



Small Vue

COCONUT SHRIMP*

Jumbo shrimp, mango chutney, pineapple / 16

VUE CHICKEN WINGS* (GF)

Sriracha powder, teriyaki, toasted sesame, green onion / 12

GRILLED BRUSCHETTA (V)

Roasted artichoke aioli, heirloom tomatoes, mozzarella / 10

CHEESE CURDS (V)

Thai chili, ranch / 8

SIGNATURE VUE CRAB CAKES*

Smoked chili aioli, citrus slaw / 16

OVEN BAKED BRIE (V)

Apricot chutney, crostini / 14

WARM BREAD (V)

Herbed olive oil / 3

Soup & Salad

Add: Salmon* / 8 Chicken* / 6 Shrimp* / 8
Sliced 6 oz New York Strip / 12

HOUSE GREENS (GF) (V)

Grape tomatoes, onion, kalamata olives, feta, citrus vinaigrette Half / 5 Full / 8

VUE CAESAR (V)

Classic caesar, roasted garlic croutons
Half / 5 Full / 8

GRILLED SHRIMP SALAD*

Basil pesto, farfalle pasta, red onion, citrus vinaigrette / 16

ROASTED PUMPKIN SOUP (GF) (VG)

Local Kabocha pumpkin, coconut milk, ginger / 7

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. 5/01/20. **Gratuities automatically applied for parties of 8 or more.**

(GF) Gluten free (V) Vegetarian (VG) Vegan

Large Vue

USDA FILET MIGNON* (GF)

Cheddar mash, seasonal vegetables
5 oz. / 24 8 oz. / 32

IOWA NEW YORK STRIP* (GF)

12 oz., cheddar mash, seasonal vegetables, / 27

STEAK ADDITIONS

Oscar style with crab cake, hollandaise, asparagus* / 10

Roasted garlic blue-cheese butter (GF) / 2

Hollandaise or Bearnaise (GF) / 2

CHILI RUBBED SALMON* (GF)

Seasonal vegetables, quinoa, dijon cream / 22

ROASTED CHICKEN* (GF)

Half chicken, Iowa corn succotash, cheddar mash, thyme demi / 19

CAVATELLI (VG)

Shiitake, portabello, oyster mushrooms, spinach, sriracha powder, rosemary oil / 16

Add: Salmon / 8 Chicken / 6 Shrimp / 8

Sliced 6 oz. New York Strip / 12

LOBSTER MAC & CHEESE*

Butter poached lobster, cavatelli, mornay, lemon panko / 25

To Hold

BUTTERMILK FRIED CHICKEN SANDWICH*

Napa slaw, chili aioli, house pickles, choice of side / 12

*Choice of grilled or fried chicken

VUE BURGER*

Two 4 oz. Iowa beef patties, bacon jam, dijonaise, American cheese, house pickles, choice of side / 13

Sides

HOUSE CUT FRIES / 5

MAC & CHEESE / 8

MIXED VEGETABLES (V) (GF) / 5

CHEDDAR MASH (V) (GF)

House-made cheddar whipped potatoes / 8