

FRESH SEAFOOD

All fresh seafood entrees are served with a choice of rice pilaf, baked, garlic mashed, or red roasted potatoes and fresh vegetables of the day!

ATLANTIC SALMON \$18.95

Fresh boneless salmon filet lightly grilled or blackened for a mouth melting experience.

HALIBUT \$24.95

Generous portion of fresh halibut steak (grilled, broiled, or blackened).

FRESH SWORDFISH \$22.95

Center cut loin, grilled just right.

SEA BASS \$25.95

Buttery and flakey filet of Chilean sea bass, grilled or blackened.

GINGER HONEY GLAZED SALMON \$17.95

Fresh Atlantic Salmon brushed with honey, ginger, garlic and fresh herbs. Served with rice pilaf and fresh veggies.

SHRIMP ON THE SKEWER \$22.95

Large prawns marinated in virgin olive oil and fresh herbs, brushed with a butter caper sauce and grilled to perfection.

SCALLOPS ON THE SKEWER \$19.95

Jumbo sea scallops wrapped with bacon and skewered with cherry tomatoes, dash of Chef's seasoning, lightly grilled, and basted with olive oil, lemon herb sauce.

SCALLOPS AND SHRIMP ON THE SKEWER \$22.95

Lightly seasoned jumbo shrimp and sea scallops, brushed with an olive oil, butter-herb sauce, and delicately grilled to a mouth melting result.

Served with rice pilaf and fresh veggies.

LOBSTER TAIL Market Price

A lobster tail steamed first and delicately grilled for maximum flavor.

FRESH CATCH OF THE DAY

Please ask your server.

ENTREES

JAMBALAYA \$16.95

Our very own interpretation of Jambalaya. Andouille spicy sausage, tiger shrimp and chicken, sautéed in a tomato-butter Creole sauce over rice.

SHRIMP SCAMPI \$18.95

Mexican Gulf shrimp, sautéed with butter, garlic, Italian parsley, white wine and a drop of lemon juice. Served with your choice of rice pilaf or linguini noodles and fresh vegetables.

LINGUINI MARINARA \$10.95

Our own special marinara sauce atop al dente linguini noodles.

KUNG PAO CHICKEN \$11.95

Marinated chicken, chili pepper pods, garlic, Kung Pao sauce, peanuts, dried chili flakes, sesame oil, green onions, quick fired and served over steamed rice.

KUNG PAO SHRIMP \$16.95

White tiger shrimp, chili pepper pods, garlic, Kung Pao sauce, peanuts, dried chili flakes, sesame oil, green onions, quick fired and served over steamed rice.

ROSEMARY CHICKEN \$16.95

Fresh breast of chicken marinated in garlic, rosemary, raspberries and fresh herbs and then grilled to a unique flavor. Served with mashed potatoes and fresh veggies.

CHICKEN MARSALA \$16.95

Medallions of chicken sautéed with olive oil complimented by Shitake mushrooms and garlic, and finished with Marsala wine and a touch of cream, over linguini noodles al dente.

CHICKEN KABOB \$14.95

Tender chicken breast marinated in herbs, skewered with bell peppers and onions, and charbroiled to perfection. Served with basmati rice and grilled tomatoes.

HONEY CRISPY SHRIMP \$16.95

Lightly battered and quick fried with diced bell peppers, green onions, rice sticks in a moderately spicy honey sauce and steamed rice on the side.

FETTUCCINI ALFREDO \$11.95

Fettuccini noodles with a rich heavenly cream sauce.

With chicken \$14.95

CHICKEN PICCATA \$16.95

Chicken breast sautéed with white wine, garlic, butter, capers and a touch of Vermouth.

PENNE PASTA PESTO \$12.95

Penne Pasta tossed with our special Pesto sauce, sun-dried tomatoes and pine nuts.

CHICKEN STIR FRY ALFREDO \$17.95

Assorted Fresh Veggies stir-fried with the right seasoning and tossed with Chicken breast, fettuccini noodles and our homemade Alfredo Sauce.

