

Vin du Lac Bistro

Salads, Snacks, Shareables, Lunch

SNACKS

Olive Selection - \$5
Lk. Ch. Bkry Baguette w/ Fr. butter - \$6
Artisan Cheese (1.5oz) - \$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

ROASTED BEET*

Garden beets, raspberry balsamic,
local goat cheese, Oregon hazelnuts \$12

HARVEST SALAD*

VDL greens, apple slices, candied walnuts,
roasted sweet potatoes, honey red wine
vinaigrette \$14

STEAK & BLEU CHEESE*

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

FRENCH ONION SOUP**

Cup \$6 Bowl \$9

LUNCH ENTREES

Only available at lunch (12pm - 3pm)

STEAK & FRITES

Tender Coulotte, side house-cut fries \$18

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*

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

*Gluten-free

**Gluten-free option available

Health Department Warning: Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs can increase the risk of foodborne illness

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Dinner Entrées

Dinner served 5pm – 8pm Weds - Sun

PASTAS

All pasta dishes are house-made linguini

WILD BOAR SAUSAGE RAGU**

Rich tomato sauce, squash, olives, parmesan \$26

PASTA PRIMAVERA**

Eggplant, Summer squash, sweet peppers, spinach, pistou, parmesan, fresh herbs \$22

PASTA CREVETTE**

Wild Prawns, red pepper flakes, cherry tomatoes, capers, fresh herbs, white wine lemon cream sauce, EVOO \$26

Add: chicken - \$6; steak - \$8; shrimp - \$6; mussels - \$10

MAINS

ROAST CHICKEN*

½ Chicken roasted with lemon and thyme, sweet potato andouille hash, sage brown butter \$28

STEAK FRITES*

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

HOUSE-CUT RIBEYE*

Char-grilled, potatoes gratin, fresh garden vegetables \$34

WEEKLY SEAFOOD SPECIAL

Chef's Choice

Market Price

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