

Vanessie Fenix

SMALLS / SHARED / SPECIALTIES

Roasted Cauliflower

Whole Roasted Cauliflower, Chipotle Buffalo Sauce. \$15

Flat Bread

Olive Oil, Pomodoro Sauce, Parmesan. \$9

Hummus

Hummus with Pita Chips olives and Pepperoncini Peppers. \$9

Calamari

Crispy Fried Calamari with Sweet Chili Sauce, Lemon. \$15

Crispy Fries

Vanessie Ketchup, Black Truffle Aioli, Parmesan Cheese. \$9

Shishito Peppers

Sauteed with Smoked Bacon Salt, Roasted Lemon. \$9

Zucchini Sticks

Lightly Breaded, Vanessie Ranch Dip, Parmesan Cheese. \$7

Santa Fe Corn on the Cob

Fire Roasted Corn, Aioli, Santa Fe Parmesan Seasoning. \$7

Asparagus and Prosciutto

Asparagus rolled in Prosciutto with Balsamic Glaze over Arugula. \$8

Tino's Roasted Artichoke

Whole Artichoke, Roasted Lemon, Aioli Sauce. \$13

Onion Loaf

A Tradition at Vanessie. \$9

Doc's Loaded Mash Potatoes

Bacon, White Cheddar, Scallions, Sour Cream. \$9

Ahi Tuna Nachos

Ahi Tuna Poke, Wonton Chips, Onions, Cilantro, Jalapenos, Sesame Ginger Dressing \$14

Meatballs

3 Meatballs in Marinara Sauce, Parmesan Cheese \$12.00

Crab Cakes

Crispy Jumbo Lump Crab, Corn Succotash, Aioli \$20

Sliders

3 Certified Angus Beef Patties, 3 Pepper Salsa, American Cheese, French Fries \$18

Famous Grilled Ham & Cheese

+Choice of Fries, Soup, or Salad

Sourdough Grilled Cheese with Ham, served with side of Fries, Soup, or Salad \$16

Malibu Shrimp Scampi on Garlic Toast

3 Shrimp Scampi with Malibu White Wine & Garlic Sauce \$18

SALADS

[add any protein to your salad chicken, shrimp, steak, salmon. \$9]

Doug Montgomery Salad

Local Lettuce, Carrots, Tomatoes, Red Onions, Basil & Red Wine Vinaigrette. \$7

Caesar

Baby Romaine heart, Boil Egg, Parmesan Cheese, House Croutons. \$9

Add Anchovies. \$2.00

Seasonal Roasted Beets

Arugula, Gorgonzola Cheese, Pecans, White Balsamic Vinaigrette. \$11

Santa Fe Chopped Salad

Cauliflower, Broccoli, Carrots, Baby Romaine Hearts, Bacon Bits, Cherry Tomatoes, Avocado, Buttermilk Ranch Dressing. \$14

SOUPS

Soup of the Day, Ask your Server \$7

Roasted Seasonal Vegetable Soup \$7

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BOWLS

Noodle Bowl

Broccoli, Carrots, Cauliflower, Purple Kale, Calabrian Chili, Crispy Wontons, Sesame Ginger Soy Sauce \$17

House Chopped Bowl

Grilled Shrimp, Avocado, Romaine, Tomato, Vegetables, Goat Cheese, Lemon Dressing \$19

Salmon Bowl

Brown Rice, Quinoa, Avocado, Spinach, Tomatoes, Carrots, Honey Dressing \$21

PIZZA

Create Your Own Pizza: Mozzarella, Tomato Sauce. \$14.50

Add Additional Toppings. \$1.50 Ea

Pepperoni, Sausage, Chicken, Ham, Bacon, Anchovies, Spinach, Olives, Roasted Peppers, Pineapple, Arugula, New Mexico Green Chilies, Calabrian Chilies, Caramelized Onions, Basil, Goat Cheese.

Special Toppings. \$4 Ea

Shrimp, Truffle, Prosciutto

PASTA

Linguini Bolognese

Parmesan Cheese, Fresh Basil. \$21

Spaghetti with MeatBalls

Handmade Grass Fed Beef Meatballs, Marinara Tomato Sauce, Parmesan Cheese. \$19

Slow Roasted Short Rib Pasta

Fresh Tagliatelle Pasta, 18 hour braised Grass Fed Beef Short Ribs, with Parmesan Cheese \$25

Spinach Fettuccine with Salmon

Handmade Spinach Fettuccine, Sauteed with Salmon, Zucchini, Basil with Lemon Caper Sauce. \$25

Fennel Sausage Orecchiette Pasta

Sausage with Broccoli, Calabrian Peppers garlic white wine sauce. \$23

ENTREES

Vanessie Burger

Certified Angus Beef, with Aioli, Arugula, Caramelized Onions, on grilled Brioche Bun served with French Fries \$19

Add American Cheese \$1

Roasted Half Chicken

Seasonal Vegetables, Arugula, Mashed Potatoes, Gravy. \$23

New Zealand Grilled Lamb Chops

Spinach Mash Potatoes, Mint Chimichurri. \$29

Panko Crusted Sole

Filet of Sole, Crusted with Panko, Seasonal Vegetable, Lemon Caper Sauce. \$25

Grilled Salmon

Blackened salmon spring vegetable, roasted tomato sauce. \$25

Filet Mignon

Certified Angus Beef over Loaded Mash Potatoes. 6oz. \$35.

Peppercorn or Port Gorgonzola Sauce add. \$3

16oz Bone-In-Ribeye

Certified Angus Ribeye, with choice of Spinach or Cream Corn. \$65

Peppercorn or Port Gorgonzola Sauce add. \$3

Roasted Seasonal Vegetables

Roasted House Vegetables, Goat Cheese, Charred Lemon. \$19

Roasted Eggplant Parmesan

Slow Roasted Eggplant Parmesan, Marinara, Mozzarella, Parmesan Cheese, Basil. \$19