



Sample Menu | [vuerooftop-dillon.com](http://vuerooftop-dillon.com)

## Small Vue

**SCOTTADITO** (Marinated Lamb Lollipops)  
Garlic butter, Tzatziki, mint jelly sauces

**GOLDEN FRIED ROCKY MOUNTAIN OYSTERS**  
Cocktail sauce

**PARMESAN TRUFFLE FRIES**  
Tossed in herbed truffle oil and parmesan with  
horsey cream sauce on the side

**CRAB RANGOON TOTS**  
Thai sweet chili aioli

**LOCAL FARMS CHEESE CURDS\***  
Local cheese curds, fried to perfection

**NACHOS**  
With choice of bison wagyu blend or slow roasted  
shredded chicken. Salsa, sour cream, jalapeno,  
scallions

**ONION RINGS**  
House breaded crispy onion rings

**WINGS**  
Tossed in buffalo bleu cheese sauce

## Salads

**CHOP SALAD**  
Sangria tomatoes, cucumber, red onion, avocado,  
cheddar jack cheese

**ROASTED BEET NAPOLEON SALAD**  
Layered sliced beets, goat cheese candied  
pistachios, arugula salad tossed in apple cider  
vinaigrette

**STRAWBERRY ALMOND SALAD**  
Romaine, strawberries, red onion, almonds, feta  
cheese, raspberry or red wine vinaigrette  
Add grilled chicken or sirloin.

**APPLE OR POACHED PEAR  
& CANDIED WALNUT SALAD**  
Pino Noir poached pears or granny smith apples,  
Maytag blue cheese crumbles, candied walnuts,  
apple cider or champagne vinaigrette or Pino Grigio

**BUTCHER BLOCK SALAD**  
Variety of sliced meats and cheeses, house pickled  
veggies or marinated olives, seasonal preserves,  
stone ground mustard and crostini

## Desserts

**HOT POT OF CHOCOLATE**  
With toasted sponge cake, strawberries, pretzel  
sticks, marshmallows, fruit

**SHOOTERS**  
Shamrock, Caramel Apple, Bananas Foster, Key  
Lime, Smores

**CREPES**  
Honey riccotta with fruit, Nutella, banana, chocolate  
mousse, strawberries

## Large Vue

**LOCALLY RAISED FILET OF BEEF**  
Garlic Cheddar Mashed Potatoes and Broccolini  
5 oz. OR 8 oz.

**CHILI RUBBED SALMON\***   
Seasonal vegetables, quinoa, dijon cream

**ROASTED CHICKEN\***   
Half chicken, Iowa corn succotash,  
cheddar mash, thyme demi

**3 CHEESE MAC GRATIN**  
Monterrey jack, cheddar, American

**ROCKY MOUNTAIN TROUT AMANDINE**  
Pan seared over sauteed asparagus topped with  
amandine sauce

**BRAISED LAMB OSSO BUCCO**  
Over vegetable herbed risotto

## To Hold

**BUTTERMILK FRIED CHICKEN SANDWICH\***  
Napa slaw, chili aioli, house pickles,  
choice of side  
\*Choice of grilled or fried chicken

**GOLDEN FRIED ROCKY MOUNTAIN  
OYSTER PO BOY**  
Wild boar bacon, jalapeño caps, shredded lettuce  
horsey BBQ on ciabatta hoagie

**WAGYU PATTY MELT**  
Rye, Swiss, cheddar, Provolone, sauteed onion, house  
sauce

**BISON BURGER**  
Romaine, caramelized onion, white cheddar, oregano  
dijonnaise on buttered brioche

**CLASSIC BACON CHEDDAR BURGER**  
Local beef, boar bacon, Romaine, red onion, ripe  
tomato, house sauce

**CRAB RANGOON FLATBREAD**  
Cream cheese crab, scallions, mozzarella topped with  
sweet thai sauce, and scallions

**REUBEN FLATBREAD**  
Remoulade, corned beef, sauerkraut, Swiss topped  
with drizzle remoulade

**BUILD YOUR OWN FLATBREAD**  
Pepperoni, Ham, Peppers, Mushrooms, etc.

**LAMB STREET TACOS**  
Braised lamb, Tequila raisins, pickled onion, avocado,  
cilantro crema, cotija cheese




## Sides

**HOUSE CUT FRIES**

**MAC & CHEESE**

**MIXED VEGETABLES**  

**CHEDDAR MASH**    
House-made cheddar whipped potatoes

\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. 5/01/20. **Gratuity automatically applied for parties of 8 or more.**  Gluten free  Vegetarian  Vegan