

THE BAR AT VUE 24

APPETIZERS

Deviled Eggs

Frisée, Cornichon, Crispy Bacon \$12

Artisan Meat & Cheese Plate

Chef's Selection of Meats, Cheeses,
Assorted Garnishes \$23

Prince Edward Island Mussels

Chardonnay Garlic Butter, Fine Herb Aioli,
Baguette \$19

Stonington Sea Scallops

Pan-Seared Scallops, Roasted Mushroom,
Crème Fraîche \$19

Point Judith Calamari

Crisp Squid, Espelette, Hot Cherry Pepper,
Herb Aioli \$17

Escargot

Panko, Chardonnay Garlic Butter,
Baguette Chips \$16

Tuna Tartare**

Atlantic Blue Fin Tuna, English Cucumber,
Haricot Vert, Chili Pepper, Bottarga, Lavash \$21

Crab & Avocado

Maryland Jumbo Lump Crab,
Celery Root Rémoulade \$16

Grand Pequot Seafood Tower**

Stonington Lobster, King Crab, Giant Shrimp,
Oysters, Clams \$100

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Caviar~ Osetra**

1 oz. \$120 250 g. \$700

Oysters**

50/50 East & West Coast Fresh Selection,
Half-Dozen \$18

Clams**

Fresh Selection, Half-Dozen \$12

Shrimp Cocktail

Giant Shrimp, Cognac Cocktail Sauce \$15

MAIN COURSE

Bacon "Steak"

House-Seasoned Slab Bacon, Roasted Brussels
Sprouts, Pickled Radish \$25

Steak Frites*

Peppercorn Crusted, Garlic Butter Basted,
Parmesan Truffle Fries, Sauce Au Poivre \$36

Short Rib Raclette

Braised Beef Short Ribs, Rösti Potato,
Raclette Cheese, Pickled Radish, Onion \$29

Chicken Milanese

Pan-Fried Breaded Chicken Breast, Arugula,
Shaved Parmesan, Lemon \$28

Beriah Lewis Farm Burger*

Local Dry-Aged Beef, Duck Fat Onion Confit,
Bourbon Bacon Jam, Parmesan Crisp,
Hand-Cut Fries \$18

**Item may be cooked to order. **Item is served raw.*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Service charge of 2% will be added to all parties of 8 or more; does not include gratuity. 08-17