

SHOWCASE

LIVE

MENU

OPENERS

Appetizer Sampler 15

A shareable sampling of our buffalo wings, mozzarella sticks, firecracker shrimp and spinach dip with a variety of sauces for dipping

V Basket of French Fries 7

A heaping helping of traditional, sweet potato, or cajun style fries

GF V Chips & Salsa 7

Freshly made tortilla chips served with our special Pico de Gallo

GF WingIn It! 9

Deep-fried wings tossed with your choice of plain, traditional buffalo, or Thai chili sauce

GF Buffalo Chicken Dip 8

Our house made buffalo chicken dip served bubbling hot with freshly made tortilla chips

GF V Spinach & Artichoke Dip 7

Served with freshly made tortilla chips

Firecracker Shrimp 12

Large shrimp marinated with spicy sriracha, wrapped in wontons, deep-fried and served with sweet Thai chili sauce

INTERMISSION

Add chicken or shrimp to your salad for \$5 or grilled steak for \$7

V House Bistro 8

Mixed greens with cherry tomatoes, English cucumbers, dried cranberries, crumbled goat cheese and fried onion strings. Served with balsamic vinaigrette

Grilled Caesar 8

Fresh romaine grilled, drizzled with caesar dressing and topped with garlic croutons and shaved parmesan cheese

GF Showcase Wedge 9

Our classic wedge salad with iceberg lettuce, applewood smoked bacon, cherry tomatoes, thin-sliced red onion, blue cheese dressing & blue cheese crumbles

HEADLINERS

All sandwiches are served with your choice of traditional, sweet potato, or cajun fries

Live! Burger 12

A half pound burger served with lettuce, tomato, onion and your choice of American, cheddar, or swiss cheese served on a toasted brioche bun (Add: bacon, sautéed mushrooms, crispy onion strings, jalapenos for \$1 each)

Bourbon Maple

Pulled Pork Sandwich 13

House made pulled pork slow cooked with bourbon and maple syrup, topped with sriracha pineapple coleslaw on a brioche bun

Pesto Chicken Sandwich 12

Marinated chicken breast grilled and topped with creamy pesto, melted fresh mozzarella and sundried tomatoes served on toasted ciabatta

“Create Your Own”

Mac & Cheese 11

Our mac and cheese is crafted with a blend of cheddar, jack, and parmesan cheese and topped with bread crumbs

Toppings for \$1 each: jalapenos, bacon, sautéed mushrooms

Gourmet toppings: buffalo chicken \$3, grilled chicken or shrimp \$5, grilled steak \$7

Fried Chicken & Waffles 16

Our take on this classic comfort food! Hand breaded buttermilk fried chicken with house made waffles served with warm bourbon infused maple syrup

GF Steak Frites 20

Bistro steak cooked to your liking served with hand-cut truffle fries, tri-color baby carrots and red wine steak sauce

GF Smokey Steak and Potato Salad 15

This entrée salad is served with our bistro steak, roasted potato & tomato wedges, tri-colored baby carrots, baby kale, thin-sliced shallots and topped with smokey chipotle dressing

Shrimp Fra Diabolo 16

Grilled marinated shrimp served over linguine, a thick spicy red sauce and shaved parmesan cheese

V Pasta Primavera 13

Linguine tossed with garlic parmesan cream sauce with a blend of seasonal roasted vegetables

ENCORE!

Waffle Sundae 6

Our house made buttermilk waffle topped with vanilla ice cream, hot fudge, bourbon caramel, candy pieces, whipped cream and a cherry. Big enough for sharing!

GF Molten Lava Cake 6

A decadent dessert served warm with raspberry coulis and whipped cream

GF Ice Cream Sundae 5

Ask a server about today's flavors. Topped with hot fudge, candies, whipped cream and cherry on top

Before placing your order, please inform your server if a person in your party has a food allergy.

Our burgers are cooked to an internal temperature of 165 degrees.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

V Suitable for vegetarians

GF Denotes Gluten friendly items