

VILLAGE SQUARE

RESTAURANT

SUNDAY DINNER MENU

4 PM - 8 PM

APPETIZERS

☞ **NEW ENGLAND CLAM CHOWDER - 8/10**
Traditional clam chowder w/ bacon topped with oyster crackers

☞ **WARM BUTTERNUT SQUASH CAPRESE- 12**
Sautéed Butternut squash, sage, & cherry tomato w/ a crispy polenta cake, stracciatella mozzarella and balsamic glaze

☞ **½ DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL ***
Raw 14, Rockefeller 16 or Motoyaki 16

☞ **GENERAL TSO'S SHRIMP- 15**
Scallions & toasted sesame

☞ **AUTUMN SPINACH SALAD - 11**
Baby spinach, sliced apple, cranberry, red onion, candied pecans & goat cheese tossed in a warm apple cider vinaigrette

WEDGE SALAD- 12
Iceberg lettuce, cherry tomato, red onion, bacon, scallions w/ crispy ramen pieces and a buttermilk blue cheese dressing

SANDWICHES

☞ **BURGER ANIMAL STYLE # - 20**
12 oz. house ground Black Angus filet tip burger w/ Cabot American cheese, lettuce, tomato, pickle, secret Cali sauce & grilled onions on a toasted Kaiser bun w/ fries

ALASKAN SALMON BURGER - 18
Alaskan salmon, arugula, pickled red onion, avocado, chipotle aioli on a toasted Kaiser bun w/ fries

☞ **MARYLAND CRAB ROLL - 20**
Maryland crab salad, toasted bun & french fries

ADD TO ANY ENTREE OR SALAD

Airline Chicken Breast - 16

Grilled Shrimp - 12

Sea Scallops -18

ENTRÉES

☞ **FILET MIGNON BOURGUIGNON ***
Grilled Choice Black Angus 30 day aged Tenderloins w/ garlic mashed potatoes, veg du jour with a demi glace
~ 6 oz. 39 - 9 oz. 48 ~

☞ **WILD MUSHROOM RAVIOLI - 24**
Truffled Parmesan Cream, roasted garlic cloves, caramelized onions, sage, oven roasted tomatoes & wilted spinach

☞ **STUFFED FLOUNDER- 29**
Atlantic flounder stuffed w/ shrimp, crab and ricotta over baby potatoes, peas, corn & roasted tomatoes w/ a Lemon butter

☞ **14OZ BLACK ANGUS RIBEYE * - 38**
Seasoned & Seared ribeye w/ a loaded Twice baked russet potato, asparagus & V2 single barrel Buffalo Trace bourbon steak sauce

☞ **BLACK ANGUS COTTAGE PIE - 22**
House ground filet tips, White Hall oyster mushrooms, Butternut squash & Vidalia onion stewed in a rich beef reduction topped w/ aged cheddar whipped potatoes & grilled rustic bread

☞ **CHICKEN A LA KING - 24**
Pan seared chicken breast, rice pilaf, sautéed peas and baby carrots w/ a wild mushroom velouté and buttermilk biscuit.

**FIRST BASKET OF BREAD IS COMPLIMENTARY
UPON REQUEST. ALL ADDITIONAL BASKETS WILL
BE A \$2.00 CHARGE FOR 4 PIECES**

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

☞ **GLUTEN FREE OR CAN BE MADE GLUTEN FREE
ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD
A 20% GRATUITY**

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

WE FRY IN TALLOW