

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