LINGUINI AND SHRIMP \$18.95

Tiger Prawns sautéed with Garlic, Fresh Herbs and tangy tomato sauce on a bed of Al Dente Linguini Noodles.



DINNER MENU

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STARTERS

JUMBO SHRIMP COCKTAIL	\$14.95
Jumbo prawns with lemon wedges and cocktail sauce on the side.	
AROMATIC SHRIMP	\$14.95
We serve this ancient Asian recipe to you. Prepared in our wok with garlic-chili sauce, lightly caramelized and surrounded by fresh baby broccoli crowns.	
SEARED AHI TUNA	\$13.95
Hand-selected fresh Ahi tuna, rubbed with Japanese seasoning and seared to an exceptionally unique flavor. Served with ginger root and wasabi vinaigrette.	
CALAMARI FRITI	\$10.95
Tender calamari rings, deep fried in a spicy tempura batter, served with zesty marinara and cocktail sauce on the side.	
CRAB CAKES	\$13.95
A must have. Our superior crab cakes with a trilogy of sweet lime, plum and remoulade sauce.	
FRESH OYSTERS ON HALF SHELL	
Our own spicy cocktail sauce.	
	1/2 Dozen \$13.95
	Full Dozen \$19.95
OYSTERS ROCKEFELLER	\$13.95
Chopped bacon, spinach, parmesan and hollandaise sauce.	
SESAME CRUSTED FETA	\$9.95
Grilled imported feta cheese, crusted with toasted sesame seeds and garnished with a blend of Mount Olympus honey and blond raisins.	
SHRIMP ROLLS	\$9.95
Crispy rolls stuffed with shrimp, black mushrooms, carrots, celery and cabbage with sweet and sour sauce.	
AHI TUNA SASHIMI	\$13.95
Sliced to order fresh Ahi tuna over baby green, ginger root, with wasabi and soy sauce on the side.	
ORIGINAL QUESADILLAS	\$7.95
Grilled flour tortillas filled with melted cheese, grilled onions and Ortega chili peppers. Garnished with freshly made guacamole, sour cream and homemade salsa.	
	Add chicken \$3.00
	Add steak \$5.00
COCONUT SHRIMP	\$10.95
Coconut battered fried shrimp with a spicy pineapple ginger salsa.	
SHRIMP SCAMPI	\$14.95
Garlic, Butter, lemon sauce.	

SENSATIONAL SALADS

DRESSINGS

ITALIAN, GREEK, RANCH, BLUE CHEESE, BALSAMIC, RASPBERRY, THOUSAND, CAESAR

CAESAR SALAD	\$9.95
Hearts of romaine, garlic seasoned croutons, shaved Parmesan cheese, cherry tomatoes and our delicious dressing.	
ORIGINAL ORIENTAL CHICKEN SALAD	\$10.95
Assorted garden greens, red and white cabbage, shredded carrots, cilantro, wontons, crispy rice noodles, cashew nuts, tangerines with toasted sesame dressing.	
TRADITIONAL GREEK VILLAGE SALAD	\$9.95
Vine ripened tomatoes, cucumbers, Bermuda onions, bell peppers, Kalamata olives, feta cheese and Greek dressing.	
Served with crispy pita chips.	
ALBACORE TUNA SALAD	\$10.95
Freshly made Albacore tuna salad atop assorted crisp greens and circled by avocado, tomatoes and cucumbers.	
CHICAGO COBB SALAD	\$12.95
Smoked turkey, applewood crispy bacon, hard-boiled eggs, Gorgonzola cheese, sweet beets, avocado and cherry tomatoes on a bed of fresh greens.	
STEAK SALAD	\$14.95
Fresh and crispy greens, regiano Parmesan cheese, seasoned croutons and cherry tomatoes topped with our delicious grilled tri tip steak.	
BABY GREEN SALAD	\$7.95
Baby greens, pears, dried cranberries, candied walnuts, Gorgonzola cheese crumbles and raspberry vinaigrette.	
HEARTS OF ROMAINE	\$10.95
With Avocado, Maui onions, candied walnuts, crumbled blue cheese, vinaigrette.	
SHRIMP LOUIE	\$14.95
Jumbo Shrimp, avocado, tomatoes, cucumbers, hard boiled egg and thousand island dressing.	
SEARED AHI SALAD	\$15.95
Seared Ahi, baby greens and wasabi vinaigrette.	
HOUSE SALAD	\$6.95
Chopped lettuce, mushrooms, red onions, tomatoes, cucumbers, black olives, garlic seasoned croutons and shredded cheese.	
ADD ONS	
AVOCADO	\$2.00
CHICKEN	\$3.00
TRI TIP STEAK	\$5.00
SALMON	\$6.00
SHRIMP	\$6.00

