cauliflower puree, spring peas, Balsamic braised cippolini onions, chive blossom & Lemon Beurre Blanc

ROASTED SPRING LAMB CHOPS – 34
Roasted baby potatoes, honey glazed baby carrots, peas, crispy rosemary & pomegranate lamb jus

AIRLINE CHICKEN BREAST – 25
Wild mushroom risotto, wilted baby spinach, oven roasted tomatoes & sage chicken jus

GF ARGENTINIAN STEAK CHURRASCO* – 27
Marinated & Grilled 10 oz Braveheart Black Angus Flank Steak w/ roasted sweet potatoes, red cabbage & jicama curtido & Chimichurri sauce

GRILLED SALMON ROMESCO – 27
Fire roasted parsnips, asparagus, saffron rice & Roasted red pepper and Marcona almond puree

PAN ROASTED SCALLOPS A LA MEUNIERE – 29
Spring pea & leek soubise, baby tomato & fennel salad, micro lettuces & lemon parsley beurre blanc

LOBSTER CHILI RELLENO – 23
Lobster, roasted corn, peppers, spinach & queso fresco with yellow rice, cilantro crema & roasted red pepper coulis

GF GLUTEN FREE OR CAN BE MADE GLUTEN FREE

ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD A 20% GRATUITY

\$2 ON ALL MODIFICATION/SUBSTITUTION

* Consuming raw or uncooked food increases the chance of food borne illness
~ GF Symbol is gluten free or can be made gluten free ~

FIRST BASKET OF BREAD IS COMPLIMENTARY UPON REQUEST. ALL OTHERS WILL BE A \$2.00 CHARGE