

VUE

STARTERS

CRISPY BRUSSELS SPROUTS ^V

Roasted organic Brussels sprouts with Dijon aioli or sweet chili sauce | \$9

FRIED CALAMARI

Golden fried calamari rings with cocktail sauce | \$13

CAPRESE SALAD ^{GF} (TOMATO OR WATERMELON)

Vine ripe tomatoes or watermelon, fresh mozzarella, and fresh basil, with balsamic glaze and olive oil | \$12

WOK 'N ROLL LETTUCE WRAP

Three sweet, glazed chicken wraps, filled with Asian cabbage slaw, pineapple, cashews and sesame-ginger sauce wrapped in a bibb lettuce | \$13

SOUP ^{C AND S} SALADS

NEW ENGLAND CLAM CHOWDER

Fresh chopped clams and Idaho potatoes in a thick cream sauce | \$5.5

CAESAR SALAD

Tender romaine lettuce with creamy dressing, Parmesan cheese and herb focaccia croutons | \$10.5

BABY ICEBERG SALAD ^{GF}

Iceberg wedge, crumbled bacon, cherry tomatoes, carrots, green onions, and bleu cheese dressing | \$11

GREEK SPINACH SALAD ^{GF}

Baby spinach, olives, red onion, cucumber, heirloom tomatoes, feta cheese, lemon oregano vinaigrette | \$11

Salad Additions

CHICKEN | \$5 • SHRIMP | \$7 • SALMON | \$9
Prepared grilled, blackened, or Cajun

BEVERAGES

COKE, SPRITE, DIET COKE
COKE ZERO, CLUB SODA | \$3

ICED TEA | \$3 • LEMONADE | \$3.5

COFFEE | \$2.5 • ESPRESSO | \$4.5

SEASONAL REFRESHER | \$3.5

INFUSED WATER

Dessert

KEY WEST KEY LIME PIE | \$6.5

APPLE PIE

With Love Boat vanilla ice cream | \$6

FRESH FRUIT SORBET

House-made sorbet featuring seasonal fruits | \$5

SANDWICHES ^{C AND S} WRAPS

Served with a side of fries, coleslaw, or fruit. SUB SWEET POTATO FRIES | \$2

SAUTÉED CHICKEN WRAP

With grilled onions, mushrooms, spinach and provolone cheese on a spinach wrap | \$12

CHICKEN CORDON BLUE SANDWICH

Breaded chicken breast with smoked ham, Swiss cheese, maple mustard sauce served on a pretzel bun | \$13

FRENCH DIP SANDWICH

Slow cooked roast beef on a hoagie roll with provolone cheese and au jus dipping sauce | \$14

AMERICAN BURGER

Half pound custom burger served on a toasted brioche roll with lettuce, tomato, onion, pickle and a choice of American, Swiss, provolone or cheddar cheese | \$13
ADD BACON | \$2

FISH SANDWICH

Grilled, seared or blackened fish of the day with lettuce, tomato, pickle and onion with house remoulade on toasted brioche bun | \$MKT

BOWLS

CHICKEN AVOCADO BOWL

Grilled chicken, quinoa, sweet potato, roasted corn, onion, tomato, chickpeas | \$13.5

SHRIMP FAJITA BOWL ^{GF}

Shrimp, rice, black beans, pepper & onions, pico de gallo, sour cream, and guacamole | \$13.5

SALMON POKE BOWL ^{GF}

Jasmine rice, edamame, avocado, cucumber, carrots, red cabbage, cilantro with a ginger vinaigrette | \$15

WRIGHT CHOICE

Each dish on our Wright Choice menu is 700 calories or less and designed to accommodate guests looking to enjoy mindful portions.

ASIAN SALMON SALAD (680 cal) ^{GF}

Teriyaki glazed salmon with mixed greens, spinach, Mandarin oranges, carrots, green onions, and ginger soy dressing | \$19.5

BLACK BEAN SWEET POTATO BURGER (620 cal) ^V

Vegan handmade burger served on a brioche bun with lettuce, tomato, onion, and pickle | \$14

VEGETABLE WRAP (690 cal) ^V

Roasted pepper hummus, fresh avocado, bibb lettuce, cucumber, pickled red onion, grilled red pepper | \$11

FARM FRESH VEGGIES (485 cal) ^{GF}

Spaghetti squash, chickpeas, carrots, yellow squash, tomatoes, zucchini, goat cheese, sweet potato | \$12
ADD CHICKEN | \$5 • ADD SHRIMP | \$7
ADD SALMON | \$9

ENTRÉES

ROTISSERIE CHICKEN ^{GF}

Slow roasted half chicken with mashed potatoes and green beans | \$15

GRILLED PORTOBELLO MUSHROOM ORZO

Sautéed spinach, marinated portobello mushroom, caramelized onions, sweet potato orzo and pesto oil | \$17

SHRIMP TORTELLINI

Tri-colored four cheese tortellini, spinach, cherry tomatoes, piquillo cream sauce, garlic bread | \$18

ROASTED SALMON

Tri-colored couscous, kale, heirloom cherry tomatoes, asparagus tips, yellow squash, and lemon butter | \$20

FISH RY

Traditional Icelandic cod, tempura, and tartar sauce, served with French fries and coleslaw | \$14.5

FILET MIGNON ^{GF}

Filet mignon with tri-colored fingerling, potatoes, compound herbed butter, grilled zucchini, and carrots | \$28

PORK CHOP ^{GF}

Sous vide French pork chop with honey garlic balsamic sauce, mashed sweet potatoes, asparagus | \$20

BRAISED BEEF SHORT RIB ^{GF}

Boursin mashed potatoes, haricot vert, roasted baby carrots, cabernet mushroom demi | \$25