

# Dinner



VUE

HOTEL  
WASHINGTON

## EXTRA SAUCES 2

Spicy Aioli  
Truffle Mayo  
VUE Sauce

20% SERVICE CHARGE WILL BE ADDED TO PREPAYMENTS, BOTTLE SERVICE & PARTIES OF SIX OR MORE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF = GLUTEN FREE  
V = VEGETARIAN  
VG = VEGAN  
N = CONTAINS NUTS

\* SIGNATURE DISHES

## STARTERS

### OLIVES & COUNTRY BREAD 14

feta cheese

### LOBSTER, MANGO & AVOCADO 20

mango tajin dressing // gf.

### SHRIMP DEVILED EGGS 16

tarragon crema // gf.

### CRISPY CALAMARI 22

tomato, garlic aioli

### PERUVIAN STYLE CEVICHE 16

corvina, shrimp, onions, chilies, leche de tigre

### PARMESAN FRIES 14

parmesan, fine herbs

### BABY BEET BURRATA 20

crispy quinoa, arugula, shaved fennel, lemon vinaigrette // gf.

## GREENS

### CHOPPED ROMAINE SALAD 16

radish, roasted pine nuts, shaved pecorino, roasted garlic dressing // gf.

### BABY GREENS 14

mixed greens, cherry tomato, roasted carrots, marcona almonds, bagel chips, dill yogurt vinaigrette // v.

ADD CHICKEN 8 / SHRIMP 12 / CRAB CAKE 16 / SALMON 16

## TURF

ALL STEAKS SERVED WITH OUR GF HOUSE SAUCE

### 32 OZ TOMAHAWK\* 115

grilled asparagus, blue cheese mashed potatoes, V1 sauce

### LAMB RACK 52

potato dauphinoise, oyster mushrooms, lamb mint jus

### 8 OZ FILET MIGNON 58

roasted brussel sprouts, baby squash, zucchini, cherry tomato, rosemary jus

### ROASTED CHICKEN BREAST 43

fava bean puree, roasted artichoke hearts, lobster fennel sauce

## SURF

### SEARED KING SALMON\* 46

couscous cilantro salad, charred lemon, carrot cardamom sauce, lemon chili oil

### SAFFRON LINGUINI\* 48

house made linguini, shrimp, lobster, calamari, pernod

### CHARM CITY 52

maryland crab cakes, celery root, carrot, basil cream, shallot vinaigrette

## HANDHELDS ALL HANDHELDS SERVED WITH A GREEN SALAD OR FRIES

### THE VUE BURGER\* 28

double beef patties (our exclusive blend of Creekstone Farms beef), cheddar, lettuce, tomato, grilled onions, pickles, house sauce

ADD PORK BELLY 4

### LAMB BURGER 26

ground lamb, merguez, green papaya slaw, spicy greek yogurt

### THE IMPOSSIBLE 24

vegetarian burger, meunster cheese, espelette mayo, lettuce, tomato, grilled onion // v.

### LOBSTER ROLL 36

chilled lobster meat, house mayo

### THE HEN HOUSE 24

grilled chicken thighs, herb chimichurri, fried egg, tomato, arugula

## DESSERTS

### CHOCOLATE MOUSSE CAKE 14

chocolate glazed chocolate cake layered with chocolate mousse and caramel toffee

### PIÑA COLADA CHEESECAKE 14

caramelized pineapple, toasted coconut, rum coconut sauce, strawberry powder, graham cracker crust

