

Small Vue

NEW PANKO FRIED SHRIMP*

Jumbo shrimp, sriracha aioli, unagi sauce / 17

NEW AUTUMN BAKED BRIE (V) (TN)

Puff pastry wrapped, apple chutney, cranberry purée, crostini / 14

CHEF'S CHOICE CHARCUTERIE BOARD (TN)

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

WILD MUSHROOM FOCACCIA (V)

Focaccia, roasted butternut squash, herbed goat cheese spread, mushroom spinach compote, smoked gouda, pickled onion / 12

TABLE BREAD (V)

Warm focaccia, herbed olive oil / 5

VUE CHICKEN WINGS*

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

CHEESE CURDS (V)

House breaded, Thai chili, ranch dressing / 8

NEW BEEF SKEWERS* (TN)

Curry spiced beef tenderloin skewers, roasted carrot hummus, herb yogurt sauce, pecan dukkah / 15

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, curry chickpeas
Half / 6 Full / 9

NEW HARVEST SALAD (GF) (V) (TN)

Mixed lettuce, roasted butternut squash, pickled onions, glazed pecans, feta, dried cranberries, pepitas, maple balsamic vinaigrette / 12

NEW BUTTERNUT SQUASH BISQUE (V)

Toasted pepitas, crema / 8

Sides

CHEDDAR MASH (V) (GF)

House-made cheddar whipped potatoes / 8

HOUSE CUT FRIES / 5

MAC & CHEESE / 8

MIXED VEGETABLES (V) (GF) / 5

CHEESY CAULIFLOWER (V)

Roasted cauliflower, Mornay sauce, lemon panko / 8

Large Vue

FILET MIGNON* (GF)

6 oz. filet, cheddar mash, seasonal vegetables / 36

IOWA NEW YORK STRIP* (GF)

12 oz., cheddar mash, seasonal vegetables / 31

26 OZ. COWBOY RIBEYE* (GF)

Cheddar mash, seasonal vegetables, roasted garlic herb butter / 74

STEAK ADDITIONS

Lobster tail with garlic herbed butter / 15

Red wine demi-glace / 3

Roasted garlic herb butter / 2

IOWA BONE-IN PORK CHOP* (GF)

15 oz. Iowa bone-in chop, cheddar mash, roasted brussels sprouts, blueberry-herb demi / 36

ROASTED CHICKEN* (GF)

Half chicken, autumn succotash, cheddar mash, garlic herb pan sauce / 23

NEW GLAZED SALMON* (GF) (DF)

Maple togarashi glaze, coconut curry vegetables, jasmine rice / 26

SEARED SCALLOPS* (GF)

Colossal scallops, autumn succotash, cider brown butter sauce / 42

NEW LOBSTER RISOTTO*

Lobster tail, garlic butter, fresh herbs, creamy risotto / 40

NEW MUSHROOM RAGU (V) (VG)

Linguini noodles with a wild mushroom, red wine, and tomato sauce served with focaccia bread / 20

NEW CAULIFLOWER STEAK (V) (VG) (TN)

Maple miso roasted cauliflower, red cabbage puree, jasmine rice, romesco / 18

To Hold

NEW VUE CHICKEN SANDWICH*

Crispy or grilled chicken breast, citrus slaw, comeback sauce, house pickles, brioche bun, Vue fries / 13

VUE BURGER*

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

NEW THE CLASSIC VUE BURGER*

Two 4 oz. Iowa beef patties, American cheese, special sauce, lettuce, tomato, onion, pickle, brioche bun, Vue fries / 15

NEW FRIED WALLEYE PO' BOY

Fried walleye, malt vinegar remoulade, lettuce, tomato, house pickles, baguette, Vue fries / 18

Upgrade to a different side / 2