

FALL OUTLET SPECIALS

Dine in Only

HAPPY HOUR

4:00 - 7:00

DAILY VUE SPECIALS

BUFFALO CHICKEN PIZZA \$15
CRISPY CHICKEN, TANGY BUFFALO SAUCE, AND MELTED MOZZARELLA, DRIZZLED WITH RANCH AND A TOUCH OF BALSAMIC GLAZE

VUE AWARD-WINNING WINGS \$15
JUICY WINGS TOSSED IN A SAVORY-SWEET BLACK-GARLIC PARMESAN SAUCE

GUACAMOLE & CHIPS \$15
HOUSE-MADE GUACAMOLE SERVED WITH FRESH CORN CHIPS AND ZESTY SALSA (VEGAN)

TITO'S PUMPKIN MULE \$12
TITO'S HANDMADE VODKA, GINGER BEER, FRESH LIME JUICE, AND A TOUCH OF PUMPKIN PURÉE, FINISHED WITH A CINNAMON STICK AND LIME WHEEL GARNISH.

SPARKLING APPLE CIDER GIN COCKTAIL \$12
CRISP GIN SHAKEN WITH LEMON JUICE AND ORANGE BITTERS, TOPPED WITH SPARKLING APPLE CIDER FOR A REFRESHING FALL TWIST.



SCAN FOR
VUE MENU



SCAN FOR
TWENTIES MENU

BREAKFAST SPECIALS \$14.99

Served with a cup of coffee

Sweet Potato Pancakes

Fluffy sweet-potato pancakes topped with chopped walnuts, pumpkin whipped cream, and warm maple syrup.

Fall Harvest Bacon Omelet

Three-egg omelet filled with fresh Brussels sprouts, smoked bacon, tomatoes, spinach, and mushrooms, finished with a sprinkle of crumbled feta cheese.



DINNER SPECIALS \$24.99

Parmigiano Reggiano-Crusted Organic Chicken Steak

Tender organic chicken, crusted with Parmigiano Reggiano, finished with a lemon-butter cream sauce, sun-dried tomatoes, and black olives, served over a mountain of Yukon Gold garlic mashed potatoes

Organic Norwegian Salmon

Pan-seared salmon with a rich brown-butter and orange-ginger glaze, paired with creamy Parmesan-herb risotto

