



THE VENUE®

*“The Venue” House Menu & Late Night Menu*



## Signature Drinks

<b>Fresh Fruit Sangria (Glass or Pitcher)</b>	8	22
<i>House blend infused with fresh cinnamon, vanilla, and assorted fruits</i>		
<b>Strawberry Jive</b>	9	
<i>A unique blend of strawberries and Hendricks Gin</i>		
<b>Silver Margarita</b>	9	
<i>Fresh juices of lime and orange coupled with Patron Silver Tequila and Citronage liqueur</i>		
<b>Violet Martini</b>	9	
<i>A delightful blend of Van Gogh Acai Blueberry Vodka and fresh muddled blueberries</i>		
<b>Happy Camper</b>	8	
<i>Gosling Black Seal Rum, Malibu Rum, orange juice, pineapple juice and sweet &amp; sour</i>		
<b>Almond Joy</b>	8	
<i>Baileys, Frangelico, Malibu, and Godiva Chocolate Liqueur</i>		
<b>Classic Cuban Mojito (Glass or Pitcher)</b>	8	22
<i>Made by hand the old fashion way with Bacardi light Rum, muddled fresh mint, lime, and sugar cane syrup</i>		
<b>Raspberry Mojito</b>	9	
<i>An awesome twist to the Cuban classic with Bacardi light Rum &amp; muddled fresh raspberries</i>		
<b>Peanut-Butter Cup</b>	9	
<i>Just like it sounds, one amazing martini made with Amarula, Frangelico, and Godiva Chocolate Liqueur</i>		



## Signature Drinks Cont.,

**Screaming Peach Tea** 8

*Absolut Peach vodka, Dekuyper Peach Schnapps & sweet iced tea*

**Lemon Tea** 8

*Smirnoff Citrus Vodka & sweet tea. A southern favorite!*

**Attitude Adjustment** 8

*Bacardi, Southern Comfort & Di Saronno with a collection of island juices*

## Fresh Fruit Frozens

**Pina Colada** 8

*Creamy coconut, fresh pineapples & Bacardi light Rum*

**Strawberry Daiquiri** 8

*Lime, fresh strawberries & Bacardi light Rum*

**Top Shelf Margarita** 10

*Patron, Grand Marnier, Citronage*

**Margarita** 8

*The classic made with fresh lime & Sauza Gold Tequila*

**Mango Margarita** 8

*Our classic Sauza margarita with a splash of fresh mango fruit*

**Dirty Banana** 8

*Ice cream & Kahlua with a touch of fresh banana*

**Red Bull Berry Blast** 8

*Three Olives Berry, Red Bull energy drink, frozen to perfection*



## Soups and Salads

<b>Lobster Bisque</b>	6
<i>Chive oil, lobster, and chervil</i>	
<b>Miso Broth</b>	5
<i>Scallion, tofu &amp; shiitake</i>	
<b>Classic Caesar Salad</b>	8
<i>Baby romaine crowns, shaved parmesan, anchovies, focaccia croutons</i>	
<b>Lolla Rossa, Arugula, &amp; Baby Red Oak</b>	8
<i>Candied walnuts, baby beets, fried goat cheese, apple-balsamic vinaigrette</i>	
<b>Sunomono Salad</b>	8
<i>Cucumber salad, conch, octopus, crab, shrimp, rice wine sauce</i>	
<b>Ginger Salad</b>	6
<i>Iceberg, cucumbers, tomato, daikon, carrots, ginger dressing</i>	
<b>Wakame Salad</b>	6
<i>Seaweed salad</i>	
<b>Baby Greens Salad</b>	8
<i>Hericot verts, oven dried tomatoes, kalamatta olives, capers, Stage Coach Farms goat cheese, pickled red onion, root vegetable, tapanade vinaigrette</i>	



