

Vin du Lac Bistro

Salads, Snacks, Shareables, & Lunch

SNACKS

- Olive Selection - \$5
- Roasted Hazelnuts - \$5
- Lk. Ch. Bkry Baguette w/ Fr. butter - \$6
- Artisan Cheese (1.5oz) - \$8
- Trois Spreads, crackers - \$8
- House-cut Frites – Truffled or Plain - \$10

SALADS & SOUPS

VERTE*

- VDL garden greens, tossed or side dressing
- Side \$7 Full \$10

BURRATA*

- Fancy tomatoes, cukes, EVOO \$12

FARRO

- Pancetta, peas, arugula, parm dressing \$12

ROASTED BEET*

- Garden beets, honey and balsamic, local goat cheese, Oregon hazelnuts \$12

NORTHWEST NICOISE*

- Ahi, cherry tomatoes, Nicoise, farm egg, potatoes, haricot vert, Dijon vinaigrette \$16

STEAK & BLEU CHEESE*

- Tender Coulotte steak, VDL greens, bleu cheese, cherry tomatoes, walnut dressing \$16

FRENCH ONION SOUP**

- Cup \$6 Bowl \$9

CHILLED GARDEN GAZPACHO*

- Cup \$6 Bowl \$9

STARTERS & SHAREABLES

BAKED BRIE**

- with house-made fruit preserves \$12

SEASONAL FLATBREAD**

- Fresh from the garden \$13

CHARCUTERIE ET FROMAGE**

- (Specialty cheeses & meats, house pickles, fruit, baguette) sm \$16 Lg \$28

MOULES MARINIERE*

- PNW mussels, tomatoes, basil, garlic, shallots, white wine butter broth \$16

SIDE HOUSE-CUT FRITES

- With any above \$7

SANDWICHES

(includes side frites or garden salad)

GRILLED CHICKEN**

- Caramelized onions, jalapenos, cheddar \$14

P.B.L.T.**

- Bacon, prosciutto, tomatoes, arugula \$12

CROQUE MONSIEUR**

- Ham, Swiss, arugula, pear, Mornay sauce \$12

VDL BURGER**

- 100% Choice Ground Chuck, tomato, VDL garden greens, house made pickles \$14 add bacon or egg \$3

LUNCH ENTREES

Only available at lunch (12pm – 3pm)

STEAK & FRITES

- Tender Coulotte, side house-cut fries \$16

GRILLED KING SALMON*

- Fresh, chargrilled, bitter greens, local veg \$18

Dinner Entrées

PASTAS

All pasta dishes are house-made linguini

PASTA PROVENCAL**

- Tomatoes, garlic, olives, capers, roasted garden vegetables, parmesan, fresh herbs \$22

PASTA PRIMAVERA**

- Garden peas, Summer squash, sweet peppers, spinach, parmesan, fresh herbs \$22

PASTA CREVETTE**

- Wild Prawns, garlic, red pepper flakes, white wine, EVOO, cherry tomatoes, garden arugula \$26

MAINS

ROAST CHICKEN*

- Quarter, potatoes in jus, sautéed garden greens \$26

STEAK FRITES*

- Large cut, tender Coulotte, chimichurri sauce; fresh vegetables; side house-cut truffle fries \$26

WILD ALASKAN KING SALMON*

- Char-grilled, grilled summer squash, cilantro vinaigrette potatoes \$32

PAN-SEARED LAMB CHOP*

- Local lamb, Dijon, fresh herbs, rosemary potatoes, creamy spring peas & pancetta \$34

HOUSE-CUT RIBEYE*

- Char-grilled, potatoes gratin, fresh garden vegetables 10oz \$28 16oz \$36