

# THE VILLE

## Dinner Menu

### Soups

#### Seafood Bisque

Thick creamy mixture of shrimp simmered in house made seafood stock, heavy cream, sweet cream butter, vine ripened tomatoes, celery, onion and garlic

#### Tomato Bisque

Velvety smooth vine ripened tomatoes pureed with heavy cream for sweetness finished with fresh basil

#### Homemade Chicken Noodle

Our take on a classic, made with a traditional mirepoix of celery, carrot and onion in an iconic chicken broth served with chicken and hand cut noodles or house made dumplings

### Appetizers

#### Crab Cake

Jumbo lump crab cake made with tricolored peppers, onion and garlic sautéed with a Japanese breadcrumb coating finished with our house made remoulade

#### Duck Galatine

savory duck forcemeat lightly seasoned with fresh sprigs of sage poached around a duck meat casting

#### Fried Wings

ten fresh chicken wings flawlessly fried, naked or pan spun in your choice of BBQ, Caribbean jerk or Asian spiced ginger served with carrot and celery sticks

#### Jerked Wings

five moist whole chicken wings seasoned by a Caribbean marinade fire grilled served with BBQ or peppery jerk sauce

#### Phyllo Wrap

sautéed scallops and salmon accompanied with pear tomatoes, red onion, fresh basil and mozzarella cheese tucked inside pleated paper-thin sheets of phyllo pastry

#### Shrimp Cocktail

six ounces of jumbo white prawn prepared in a creole spice mixture plated on shredded baby romaine served with our fresh house made remoulade

Vegetable Platter – Grilled zucchini, yellow squash, baby eggplant, roasted red & green pepper, red onion and Roma tomato drizzled in basil infused extra virgin olive oil

## Pastas

### **Shrimp & Angel hair**

shrimp sautéed in sweet cream butter, garlic and fresh parsley folded into a roasted red pepper collis finished with heavy cream to produce a soft pink sauce

### **Shrimp & Sweet Sausage**

seasoned grilled shrimp paired with mild sweet Italian sausage tossed with peppers in a tomato sauce served over penne

### **Chicken Orzo**

Mediterranean salad with kalamata olives, capers, feta cheese, fresh parsley, tomato, grilled chicken and rice shaped pasta

## Entrée

### **Grilled Filet 10 oz.**

cooked to your liking served with whipped potatoes, pearl onions and fresh asparagus

### **Strip Steak 12 oz.**

crowned with herbed compound butter with your choice of hand cut fries or baked potato  
The Ville Ribs – full slab of marinated pork ribs with baked beans and a seasonal vegetable  
Half Chicken – served Caribbean jerk style or BBQ accompanied with red beans & rice

### **Veal Chop**

10 oz. frenched veal chop stuffed with feta cheese, sundried tomatoes seasoned with rosemary

### **Pork Chop**

broiled 14 oz. frenched bone pork chop served with apple, dried cranberry and pecan chutney over whipped potatoes

### **Lamb Chops**

four lollipop chops served at your temperature liking with roasted parsnips and beets

### **Build Your Own Burger**

turkey burger or Angus beef cooked to your desired doneness with hand cut French fries  
American Swiss Provolone or Blue cheese  
Lettuce Tomato Onion Pickle

## Fish

### **Salmon Filet**

marinated in star Anise teriyaki seared and served with whipped potatoes and sautéed shiitake mushrooms

### **Seared Scallops**

seared Bay scallops over hot buttered cauliflower puree dressed with arugula and a light champagne buerre blanc

### **Halibut**

delicately seasoned sautéed filet served with caramelized cipollini onions and spinach over a bed of lemon & herbed rice pilaf

### **Chilean Sea Bass**

marinated in a sweet ginger glaze seared plated over our whipped potatoes and sautéed daikon radish, carrot, bok choy and shiitake mushroom

### **Crab Cake Entrée**

two Jumbo lump crab cake made with tricolored peppers, onion and garlic sautéed with a Japanese bread crumb coating finished with our house made remoulade served with your choice of potatoes or lemon & herbed rice pilaf

## **Salads**

### **Spinach Salad**

tender spinach leaves with thinly sliced red onion, feta cheese and sliced strawberries  
Cobb Salad – diced turkey crisp bacon avocados on a bed of baby Romaine

### **Tableside Caesar**

baby Romaine tossed in freshly made dressing topped with grated Romano cheese and anchovies shrimp or grilled chicken extra

### **Nicoise**

composed salad of tomatoes, seared tuna, hard-boiled eggs, olives and anchovies over a bed of baby Romaine dressed in house made champagne vinaigrette

### **Jicama & Orange**

watercress and spinach with fresh sliced jicama and mandarin oranges tossed in calamansi vinaigrette

## **Children's Entrée**

Hand Dipped Corn Dog

Macaroni & Cheese

Grilled Cheese

Chicken Tenders

### **Choice of children's sides**

applesauce, glazed carrots, broccoli, chips or French fries

## **Deserts**

### **Fresh Berry Cup**

mix of the best fresh berries available topped with Chantilly cream topping  
Reine De Saba (Queen of Sheba Chocolate Cake) – literally a cake fit for royalty; rich chocolate and toasted almonds served with freshly whipped cream

### **Beggars Purse**

Bosc pears, cantaloupe and pineapple poached in white wine incased in light & flaky phyllo pastry with Chantilly cream