



(888) 319-2824 Voicemail Monitored 8:00A - 11:30P

<http://www.chomp.delivery>

# Vue Rooftop

## Small Vue

- Salmon Cakes \$20.00  
*House-made salmon cakes served with tzatziki and citrus slaw*
- Chimichurri Beef Skewers \$16.00  
*Five beef tenderloin skewers topped with a bright and spicy chimichurri sauce*
- Oven Baked Brie (V) \$17.00  
*Apricot chutney, crostini*
- Bruschetta (V) \$12.00  
*Roasted artichoke aioli, heirloom tomatoes, mozzarella*
- Warm House-made Focaccia Bread (V) \$6.00  
*Herbed olive oil*
- Vue Chicken Wings \$16.00  
*Sriracha powder, teriyaki, toasted sesame, green onion*
- Cheese Curds (V) \$10.00  
*Thai chili, ranch*

## Soup and Salad

- House Greens Half (GF) (V) \$6.00  
*Grape tomatoes, onion, kalamata olives, feta, citrus vinaigrette*
- House Greens Full (GF) (V) \$9.00  
*Grape tomatoes, onion, kalamata olives, feta, citrus vinaigrette*
- Iowa City Caesar Half (V) \$6.00  
*Spanish Citrus Caesar dressing with fresh cut romaine lettuce, house-made croutons, and crispy curry chickpeas. Garnished with our Vue roasted tomatoes.*
- Iowa City Caesar Full (V) \$11.00  
*Spanish Citrus Caesar dressing with fresh cut romaine lettuce, house-made croutons, and crispy curry chickpeas. Garnished with our Vue roasted tomatoes.*
- Maple Balsamic Salad (GF) (V) \$14.00  
*Strawberries, apples, walnuts, feta, and pickled onion*

## Large Vue

- USDA Filet Mignon 6oz (GF) \$41.00  
*Cheddar mash, seasonal vegetables*
- Puttanesca \$28.00  
*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*
- Iowa New York Strip (GF) \$36.00  
*12 oz., cheddar mash, seasonal vegetables,*
- Vegetable Stir-Fry \$23.00  
*Pan Fried Rice & mixed vegetables with a sweet and sour stir fry sauce*
- 20oz Cowboy Ribeye (GF) \$79.00  
*Cheddar mash, seasonal vegetables*
- Iowa Bone In Pork Chop \$37.00  
*12oz Iowa pork chop, cheddar mash, roasted brussel sprouts, apple*

<i>cinnamon gastrique</i>	
Roasted Chicken (GF)	\$27.00
<i>Half chicken, Iowa corn succotash, cheddar mash, thyme demi</i>	
Lemon Beurre Blanc Salmon	\$31.00
<i>Cous-cous, asparagus, lemon beurre blanc</i>	
Seared Scallops	\$47.00
<i>U-10 scallops, roasted brussel sprouts, tarragon rice pilaf, gremolata beurre blanc</i>	
Lobster Mac and Cheese	\$35.00
<i>Butter poached lobster, cavatelli, mornay, lemon panko</i>	
Cavatelli (VG)	\$18.00
<i>Shiitake, portabello, oyster mushrooms, spinach, sriracha powder, rosemary oil</i>	

### **To Hold**

Buttermilk Fried Chicken	\$15.00
Sandwich	
<i>Butter poached lobster, cavatelli, mornay, lemon panko</i>	
Vue Burger	\$18.00
<i>Two 4 oz. Iowa beef patties, bacon jam, dijonnaise, American cheese, house pickles, choice of side</i>	
Vue Cowboy Burger	\$20.00
<i>Two 4 oz. Iowa beef patties, cheddar cheese, house-made barbeque sauce, bacon, zesty fried onions, choice of side</i>	
Fish & Chips (V)	\$21.00
<i>Beer battered Atlantic cod, citrus slaw, house-made tartar sauce, choice of side</i>	

### **Sides**

Cheddar Mash (V) (GF)	\$9.00
<i>House-made cheddar whipped potatoes</i>	
House Cut Fries	\$6.00
Mac and Cheese	\$9.00
Mixed Vegetables	\$6.00
Cheesy Cauliflower (V)	\$9.00
<i>Roasted Cauliflower, Mornay Sauce</i>	