

VUE ROOFTOP

To Share

LAMB POPS* (GF)

Marinated and seasoned lamb grilled to perfection topped with roasted red pepper sauce, served with habanero bacon jam / 26

CHEESE CURDS (V)

Our take on the classic breaded cheese curds served with marinara / 14

CRISPY ROASTED BRUSSELS (V)

Oven roasted brussels topped with crispy onions, served with spicy Dijon aioli / 14

CHICKEN WINGS*

Sriracha, Buffalo, BBQ / 18

TRUFFLE FRIES (V)

Shoestring fries tossed in truffle oil, parsley, red pepper flakes, Parmesan cheese / 11

CEVICHE* (GF)

Seasonal fish in citrus cilantro sauce with avocado, red onions, cherry tomatoes, cucumber, jalapeño, served with kitchen choice of chips / 22

+ Upgrade to tequila alcohol infusion / 10

COCONUT SHRIMP*

Thai style sweet shrimp on a bed of spring mix, sriracha mayo / 17

Large Vue

BISON RIBEYE* (GF)

14 oz. grilled bison ribeye, chef vegetable of the day, Yukon mashed potatoes / 52

FILET* (GF)

8 oz. filet, chef vegetable of the day, Yukon mashed potatoes / 49

WILD CAUGHT SOCKEYE SALMON* (GF)

Skin on and pan seared, chef vegetable of the day, Yukon mashed potatoes. Served with garlic herb butter sauce / 34

RED WINE BRAISED SHORT RIB* (GF)

Slow cooked naturally raised angus beef in a red wine demi, chef vegetable of the day, Yukon mashed potatoes / 40

POLENTA WILD MUSHROOM RAGU (V) (GF)

Creamy Parmesan polenta served with a roasted mushroom tomato sauce / 25

SCALLOP GNOCCHI*

Pan seared scallops and potato gnocchi served with a meyer lemon cream sauce and brussels sprouts / 36

THE VUE BURGER*

8 oz. Angus burger, aged white cheddar cheese, brown sugar pepper bacon, crispy fried onions, lettuce, tomato, red onion, house burger sauce on a brioche bun with fries / 24
Upgrade to vegetable of the day or house salad / 3
Gluten Free bun available upon request.

CHICKEN SANDWICH*

Buttermilk breaded chicken breast, spicy honey mustard, bread and butter pickles, sriracha slaw, served on a brioche bun with fries / 24
Upgrade to vegetable of the day or house salad / 3
Gluten Free bun available upon request.

Salad + Soup

Add: 6 oz. Chicken* / 9 4 oz. Salmon* / 12 8 oz. Steak* / 12

HOUSE GREEN SALAD (V)

Mixed greens, heirloom tomatoes, cucumbers, carrots, garlic croutons. Served with Italian vinaigrette
Small 8 / Dinner 12

CAESAR SALAD

Romaine lettuce, garlic croutons. Served with Caesar dressing Small 8 / Dinner 12

BLT SALAD (GF)

Mixed greens with applewood bacon, avocado, roasted corn, heirloom cherry tomatoes, goat cheese. Served with buttermilk ranch Small 10 / Dinner 15

BERRY SALAD (GF) (V)

Mixed greens with berries and green apples. Served with raspberry vinaigrette Small 10 / Dinner 15

WILD GAME CHILI

Chipotle pepper ground bison chili loaded with sour cream, tortilla strips, cheddar cheese / 13

SOUP DU JOUR

Freshly made soup of the day / 10

Sides

YUKON MASHED POTATOES (GF) / 8

VUE FRIES (V) / 8

MAC & CHEESE (V) / 8

VEGETABLE OF THE DAY (V) (GF) / 8

Little Vue

Includes choice of fries, vegetables, or salad

KIDS BURGER* / 10

Add cheese / 2

GRILLED CHEESE / 10

PASTA WITH SAUCE / 10

Choice of marinara sauce, cheese sauce, or butter

CHICKEN FINGERS* / 10

(GF) Gluten free (V) Vegetarian (VG) Vegan

* Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. 05/29/2024. *Splitting checks are not allowed and gratuity will be automatically applied for parties of 6 or more.

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