

Appetizers

Mozzarella Sticks	6.95
Five crispy fried mozzarella sticks served with house-made marinara	
Chicken Tenders	9.95
Tempura battered chicken breast served with your choice of honey mustard, barbecue, or ranch	
Crispy Chicken Quesadillas	12.95
Crisp flour tortilla filled with sautéed peppers, onions, and cheddar jack cheese served with salsa and sour cream	
Spinach Artichoke Dip	10.95
Chef’s house-made creamy spinach artichoke dip served with fresh tortilla chips	
Chicken Wings	11.95
1lb. of fresh chicken wings deep fried and tossed in your choice of sauce. Choice of Buffalo, Hot, BBQ or sweet chili	
Chips and Salsa	4.95

Sandwiches

All sandwiches served with choice of house made chips, steak fries or coleslaw
Substitute fruit salad or small house salad for 3.00

Classic BLT	9.95
Applewood smoked bacon stacked on toasted wheat or sourdough bread, with sliced fresh tomato, leaf lettuce, and mayonnaise	
Chef’s signature BBQ meatloaf sandwich	10.95
Our signature meatloaf topped with crispy frizzled onion straws, Maudi’s barbecue sauce, served on a toasted bun	
The VGC French Dip	12.95
Thin-sliced ribeye steak, sautéed onions, and mushrooms topped with melted provolone, served with house-made French onion soup for your dipping pleasure	
Rueben	12.95
Sliced corned beef, turkey, sauerkraut, Swiss cheese, and Thousand Island dressing stacked high between toasted marble rye bread.	
The Virtues Burger	12.95
Fresh hand pattied ground beef cooked perfectly then topped with lettuce, tomato, and onion served on a toasted bun. Add choice of cheese .99 Add sautéed mushrooms or onions .99	

Salads & Soups

Add grilled chicken 5.95 Add grilled Salmon 6.95

French Onion or Soup of the Day	Bowl 5.25 / Cup 4.25
House Salad	Small salad 4.25 Large Salad 7.95
Mixed greens, grape tomatoes, julienned carrots, sliced cucumber, and cheddar jack cheese	
The Wedge	8.95
Classic steakhouse salad of iceberg lettuce topped with crumbled blue cheese, diced tomatoes, and crisp applewood smoked bacon bits, diced red onion, and chunky blue cheese dressing	
Nuts and Berries Salad	9.95
Tender baby spinach, mixed greens, spiced pecans, chevre cheese, and dried cranberry tossed in our house-made vinaigrette	

ENTREES

Chicken Romano 19.95	
Parmesan panko crusted chicken cutlet served with a toasted almond tomato butter sauce tossed with fresh herb pappardelle pasta	
Grilled Ribeye 25.95	
House cut rib-eye steak prepared to your liking topped with our signature steak butter, served with choice of garlic mashed potatoes	
House Made Meatloaf 18.95	
Chef’s signature meatloaf with ground beef, select seasonings, and Maudi’s barbecue sauce, served with garlic mashed potatoes topped with frizzled onions	
Seafood Diablo 19.95	
Sautéed shrimp and scallops in a spicy cream sauce served with linguini	
Lemon Broiled Salmon 21.95	
8oz of fresh salmon broiled then topped with a Saffron lemon butter served with wild rice and vegetable of the day	