



Small Vue

SHRIMP CAKES* (SS)

Thai flavored shrimp cakes, herb sauce, unagi, sweet chili sauce / 15

BAKED TOMA

Point Reyes toma cheese, roasted garlic, bourbon berry jam, crostini / 15

DUCK WONTONS (SS)

Crispy wontons, duck bacon, sweet corn, cream cheese, duck sauce, pickled red cabbage, raspberry / 16

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

AUTUMN HARVEST BOWL (V)

Romaine, veggie power blend, ancient grains, dried cranberries, goat cheese, pepitas, maple Dijon vinaigrette / 14

ROASTED RED PEPPER AND PUMPKIN BISQUE (V)

Basil Crema, pepitas / 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* (GF)

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)

Cider brined, grilled frenched pork chop, whiskey peppercorn cream sauce, cheddar mash, roasted Brussels / 38

ROASTED CHICKEN* (GF)

Brined half chicken, herb demi-glace, glazed rainbow carrots, sunflower gremolata, cheddar mash / 25

GLAZED SALMON* (GF) (TN) (SS)

Apple cider glaze, pepita-pistachio crunch, pumpkin mole, forbidden rice, vegetable medley / 26

SEA SCALLOPS* (DF) (GF)

Seared colossal scallops, ancient grain blend, asparagus, local mushrooms, bell pepper coulis / 42

LOBSTER & SWEET CORN RISOTTO* (GF)

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

MAHI MAHI* (GF)

Seared mahi mahi, maple miso glazed acorn squash, forbidden rice, jerk-basil cream sauce / 28

VEGETABLE PASTA* (DF) (VG) (V)

Orecchiette pasta, pumpkin seed-arugula pesto, roasted cauliflower, wild mushrooms, five-hour tomatoes, lemon panko / 20

JACKFRUIT SUSHI BOWL (DF) (VG) (V) (SS)

Teriyaki jackfruit, forbidden rice, wakame, pickled cabbage, baby corn, scallions, sesame seeds / 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, citrus slaw, chili aioli, house pickles, brioche bun / 13

VUE BURGER*

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

PIMENTO CHEESE BURGER*

Two 4 oz. Patties, pimento cheese, maple pepper bacon, chipotle aioli, house bread and butter 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. 7/26/2023. 20% Gratuity automatically applied for parties of 8 or more.