

VCCG DINNER MENU

STARTERS

CHICKEN QUESADILLA 15 Black Beans, Pico De Gallo, Cheddar/Jack Cheese, Cilantro, Red Salsa, Sour Cream, Guacamole	BUFFALO WINGS 14 Blue Cheese or Ranch Dressing, Celery, Carrots, Buffalo Sauce
NACHOS 14 Tortilla Chips, Nacho Cheese, Black Beans, Jalapenos, Pico de Gallo, Sour Cream, Guacamole, Cotija Cheese, Cheddar/Jack Cheese, Scallions Steak 4.00 Chicken 3.00	SOFT PRETZELS 14 Salted Soft Baked Pretzel, Yellow Mustard, Cheese Sauce
VCC SLIDERS (3) (GF) 13 Grilled Angus Beef, American Cheese, Lettuce, Roma Tomato, Bread & Butter Pickles, Hawaiian Roll, Spicy Mayo, Fries	19TH HOLE ONION RINGS 9 House Made Buttermilk Battered Onion Rings, Ranch Dressing
PASTRAMI SLIDERS 12 Swiss Cheese, Bread & Butter Pickles, Yellow Mustard Hawaiian Roll, Fries	MEATBALL SLIDERS (4) 15 House Made Meatballs, Marinara, Parmesan, Basil, Hawaiian Roll, Fries
	FRIED BRUSSEL SPROUTS (GF) 14 Bacon, Balsamic Reduction

SALADS

COBB SALAD (GF) 16 Roast Turkey, Avocado, Boiled Eggs, Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Bacon, Chopped Romaine, Balsamic Dressing	CAESAR SALAD (GF) 12 Caesar Dressing, Shaved Parmesan, House Made Croutons, Romaine Grilled Chicken Breast 3.00
"FROM THE ROUGH" WEDGE SALAD (GF) 13 Baby Iceberg Lettuce, Marinated Heirloom Cherry Tomatoes, Bacon, Green Onions, Ranch Dressing, Blue Cheese Crumbles	BIBIMBAP 15 Short Grain Rice, Green Onions, Sautéed Carrots, Sprouts & Spinach, Korean Marinated Sliced Beef, Sesame Seeds, Pickled Cucumbers, Fried Egg, Side Gochujang Sauce

ENTREES

DOUBLE BOGEY CHEESEBURGER 17 Two Cheddar Cheese, 3 Oz. Angus Beef, Bacon, Caramelized Onions, Heirloom Tomato, Romaine, Bread & Butter Pickles, 1000 Island Dressing, Fries	THE ACE 15 Grilled Chicken Breast, Garlic Aioli, Avocado, Heirloom Tomato, Swiss Cheese, Bacon, Three Sourdough Slices Fried Egg 2.00
STRIPED BASS (GF) 23 Pan Seared Striped Bass, Herb Roasted Chateau Potatoes, Baby Vegetables, Lemon Butter Sauce	SPICY FRIED CHICKEN SANDWICH 16 Brioche Bun, Mayo, Coleslaw, Bread & Butter Pickles, Buttermilk Breaded Chicken Breast, Honey & Gochujang Sauce American Cheese 1.00
HAND CUT RIBEYE STEAK (GF) 32 Red Wine Veal Demi Glace, Baby Vegetables, Cheddar Mashed Potato	PAN ROASTED DOUBLE PORK CHOP (GF) 26 Pear Compote, Baby Vegetables, Parsnip Puree, Apple Demi
AHI POKE 19 Marinated Ahi, Edamame, Avocado, green Onions, Sesame Seeds, Ponzu, Sriracha Aioli, Crispy Wonton Strips, Furikake Rice	CHICKEN TENDERS 12 Hand Breaded Chicken Tenders, French Fries, Ketchup, Ranch
FISH N CHIPS 16 House Made Tartar Sauce, Steak Fries, Beer Battered Cod	SHRIMP TACOS (3) (GF) 15 Pico De Gallo, Pan Roasted Shrimp, Avocado Lime Crema, Cotija, Lime Wedge
SHORT RIB TORTELLINI (6) 23 Garlic Bread, Parmesan, Basil Oil, Brown Butter Sage Sauce	

Consuming Raw, cooked to order Meat, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness. Please advise your server if there are any dietary requirements or food allergies.

The automatic 20% service charge collected for all food and beverage is not a tip or gratuity. This service charge may be distributed to certain food and beverage service employees.