



Vu Dinner Menu

STARTERS

ROASTED CHICKEN TORTILLA SOUP avocado † Pico de Gallo	9
SOUP OF THE DAY	9
CAESAR SALAD chopped romaine lettuce † traditional dressing † fresh Parmesan † white anchovy † warm garlic crouton	10
CRISPY CALAMARI spicy sweet tomato sauce	10
WINTER GREENS red grape † candied pumpkin seeds † cranberries † cherry tomato	9
CHESAPEAKE BAY JUMBO LUMP CRABCAKE sweet potato puree † micro greens † Granny Smith apple salad	15
PISTACHIO SCALLOPS carrot fondant † blood orange vinaigrette † Belgium endive	16
HAM AND CHEESE FRITTER smoked Smithfield ham † cheddar cheese † shallot & pear puree	10
LITTLENECK CLAMS AND CHORIZO coconut broth † grilled pita	16

All ENTREES SERVED WITH A CHEF'S HOUSE SALAD

ENTREES

PAN SEARED BLACK COD braised fennel † eggplant olive tapenade	34
CHICKEN CACCIATORE new potatoes † portobello mushroom † salami † chicken jus	20
PAN SEARED ORGANIC SALMON braised Brussels sprout † shallot † smoked bacon † orange juice	31
BOW TIE PASTA olive pesto † sun-dried tomatoes † fresh shaved Parmesan cheese	16
GUINNESS BRAISED OXTAIL garlic mashed green banana † fava bean † chayote squash † seasonal exotic mushrooms	24
HERB SCENTED VEAL OSSO BUCO veal shank † mashed potatoes † pearl onion † turnip † celery † gremolata	39
DUROC PORKLOIN caramelized apples † prunes † braised red cabbage † calvados reduction	29
RIB EYE STEAK sautéed purple potatoes † braised kale † Jamaican jerk butter	38

SIDES - \$5

GRILLED ASPARAGUS OR SAUTEED SPINACH OR SAUTEED MUSHROOMS
 CREAMY MASHED POTATOES OR BAKED POTATO OR BLACK BEAN RICE
 BRAISED BRUSSELS SPROUT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

The Vu Restaurant and Hyatt Regency Jersey City Proudly Support Downtown Harvest Community Supported Agriculture and Starbrite Farm (CSA)

18% gratuity added for parties of 6 or more