



SHARABLES

Friends & Food

POKE NACHOS*

Ahi Tuna | Avocado | Edamame | Scallions | Spicy Aioli | Ponzu
Sesame Seeds | Sriracha Aioli

18

CHICKEN QUESADILLAS

Black Beans | Pico | Cheddar & Jack Cheese | Cilantro
Guacamole | Sour Cream | Salsa

15

VCC WINGS

Celery | Carrots | Ranch Or Blue Cheese
Choice of Buffalo Sauce | BBQ Or Dry Rubbed

14

BURGER SLIDERS*

Angus Beef | American Cheese | Caramelized Onions | Pickles
Spicy Aioli | Sweet Slider Buns | French Fries

13

NACHOS

Tortilla Chips | Queso | Black Beans | Cheddar & Jack Cheese
Pico | Guacamole | Sour Cream | Salsa | Jalapenos

14

Add Beef Or Chicken | 4

FROM THE GARDEN

Artisanal Salads

CAESAR SALAD*

Shaved Parmesan | White Anchovies | Sourdough Croutons

12

ICEBERG BABIES

Baby Iceberg Lettuce | Blue Cheese Crumbles | Grape
Tomatoes | Bacon | Pickled Onions | Scallions | Ranch Dressing
Everything Spice | Dill

13

COBB SALAD

Artisan Greens | Turkey | Avocado | Tomato | Egg | Blue
Cheese | Bacon | Dried Cranberries | Croutons Sherry
Vinaigrette

16

PEPPER SEARED TUNA

Artisan Greens | Carrots | Cabbage | Cucumber | Avocado
Scallions | Sesame Seeds | Wonton Crisps | Sesame Ginger
Dressing

18

CAPRESE

Beefsteak Tomato | Arugula | Fresh Mozzarella | EVOO | Basil
Balsamic Glaze | Sea Salt

12

BIG PLATES

TRADITIONAL

BRAISED SHORT RIB

Slow Cooked | Goat Cheese Grits
Cabernet Reduction | Roasted Pearl
Onions | Parsley Gremolata

28

PASTA ALA VODKA

Grilled Shrimp | Bucatini | Passata
Cream | Vodka | Garlic | Shallots
Parmesan

21

FEEL GOOD

SCOTTISH SALMON*

Chili Crisp Aioli | Dill | Charred Lemon
Asparagus | Crush Potatoes

32

CAPRESE CHICKEN

Pan-Seared Herb Marinated Chicken
Breast | Buffalo Mozzarella | Pesto
Heirloom Tomato | Basil | Balsamic
Glaze | Asparagus

18

INDULGE

PORK MILANESA

Breaded Pork Loin | Arugula |
Red Onion | Tomato | Basil Garlic
Vinaigrette

22

FISH N CHIPS

Beer Battered Cod | Tartar Sauce | Slaw
"Chips" | Charred Lemon

16

BURGERS

Served With French Fries

CRUSH BURGER

Angus Beef Patty | Red Onions | Lettuce | Tomato | Pickles
American Cheese | Brioche Bun

14

SANTA BARBARA PATTY MELT

Double Patties | Caramelized Onions | Guacamole | Lettuce |
Tomato | Grilled Sourdough

18

WESTERN BURGER

Double Patties | Bacon | Cheddar | Onion Ring | BBQ Sauce
Lettuce | Pickles | Brioche Bun

19

NY BURGER

Angus Beef Patty | NY Style Pastrami | Swiss Cheese | Lettuce
Tomato | Spicy Mustard

17

HANDHELDS

Served With Chips

EL CUBANO PRESS

Roasted Pork | Ham | Swiss Cheese | Pickles | Yellow Mustard
Caramelized Onions | Cuban Roll

18

PANINO DI POLLO

Grilled Chicken | Provolone | Tomato | Pesto | Sourdough

17

CHEESESTEAK

Thinly Sliced Beef | Peppers & Onions | Provolone Cheese |
Garlic Aioli | Grilled Hoagie

16

SPICY CHICKEN SANDWICH

Buttermilk Marinated Crispy Chicken Breast | Bread & Butter
Pickles | Coleslaw | Buffalo Sauce | Brioche Bun

16

ON THE SIDE

VCC SALAD

Artisan Greens | Tomato | Red Onion | Cucumber | Cheddar
Basil Vinaigrette

8

GRILLED ASPARAGUS

6

TRUFFLE STEAK FRIES

Parmesan | Truffle Salt | Garlic Aioli

9

FRENCH FRIES

6

ONION RINGS

6

CLUB EVENTS

Save The Date

MIND READING SHOW - 10/19 @ 6PM

SPOOKY COUPLES SCRAMBLE - 10/29 @ 4PM

DAY OF THE DEAD FIESTA - 11/01 @ 6PM

GLOW IN THE DARK PAINT NIGHT - 11/06 @
6PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



COCKTAILS

SUMMER NIGHTS

Jack Daniel's Whiskey | Jack Daniel's Tennessee Honey Whiskey | Cointreau | Lemon Juice | Simple Syrup
15

MOTITO

Tito's Handmade Vodka | Mint | Lime Juice | Sparkling Water
11

THE COUNT OF MONTE CRISTO

Jim Beam Bourbon | Campari | Amaretto Disaronno
16

SVEDKA BREEZER

Svedka Vodka | Cranberry Juice | Pineapple Juice
11

BERRY DELICIOUS

Flecha Azul Blanco Tequila | Mixed Berries | Lemonade | Triple Sec | Lime | Agave
12

LIMONCELLO COLLINS

New Amsterdam Gin | Club Soda | Limoncello | Lemon Juice
12

THE SPICE OF LIFE

Jalapeño-Infused Exotico Tequila | Lime | Agave
12

JUNGLE BIRD

Myers's Rum | Pineapple Juice | Campari | Lime Juice | Simple Syrup
11

BREWS

Miller Lite 5

Coors Light 6

Corona Light 6

Corona Premier 6

Modelo Especial 7

Voodoo Ranger Juicy Haze IPA 7

High Noon Tequila Seltzer 8

High Noon Vodka Seltzer 8

White Claw Hard Seltzer 8

Red Bull Energy Drink 5

Heineken 0.0

AGAVE BLUE MOON SHANDY

Blue Moon Belgian White Beer | Exotico Tequila | Pineapple & Lime Juices
12

FEATURED BEER ON TAP

Modelo Especial 7

Coors Light 6

New Belgium Fat Tire Belgian White 7

WINE

SPARKLING

La Marca | Prosecco 7 | 36

WHITE

Canyon Road | Chardonnay 7 | 27

Talbott Kali Hart | Chardonnay 9 | 44

Maso Canali | Pinot Grigio 8 | 45

Kim Crawford | Sauvignon Blanc 9 | 40

La Jolie Fleur | Rosé 10 | 48

Poggio al Tesoro Solosole | Vermentino 15 | 55

RED

Meiomi | Pinot Noir 14 | 50

Frei Brothers | Merlot 10 | 48

Prati by Louis M. Martini | Cabernet Sauvignon 14 | 70

Poggio al Tesoro Mediterra | Toscana Blend 14 | 70

Canyon Road | Cabernet Sauvignon 7 | 27

The automatic 18% 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.