## Cold Tapas

<b>Lobster &amp; Crab “Martini”</b>	<b>16</b>
<i>Lobster, jumbo lump crab, avocado, scallion, lime emulsion, lotus root crisp</i>	
<b>Black &amp; Blue Tenderloin</b>	<b>14</b>
<i>Harris Ranch filet, cucumber-red onion salad, wasabi aioli, eel glaze</i>	
<b>Tuna Tataki</b>	<b>9</b>
<i>Seared yellow fin tuna, wakame, ponzu</i>	
<b>Beefsteak Tomato &amp; Buffalo Mozzarella Tower</b>	<b>9</b>
<i>Fresh basil, micro greens, olive oil, balsamic reduction</i>	



## Hot Tapas

<b>Filet Mignon &amp; Chorizo Skewer</b>	<b>10</b>
<i>Sautéed spinach, saffron fingerling potatoes</i>	
<b>Mediterranean Mussels</b>	<b>9</b>
<i>Chorizo sausage, shaved fennel, leeks, saffron tomato nagé</i>	
<b>Garlic Feta Shrimp</b>	<b>13</b>
<i>Jumbo shrimp, tomato, kalamata olives, feta, white wine sauce</i>	
<b>Grilled Tamarind Chicken Kabob</b>	<b>8</b>
<i>Jicama slaw, tamarind drizzle</i>	
<b>Kobe Beef Sliders</b>	<b>12</b>
<i>Truffled baby arugula, red onion confit, baguette, Vermont white cheddar</i>	
<b>Gyoza</b>	<b>7</b>
<i>Pan fried Japanese dumplings, ponzu</i>	
<b>Chimichurri Yucca Pappas Fritas</b>	<b>6</b>
<i>Crisp yucca, cilantro, lime, garlic, olive oil</i>	
<b>Spicy Tuna Tempura</b>	<b>11</b>
<i>Spicy tuna roll, crisp tempura, cucumber salad, wasabi aioli, eel sauce</i>	



## Entree' Tapas

<b>Pineapple-Soy Marinated Free Range Chicken Breast</b>	<b>16</b>
<i>Asian vegetable stir fry, basmati rice, black bean mango salsa, pineapple soy vinaigrette</i>	
<b>Mongolian Style Barbecue Ribs</b>	<b>14</b>
<i>Molaiki sweet potato puree, baby bok choy</i>	
<b>Pan Seared Filet Mignon</b>	<b>24</b>
<i>Truffle whipped potatoes, baby broccolini, portobello, gorgonzola-port demi</i>	
<b>With butter poached Maine lobster tail</b>	<b>41</b>
<b>Pan Seared Wild Striped Bass</b>	<b>23</b>
<i>Haricot vert, fingerling potatoes, tomato confit, shitake, truffle vinaigrette</i>	
<b>Shrimp&amp;Scallop Noodle Bowl</b>	<b>21</b>
<i>Julienne vegetables, buckwheat soba noodles, scallion-miso broth</i>	
<b>Sushi Jo</b>	<b>23</b>
<i>10 assorted nigiri and tekka roll</i>	
<b>Sashimi Jo</b>	<b>27</b>
<i>6 assorted sashimi</i>	



## Sushi Selections - Maki (rolls)

<b>Tampa</b>	9
<i>Tempura grouper, scallion, spicy sauce</i>	
<b>California</b>	5
<i>Crab, cucumber, avocado</i>	
<b>Spicy Tuna</b>	6
<i>Tuna, tobiko, scallion, hot sesame oil</i>	
<b>Vegetarian</b>	5
<i>Assorted vegetables</i>	
<b>Rainbow</b>	11
<i>Assorted sashimi over a california roll</i>	
<b>Mexican</b>	8
<i>Tempura prawn, avocado</i>	
<b>Fire Dragon</b>	12
<i>Spicy crab avocado, topped with eel</i>	
<b>“Kobe” Beef Venue Roll</b>	18
<i>Wagyu, asparagus, cucumber</i>	
<b>Red &amp; Orange Crunchy Venue Roll</b>	12
<i>Tuna, salmon, spicy mayo, tempura</i>	
<b>Arizona</b>	7
<i>Yellow tail, scallion, spicy mayo</i>	
<b>Volcano</b>	13
<i>Crab, cream cheese, cucumber, dynamite topped</i>	
<b>Alaskan Roll</b>	7
<i>Fresh salmon, cream cheese</i>	
<b>Spicy Japanese Scallop Roll</b>	11
<i>Scallop, spicy mayo, tempura chips</i>	
<b>Lobster Tempura Roll</b>	12
<i>Tempura lobster, avocado, cucumber, mayo, masago, eel sauce</i>	
<b>Chicken Tempura</b>	7
<i>Mango, papaya, tempura chicken, eel sauce</i>	