ALLERGIES: EGG/DAIRY/GLUTEN

### LEMONGRASS CRÈME BRULÉE 14

rich custard base with hardened caramelized sugar and a hint of lemongrass

## WINE

### HOUSE BY THE GLASS 14

Seaglass Pinot Noir  
SANTA BARBARA, CALIFORNIA

Lagaria Pinot Grigio  
VENETO, ITALY

Monvin Chardonnay  
VENETO, ITALY

La Vieille Ferme Rosé  
RHONE, FRANCE

### MANAGER'S SPECIAL

by the glass **MKT**

### RED

St. Francis Cabernet Sauvignon  
SONOMA, CALIFORNIA, **16 G / 70 B**

Terrazas de los Andes Reserva Malbec  
MENDOZA, ARGENTINA, **16 G / 70 B**

Niner Cabernet Sauvignon  
PASO ROBLES, CALIFORNIA, **30 G / 125 B**

Hangtime Pinot Noir  
NAPA, CALIFORNIA, **16 G / 70 B**

Spellbound Merlot  
NAPA, CALIFORNIA, **16 G / 70 B**

### WHITE

Frenzy Sauvignon Blanc  
MARLBOROUGH, NEW ZEALAND, **16 G / 70 B**

Grgich Hills Chardonnay  
NAPA, CALIFORNIA, **30 G / 120 B**

Kris Pinot Grigio  
ITALY, **16 G / 70 B**

### SPARKLING

Lamarca Prosecco  
ITALY, **16 G / 70 B**

Segura Viudas Sparkling Cava Rosé  
SPAIN, **16 G / 70 B**

Chandon Garden Spritz Sparkling Wine  
with Orange Peel Bitters  
ARGENTINA, **16 G / 75 B**

Veuve Clicquot Yellow Label Champagne  
FRANCE, **38 G / 175 B**

## ZERO PROOF 14

### STARGAZER

Edible glitter, pomegranate shrub,  
cinnamon syrup, club soda, fresh mint  
sprigs

### STRAWBERRY FIELDS

Strawberries, lemons, simple syrup,  
club soda

### CHERRY BLOSSOM SODA

cherries, vanilla, lime

# Beverages

 @VueRooftopDC |  @VUE Rooftop at Hotel Washington | #SEENATVUE

## BEER

### DRAUGHT

Stella Artois **11**  
PILSNER, 5.2% ABV  
STELLA ARTOIS, BELGIUM

Partly Cloudy **12**  
NEW ENGLAND IPA, 7.5% ABV  
SOLACE BREWING CO, VIRGINIA

Belgian White **11**  
WHEAT BEER, 5.4% ABV  
BLUE MOON BREWING, COLORADO

Bud Light **10**  
LAGER, 4.2% ABV  
ANHEUSER-BUSCH, MISSOURI

Rotating Seasonal\* **MKT**

### BOTTLES & CANS

Session IPA **11**  
IPA, 4.5% ABV  
MAHOU BREWING, SPAIN

The Public **11**  
PALE ALE, 6.0% ABV  
DC BRAU, WASHINGTON DC

Reserva 1925 **12**  
BOHEMIAN STYLE PILSNER, 6.4% ABV  
ALHAMBRA BREWING, SPAIN

Heineken 0.0 **10**  
NON-ALCOHOLIC BEER, 0.03% ABV  
HEINEKEN, NETHERLANDS

Cidre Blanc **11**  
DRY CIDER, 6.9% ABV  
ANXO BREWING, WASHINGTON, DC

Radler **11**  
GRAPEFRUIT RADLER, 2.25% ABV  
STIEGLE BREWING, AUSTRIA

## SIGNATURE COCKTAILS 22

### POWER TO THE PEACHES

BRIGHT/AROMATIC/BOLD/SMOOTH//  
Ketel One Botanicals Peach & Orange Blossom Vodka, Cointreau, Chandon Garden  
Spritz, chamomile honey syrup, lemon

### BELOVED OLD FASHIONED

BOLD/SPICED/ROUNDED//  
Jerk spice infused Bacardi Reserva Diez, pineapple, hellfire bitters

### MEZCAL OLD FASHIONED

SMOKEY/BOOZY/EARTHY//  
Milagro reposado, vida mezcal, agave, chocolate, grapefruit bitters

### FIRST LADIES LEMONADE

LIGHT/FLORAL/SUNNY//  
Peppercorn infused vodka, strawberries, lemon, rosemary foam

### VESPERA

FLORAL/BRIGHT/FORWARD//  
Hendricks, Grey Goose, Lillet Rose, Lillet Rouge, lychee

## SEASONAL COCKTAILS 24

### ROYAL GIN TEA PUNCH

SPICED/JUICY/ROUNDED//  
Catoctin Creek watershed gin, luxardo maraschino, chai spices, lemongrass, lemon  
\*\*dairy allergy

### LADYBIRD HIGHBALL

FRESH/FRUITY/VIBRANT//  
Bombay Bramble, St. Germain, mint lemon

### TIDAL BASIN PALOMA

SPRING/SWEET/CRUSHABLE//  
Patron Silver, grapefruit, housemade cherry cream soda \*\* (can substitute Grey Goose)

### MISO HONEY

VELVET/SMOKEY/SAVORY//  
Aberfeldy 12 year, miso, honey, lemon, Laphroig spritz