



## Small Vue

### COCONUT SHRIMP\*

Jumbo shrimp, mango chutney, pineapple / 16

### NEW SALMON CAKES\*

House-made salmon cakes served with tzatziki and citrus slaw / 17

### OVEN BAKED BRIE <sup>V</sup> <sup>TN</sup>

Apricot chutney, crostini / 14

### NEW CHEF'S CHOICE CHARCUTERIE BOARD <sup>TN</sup>

Chef's choice of cured meats, fine cheeses, and accompaniments. Let the Chef amaze you! / 19

### BRUSCHETTA <sup>V</sup>

Roasted artichoke aioli, heirloom tomatoes, mozzarella / 10

### WARM HOUSE-MADE FOCACCIA BREAD <sup>V</sup>

Herbed olive oil / 5

### VUE CHICKEN WINGS\*

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

### CHEESE CURDS <sup>V</sup>

Thai chili, ranch / 8

### NEW CHIMICHURRI BEEF SKEWERS

Five beef tenderloin skewers topped with a bright and spicy chimichurri sauce / 14

## Soup & Salad

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

### HOUSE GREENS <sup>GF</sup> <sup>V</sup>

Grape tomatoes, onion, kalamata olives, feta, citrus vinaigrette Half / 5 Full / 8

### NEW IOWA CITY CAESAR <sup>V</sup>

Spanish citrus Caesar dressing with fresh cut romaine lettuce, house-made croutons, and crispy curry chickpeas. Garnished with our Vue roasted tomatoes  
Half / 6 Full / 9

### MAPLE BALSAMIC SALAD <sup>GF</sup> <sup>V</sup> <sup>TN</sup>

Strawberries, apples, walnuts, feta, and pickled onion / 12

### FRENCH ONION SOUP

Caramelized onions, home-made bourbon beef stock, toasted bread topped with Gruyère cheese / 8

## Sides

### CHEDDAR MASH <sup>V</sup> <sup>GF</sup>

House-made cheddar whipped potatoes / 8

### HOUSE CUT FRIES / 5

### MAC & CHEESE / 8

### MIXED VEGETABLES <sup>V</sup> <sup>GF</sup> / 5

### NEW CHEESY CAULIFLOWER <sup>V</sup>

Roasted cauliflower, Mornay sauce / 8

## Large Vue

### USDA FILET MIGNON\* <sup>GF</sup>

Cheddar mash, seasonal vegetables  
5 oz. / 29 8 oz. / 36

### IOWA NEW YORK STRIP\* <sup>GF</sup>

12 oz., cheddar mash, seasonal vegetables / 31

### 20 OZ. COWBOY RIBEYE\* <sup>GF</sup>

Cheddar mash, seasonal vegetables / 59

### STEAK ADDITIONS

Oscar style with lobster, hollandaise, asparagus\* / 12

Roasted garlic Bleu cheese butter <sup>GF</sup> / 2

Hollandaise or Béarnaise <sup>GF</sup> / 2

### NEW IOWA PORK TOMAHAWK\*

12 oz. Iowa pork Tomahawk, cheddar mash, roasted brussel sprouts, apple cinnamon gastrique / 28

### ROASTED CHICKEN\* <sup>GF</sup>

Half chicken, Iowa corn succotash, cheddar mash, thyme demi / 23

### LEMON BEURRE BLANC SALMON\*

Couscous, asparagus, lemon beurre blanc / 26

### NEW SEARED SCALLOPS\*

U-10 scallops, roasted brussel sprouts, tarragon rice pilaf, gremolata beurre blanc / 35

### LOBSTER MAC & CHEESE\*

Butter poached lobster, cavatelli, Mornay, lemon panko / 26

### CAVATELLI <sup>VG</sup>

Shiitake, portobello, oyster mushrooms, spinach, sriracha powder, rosemary oil / 16

Add: Salmon\* / 8 Chicken\* / 6 Shrimp\* / 8

Sliced 6 oz. New York Strip / 12

### NEW BRAISED SHORT RIBS

Boneless beef short ribs slowly braised, served over herbed cous-cous, topped with roasted corn and peppers and a sweet tomato pan sauce / 28

### NEW PUTTANESCA <sup>V</sup> <sup>VG</sup>

Bold and spicy tomato basil sauce with capers, Spanish olives, garlic, fresh herbs, and lemon zest. Served with a side of our house-made focaccia bread / 21

### NEW VEGETABLE STIR FRY <sup>GF</sup> <sup>V</sup> <sup>VG</sup>

Pan Fried Rice and mixed vegetables with a sweet and sour stir fry sauce / 16

## To Hold

### BUTTERMILK FRIED CHICKEN SANDWICH\*

Choice of grilled or fried chicken, Napa slaw, chili aioli, house pickles, choice of side / 13

### VUE BURGER\*

Two 4 oz. Iowa beef patties, bacon jam, dijonnaise, American cheese, house pickles, choice of side / 15

### VUE COWBOY BURGER\*

Two 4 oz. Iowa beef patties, Cheddar cheese, house-made barbeque sauce, bacon, zesty fried onions, choice of side / 17

### FISH AND CHIPS\*

Beer battered Atlantic cod, citrus slaw, house-made tartar sauce, choice of side / 17

<sup>GF</sup> Gluten free <sup>V</sup> Vegetarian <sup>VG</sup> Vegan <sup>TN</sup> Contains Tree Nuts

\*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. 12/16/21. **20% Gratuity automatically applied for parties of 8 or more.**