



# The VILLE Restaurant

As Seen on the Food Network Series "Buy This Restaurant"

101 N 10th St. Noblesville, IN 46060

317-774-5301

Private Parties, Catering

Gift Cards Available

Reservations Welcome

## Appetizers

- Crab Cake** 13  
A jumbo lump crab cake sautéed with Japanese breadcrumb coating, tricolored peppers, onion and garlic and finished with our house-made remoulade
- Jerked Wings** 10  
Five moist whole chicken wings seasoned in a Caribbean marinade, fire-grilled and served with BBQ or peppery jerk sauce
- Fried Drumettes** 12  
Ten fresh chicken wings served fried, naked or pan spun in your choice of BBQ, Caribbean jerk or Asian spiced ginger and served with carrot and celery sticks
- Creole Shrimp Cocktail** 15  
Six ounces of jumbo white prawns plated on a bed of lettuce and served with our house-made remoulade sauce
- Phyllo Wrap** 9  
Sautéed scallops and salmon accompanied with pear tomatoes, red onions, fresh basil and mozzarella cheese tucked inside pleated paper-thin sheets of phyllo pastry

## Soups

- Seafood Bisque** 4  
A thick, creamy mixture of seafood stock, heavy cream, vine-ripened tomatoes and garnished with shrimp
- Tomato Basil Soup** 4  
Vine-ripened tomatoes simmered with celery, onion and finished with fresh basil and a touch of cream
- New Orleans Style Chicken and Sausage Gumbo** 7  
Delicious gumbo served with rice

## Meat Entrées

- Chicken Marsala** 26  
Floured and sautéed chicken breast topped with Marsala sauce and served over whipped potatoes with a side of seasonal vegetables
- Half Chicken** 16  
Served as BBQ or Caribbean jerk-style, accompanied with red beans and rice
- Build Your Own Burger** 15  
Turkey or Angus beef burger cooked to your desired doneness, topped with lettuce, tomato, pickle and onion and your choice of American, Swiss, provolone or blue cheese and served with hand-cut French fries

## Salads

- Spinach Salad** 8  
Tender spinach leaves with thinly-sliced red onion, feta cheese and strawberries
- Tableside Caesar** 10  
Baby romaine tossed in freshly-made dressing and topped with grated Romano cheese and anchovies  
*Add shrimp (5) Add grilled chicken (4)*
- Niçoise** 12  
Composed salad of tomatoes, seared tuna, hard-boiled eggs, olives and anchovies on a bed of chopped romaine and dressed in our house-made champagne vinaigrette
- Cobb Salad** 12  
Diced turkey, crisp bacon, tomato, avocado and blue cheese on a bed of baby romaine
- House Side Salad** 5  
Romaine lettuce with red onion, heirloom tomato and feta cheese  
  
Special House Vinaigrette Dressing made with calamansi vinegar from Vom Fass of Hamilton Town Center, Noblesville

## Pastas

- Shrimp and Sweet Sausage** 22  
Seasoned grilled shrimp paired with mild sweet Italian sausage, tossed with peppers in a tomato sauce and served over penne pasta
- Chicken Alfredo** 22  
Grilled marinated chicken breast on a bed of linguine and alfredo sauce
- Vegetarian Orzo** 18  
Mediterranean salad with Kalamata olives, capers, feta cheese, fresh parsley, tomato and rice-shaped pasta

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## Seafood Entrées

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<b>New Orleans-Style Crab Boil</b> 28 Corn, red potatoes, andouille sausage, and 1 pound of snow crab seasoned with authentic Louisiana crab boil	<b>Vol-Au-Vent</b> 16 Puff pastry topped with sherry cream sauce, lump lobster meat and shitake mushrooms
<b>Jambalaya</b> 23 Chef's unique creation: chicken, Cajun andouille sausage, shrimp, sautéed onions, mixed bell peppers and creole tomato sauce served with white jasmine rice	<b>Chilean Sea Bass</b> 32 Marinated in a sweet ginger glaze, seared and plated over whipped potatoes and sautéed daikon radish, carrot, bok choy and shitake mushroom
<b>Salmon Filet</b> 26 Marinated in star anise teriyaki, seared and served with whipped potatoes and sautéed shiitake mushrooms	<b>Shrimp and Grits</b> 16 Southern style grits made with chicken stock and topped with sautéed shrimp
<b>Seared Scallops</b> 34 Seared bay scallops over hot buttered cauliflower puree and dressed with arugula and a light champagne Beurre blanc	<b>Fried Shrimp</b> 12 Breaded shrimp served with Asian slaw
<b>Creole Catfish</b> 17 Blackened or fried catfish served with red beans and rice	
<b>Quinoa (Gluten Free)</b> 20 Quinoa topped with sautéed vegetables, carrots, red bell pepper, spinach, sun-dried tomatoes and shiitake mushroom <i>Add garlic and herb butter shrimp (5)</i>	

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## Desserts

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<b>Crème Brûlée</b> 9 Vanilla custard with raspberries, blueberries and blackberries	<b>Bread Pudding</b> 7 New Orleans-style bread pudding baked with raisins and apricots topped with a bourbon crème anglaise sauce
<b>Reine De Saba Cake</b> 8 Queen of Sheba Chocolate Cake—literally a cake fit for royalty; rich chocolate and fresh berries served with freshly whipped cream and raspberry coulis	<b>Beggars Purse</b> 7 Bosc pears, cantaloupe and pineapple, poached in white wine and encased in a light and flaky phyllo pastry with chantilly cream

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## Beverages

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Coke, Diet Coke, Coke Zero, Sprite, Barq's Rootbeer, Hi-C Orange, Hi-C Fruit Punch, Lemonade

SUNDAY  
BRUNCH MENU 10-2

MONDAY  
CLOSED

TUESDAY-SATURDAY  
LUNCH 11-3  
DINNER 5-9

WWW.DINEATTHEVILLE.COM

Menu Pricing Subject To Change  
Gratuity of 18% may be added to parties of 8 or more