GREAT STEAKS, CHOPS -N- RIBS

ABOUT OUR STEAKS

Here at Mr. V's we only serve the finest Certified Choice steaks. All steak dinners are served with any two side orders listed below unless otherwise indicated.

NEWYORK STRIP	\$27.95
America's all time favorite. A 18 oz. tender well-marbled steak with great texture and bursting with flavor.	
COWBOY STYLE RIB EYE	\$35.95
One of the best steaks in the house. A 22 oz., bone in, tender and delicious!	
RIB EYE STEAK	\$24.95
The King of Steaks. 16 oz of tender and juicy meat with heavy marbling and great taste.	
FILET MIGNON	
The most tender of all steaks. Hand selected with magnificent texture and superb taste.	
	8 oz. \$27.95
	12 oz. \$33.95
PRIME RIB	
Rubbed with the proper seasonings and slowly roasted to the bone. Served until we run out.	
	14 oz. \$23.95
	22 oz. \$29.95
RACK OF LAMB	\$26.95
Baby lamb with a consortium of Mediterranean and French seasonings, grilled at first and oven finished by our Chef.	
LAMB CHOPS	\$26.95
Double thick chops marinated in rosemary, garlic and red wine, and charbroiled to your liking.	
CHARRED PORK CHOPS	\$19.95
This is as good as it gets! Premium center cut pork chops chargrilled just the right way. May we recommend medium rare?	
SISH KABOB	\$19.95
Chunks of Angus tenderloin marinated in red wine and herbs, skewered with bell peppers and onions, and grilled just the way you like it. Served with rice pilaf and grilled caramelized tomatoes.	
BETTER BBQ BABY BACK RIBS	
Our Chef's secret recipe. Hickory smoked, finger lickin' and delicious. Served with mashed potatoes, cole slaw and corn on the cob.	
	Full slab \$19.95
	Half slab \$14.95
BBQ COMBO	\$25.95
The best trio of the house. Hickory smoked baby back ribs and chicken with our tender tri tip steak will make this an experience for you to truly remember. Served with mashed potatoes, cole slaw and corn on the cob.	
BEEF AND REEF	\$45.00
The best duo of the house. Petite Filet Mignon and Maine lobster tail with all the fixings.	
STEAK AND SHRIMP	\$34.95
Fork tender Filet Mignon accompanied by six large grilled prawns on a skewer with the works.	
SIDE ORDERS	
COLE SLAW	\$2.95
IDAHO BAKED POTATO	\$2.95
RICE PILAF	\$2.95
STEAMED BROCCOLI	\$2.95
FRESH VEGETABLES OF THE DAY	\$2.95
STEAK FRIES	\$2.95
GARLIC MASHED POTATOES	\$2.95
FRESH CORN (STEAMED OR GRILLED)	\$2.95
CREAMED SPINACH	\$4.95
SAUTEED MUSHROOMS	\$4.95
ASPARAGUS (STEAMED OR GRILLED)	\$4.95
FRESH FRUIT	\$4.95