

Seasonal Menu

STARTERS

Charcuterie Board 30 <i>A medley of imported and domestic meats and cheeses. Accompaniments include: mustard jam, dried fruits, and nuts with assorted crackers on the side. Add pita for \$5. Great to Share!</i>	Classic VPL Hot Peppers In Oil 12 ^{VG} <i>Our popular house-made peppers in seasoned oil served with grilled flatbread.</i>	Beans and Greens ^{GF} 14 <i>Braised escarole, Italian sausage, marinara, white beans, house hot peppers, and parmesan cheese.</i>
Big Darn Pretzel 30 <i>It's back! A one pound pretzel accompanied by cubes of ham, salami, pepper jack, swiss, cheddar, and fried hot pepper cheese balls. Three different sauces complete this mammoth-sized appetizer: beer cheese, marinara, and mustard jam. Great to Share!</i>	Zesty Queso Dip 12 <i>Creamy salsa cheese dip with a spicy zing. Served with tri-colored tortilla chips.</i>	Hot Chips ^{VG} 10 <i>Lattice-cut potato chips with a house barbecue seasoning. Served with caramelized onion dip.</i>
VPL Chicken Tenders 16 <i>House-made crispy chicken tenders served over a bed of hand-cut fries. Your choice of sauce.</i>	Bang Bang Shrimp 16 <i>Lightly battered and flash fried jumbo shrimp served in our signature Bang Bang sauce with fruit chutney on the side.</i>	Stuffed Peppers 14 <i>Sausage stuffed Hungarian hot peppers in marinara and topped with Italian cheeses.</i>
	Chicken Quesadilla 15 <i>Grilled chicken breast sautéed with peppers, onions, and cheddar cheese in a crispy flour tortilla.</i>	Fried Pierogies 14 <i>Potato and cheese stuffed dough with caramelized onion dip.</i>

SALADS

Caesar Salad ^{VG} <i>Crisp romaine lettuce, creamy Caesar dressing, shaved parmesan cheese, and croutons. Add Steak, Chicken, Shrimp, or Salmon for \$7</i>	HALF 8 FULL 15
VPL Tossed Salad ^{VG} <i>Mixed greens, tomato, onion, cucumbers, olives, croutons, and shredded cheddar cheese with your choice of dressing. Add Steak, Chicken, Shrimp, or Salmon for \$7</i>	HALF 8 FULL 15
Autumn Apple Salad ^{VG} <i>Tender mixed greens topped with red onion, feta, dried cranberries, apples, and candied pecans. Served with a side of cinnamon vinaigrette. Add Steak, Chicken, Shrimp, or Salmon for \$7</i>	HALF 8 FULL 15

FLATBREADS

Mushroom ^{VG} 14 <i>Mushrooms topped with provolone, mozzarella, and parmesan cheese.</i>	Roasted Garlic Parmesan ^{VG} 14 <i>Roasted garlic spread drizzled with house marinara and toasted with provolone, mozzarella, and parmesan cheese.</i>
Sausage and Hot Pepper 15 <i>Italian sausage, house hot peppers in oil, mozzarella, provolone, and parmesan cheese.</i>	The Big Joe 15 <i>Grilled chicken, greens, roasted red peppers, topped with provolone and mozzarella cheeses.</i>
Margherita ^{VG} 14 <i>Marinara, fresh mozzarella, fresh basil, and parmesan cheese.</i>	

SANDWICHES

**Add bacon to any sandwich for \$3
*Add sautéed mushrooms to any sandwich for \$1
Sub. hot chips for \$3

VPL Burger	16
<i>1/2 pound Angus beef, choice of cheese, lettuce, tomato, and onion served with hand-cut fries.</i>	
Pepper Jack Stack	16
<i>1/2 pound of certified Angus beef, pepper jack cheese, cabal bacon, house hot peppers, lettuce, tomato, onion, and a roasted red pepper aioli served with hand-cut fries.</i>	
Breaded Fish Sandwich	16
<i>A massive haddock filet breaded and topped with American cheese and shredded lettuce. Served with hand-cut fries.</i>	
Patty Melt	16
<i>8 oz. patty, caramelized onions, Swiss cheese, and Thousand Island dressing on grilled Marble Rye.</i>	
Thornberry Chicken Sandwich	16
<i>Hand-breaded chicken breast topped with cheddar cheese, bacon, and a drizzle of hot honey. Served on a brioche bun with chipotle ranch and horseradish pickle slices.</i>	

ENTRÉES

Sun Valley Pasta	22
<i>Grilled chicken breast, braised escarole, and roasted red pepper cheese sauce over cavatappi.</i>	
Grilled Pork Chop	28
<i>Tender 12 oz. frenched, center cut pork chop grilled to your liking and topped with our VPL Frontenac demi-glace. Served with loaded smashed potatoes and garlic parmesan carrots.</i>	
Chicken and Waffles	20
<i>Crispy chicken tenders over Belgian waffles with pepper gravy, grilled corn, and a hot honey drizzle.</i>	
Blackened Salmon	25
<i>8 oz. seared cajun-seasoned salmon filet. Served with rice pilaf, garlic parmesan carrots, and creole sauce on the side.</i>	
Sirloin Steak	29
<i>8 oz. center cut sirloin steak with horseradish cream grilled to your liking. Served with loaded smashed potatoes and garlic parmesan carrots.</i>	
Chicken Wellington	25
<i>Sautéed chicken breast and mushroom duxelle baked in a puff pastry. Served with rice pilaf and garlic parmesan carrots.</i>	
Beef Stroganoff	22
<i>Sautéed tenderloin tips and mushrooms in demi glace over egg noodles.</i>	

HOUSEMADE DESSERTS

VPL Carrot Cake ^{VG}	10
<i>A fan favorite! Moist house-made carrot sponge cake with cream cheese buttercream.</i>	
Black Forest Cake	10
<i>Rich chocolate cake with vanilla butter cream, cherries, and chocolate fudge sauce.</i>	
Crème Brûlée Trio ^{VG}	8
<i>A sampler of 3 Chef's choice crème brûlée flavors, sugar-topped and torched. Ask your server about weekly flavors.</i>	
Chocolate Covered Orange Cake	10
<i>Orange sponge cake layered with a chocolate Ganache and topped with chocolate frosting.</i>	