## Desserts

<b>Caramelized Banana Torrejas</b>	<b>9</b>
<i>Cinnamon vanilla bean brioche, caramelized bananas, apricot rum foam</i>	
<b>Individual Key Lime Pie &amp; Fennel Ice Cream</b>	<b>8</b>
<i>Blood orange sauce and fresh berries</i>	
<b>Crème Brulee Spoonfulls</b>	<b>9</b>
<i>Vanilla bean, white chocolate macadamia, Grand Marnier</i>	
<b>Trio of Sorbets</b>	<b>7</b>
<i>Mango, raspberry, lemon, fresh berries, praline basket</i>	
<b>Classic Vanilla Bean Ice Cream Profiteroles</b>	<b>9</b>
<i>Chantilly Cream, hot fudge, macadamia nuts</i>	
<b>American Whisky Bread Pudding With Warm Berry</b>	<b>8</b>
<i>Raspberry sauce, crème anglaise, bourbon ice cream</i>	
<b>Ultimate Chocolate</b>	<b>9</b>
<i>Flourless chocolate torte, Godiva chocolate milkshake, crème anglaise, fresh berries</i>	
<b>Mochi</b>	<b>7</b>
<i>Red bean, green tea, mango, &amp; vanilla ice creams wrapped in rice dough</i>	
<b>Assorted Cheese and Berry Display</b>	<b>9</b>
<i>Array of soft, semi-soft, and hard cheeses, quince paste, 25 yr old balsamic &amp; toast points</i>	



## Cordials

Grand Marnier	10
Grand Marnier 100	20
Grand Marnier 150	38
Romano Sambuca	9
Amaretto Di Sarrono	10
Averna	11
B&B	10
Tuaca	9

## Cognacs

Henessey XO	35
Remy Martin XO	35
Courvoisier VSOP	11
Louis Tres <i>Simply, The Best</i>	

## Ports, Sherrys & Dessert Wines

Banfi, "Rosa Regale", Brachetto d'Acqui, Piemonte, Italy D.O.C.G	38
Fonseca, "Bin 27", Portugal	8 39
Taylor's, 10 Year Tawny, Portugal	11 55
Cockburn, 20 Year Tawny, Portugal	76
Pacific Rim, "Vin de Glaciere" Muscat, WA	7 34
Selaks, "Ice Wine" Premium Selection, Marlborough, New Zealand	32
Royal Tokaji, Aszu 5 Puttonyos, Hungary	70
Inniskillin, Cabernet Frnac "Ice Wine", Niagara, Canada V.Q.A	145
Far Niente, "Dolce", Vaca Mt., Napa, CA	99



## Speciality Coffee's

<b>Classic Irish Coffee</b>	8
<b>Nutty Italian</b>	8
<b>Café Magic</b> <i>Bailey's Amaretto, Kahlua</i>	8

## Coffee's & Hot Tea's

<b>Dark Roast Coffee</b>	4
<b>Decaffeinated Coffe</b>	4
<b>Espresso</b>	4
<b>Double Espresso</b>	6
<b>Cappuccino</b>	5
<b>Assorted Herbal Tea's</b>	3.5

## After Dinner Selections

<b>Romano Sambuca</b> <i>An Italian &amp; Greek favorite</i>	9	
<b>Buena Vista Irish Coffee</b> <i>Modeled after San Francisco's favorite made with Jameson's Irish whiskey</i>	8	
<b>Averna</b> <i>A collection of unique herbs and digestive adages. An Italian Classic aperitif</i>	11	
<b>Grand Marnier Anniversary Editions</b> <i>100th &amp; 150th</i>	20	38