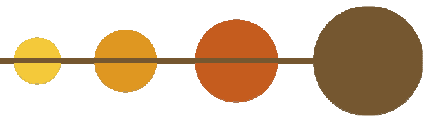


# Vu Restaurant

2 Exchange Place Jersey City, NJ • 201-469-4650 • www.opentable.com



## Appetizer

**Soup of the Day \$8**

Ask your server for our chef's daily selection

**Roasted Butternut Squash Soup \$8**

With Hudson Valley foie gras crème and a mushroom crostini

**Spicy Mussels \$14**

Riesling tomato broth, garlic crouton

**Bacon Wrapped Diver Sea Scallops \$16**

Endive marmalade and bacon vinaigrette  
**\$16.00**

**Grilled Octopus \$12**

Cranberry bean salad with a blood orange vinaigrette

**Sundried Tomato Gnocchi \$12**

Braised Swiss chard

**Jumbo Lump Crab Cake \$14**

Leek remoulade, spectrum mix

## Salads

**Vu Field Greens \$9**

Mixed greens, candied pumpkin seeds, grape tomatoes, dried cranberries, sliced cucumber and balsamic vinaigrette

**Vu Caesar \$10**

Romaine lettuce, white anchovies, fresh Parmesan cheese, served with a warm garlic crouton

**Seafood Cobb \$15**

Rock shrimp, lump crab, salmon, bay scallops, apple wood bacon, iceberg and romaine lettuce with Meyer lemon vinaigrette

## Entrees

**Prime Aged, 16 oz. Ribeye \$39**

Bulgur, pomegranate salad with a port reduction topped with caramelized onions

**Lemon Parmesan Crusted Hake \$27**

Caramelized brussel sprouts, parsnip puree and hazelnut cream

**Merlot Braised Short Ribs \$34**

Creamy mashed potatoes, red onion jam

**Jamaican Spiced Duroc Pork \$28**

Braised red cabbage, Guinness glazed dates, roasted butternut squash puree

**Pan Seared Organic Salmon \$28**

Winter succotash, house pickled cucumber and radish

**Long Island Duck Breast \$29**

Sautéed parsnips, wilted frisee, orange glaze

**8 oz. Filet Mignon \$40**

Lobster mashed potatoes, braised Swiss chard, merlot reduction

**Crispy Red Snapper \$30**

Puttanesca risotto, artichokes

**Smoked Sausage Stuffed Game Hen \$28**

Spinach spatzle, sautéed savoy cabbage, thyme jus

**Braised Veal Cheeks \$32**

Carrot puree, hedgehog mushrooms, beans, salsify, braising liquid reduction

**Fresh Fettuccini \$26**

Porcini alfredo, sundried tomato, kale

## Sides - \$6.00

French Fries

Sautéed Garlic Spinach

Steamed Broccoli

Citrus Ginger Mushrooms

Creamy Mashed Potatoes

Grilled Asparagus