



Small Vue

FIRECRACKER SHRIMP* (SS)

Thai marinated shrimp, spring roll pastry, sweet chili, herb sauce, unagi / 17

SMOKED FISH DIP*

Chilled, smoked whitefish, chives, fried saltines, pickled veggies / 15

BEEF SOUVLAKI SKEWERS* (SS) (TN) (GF)

Greek marinated beef tenderloin, whipped feta tzatziki, bell pepper coulis, pecan dukkah / 15

CHEF'S CHOICE CHARCUTERIE BOARD (TN)

Chef's choice of artisan cured meats and cheeses, crostini, mustard, and accompaniments / 24

TABLE BREAD (V)

Warm focaccia, herbed olive oil / 5

VUE CHICKEN WINGS* (SS)

Sriracha powder, teriyaki, sesame seeds, green onion / 14

CHEESE CURDS (V)

Sweet Thai chili, ranch / 8

Soup & Salad

Add: Salmon* / 8 Chicken* / 6 Shrimp* / 8
Sliced 6 oz. New York Strip / 12

HOUSE GREENS (GF) (V)

Mixed lettuce, grape tomatoes, red onion, kalamata olives, feta, citrus vinaigrette Half / 5 Full / 8

IOWA CITY CAESAR (V)

Romaine, Spanish citrus Caesar dressing, croutons, roasted cherry tomatoes, crispy curry chickpeas
Half / 6 Full / 9

GREEN GODDESS NIÇOISE (GF)

Mixed lettuce, creamy herb dressing, olives, baby potato, green beans, roasted tomato, hard-boiled egg / 13

SUMMER SWEET CORN BISQUE (V)

Avocado crema, chives / 7

Sides

CHEDDAR MASH (V) (GF)

House-made cheddar whipped potatoes / 8

HOUSE CUT FRIES (V) (VG) / 5

MAC & CHEESE (V) / 8

MIXED VEGETABLES (V) (GF) (VG) / 5

CHEESY CAULIFLOWER (V)

Roasted cauliflower, Mornay sauce, lemon panko / 8

Large Vue

FILET MIGNON* (GF)

8 oz. hand-cut Iowa filet, cheddar mash, seasonal vegetables / 45

IOWA NEW YORK STRIP* (GF)

12 oz. Iowa New York Strip, cheddar mash, seasonal vegetables / 32

PORTERHOUSE*

22 oz. bone-in Porterhouse, cheddar mash, seasonal vegetables, roasted garlic herb butter / 65

STEAK ADDITIONS

Lobster tail with garlic herbed butter / 20

Red wine demi-glace / 3

Roasted garlic herb butter / 2

IOWA BONE-IN PORK CHOP* (GF)

12 oz. Iowa pork chop, sweet corn chow chow, blueberry bourbon chipotle BBQ sauce, cheddar mash / 38

ROASTED CHICKEN*

Brined half chicken, Peruvian herb sauce, rice & quinoa pilaf / 25

GLAZED SALMON* (GF) (DF)

Berbere citrus honey, amarillo sauce, forbidden rice, vegetable medley / 26

SEARED SCALLOPS* (DF)

Seared Colossal scallops, rice & quinoa pilaf, asparagus, local mushrooms, bell pepper coulis / 42

LOBSTER & SWEET CORN RISOTTO* (GF)

Lobster tail, sweet corn, pancetta, creamy risotto, fresh herbs / 40

MAHI MAHI*

Caramelized fennel, onion and tomato chutney, forbidden rice, lemon tarragon beurre blanc, asparagus / 28

SUMMER VEGETABLE PASTA* (DF) (VG)

Orecchiette pasta, squash medley, local mushrooms, roasted tomatoes, artichoke-olive pesto, kalamata streusel / 20

COCONUT CURRY JACKFRUIT (DF) (VG) (V)

Green coconut curry, jackfruit, squash medley with snap peas, forbidden rice, pickled mustard seed / 18

To Hold

Served with Vue fries. Substitute out fries for any of the side options for \$2

VUE CHICKEN SANDWICH*

Crispy or grilled chicken breast, chili aioli, house pickles, brioche bun / 13

VUE BURGER*

Two 4 oz. Iowa beef patties, blackberry bacon jam, dijonnaise, American cheese, house pickles, brioche bun / 15

KO'WAIIAN BURGER* (SS)

Two 4 oz Iowa beef patties, Swiss cheese, pineapple onion jam, chojang terijaki aioli, lettuce, tomato, house pickles, brioche bun / 15

FRIED WALLEYE PO' BOY

Cornmeal crusted and fried walleye, malt vinegar remoulade, lettuce, tomato, house pickles, French baguette / 18

***All credit/debit card transactions will have a 3% convenience fee added to the check.
All cash transactions are exempt from the convenience fee. We appreciate your understanding.**

(GF) Gluten free (V) Vegetarian (VG) Vegan (DF) Dairy Free (TN) Contains Tree Nuts (SS) Contains Sesame Seed or Sesame Oil

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. 3/23/2023. **20% Gratuity automatically applied for parties of 8 or more.**