



THE VILLA RESTAURANT

BREAKFAST

All breakfast items will be served a la carte. You can build your own breakfast from the following choices.

EGGS

Over Easy, Over Medium, Over Hard, Scrambled, Sunny Side Up,
Poached, Hard or Soft Boiled

CEREALS

Cold Cereals: Cheerios, Corn Flakes, Raisin Bran, Rice Krispies, Granola,
Shredded Wheat

Hot Cereals: Cream of Wheat, Oatmeal, Grits

PASTRIES

Assorted Danishes, Muffins, & Doughnuts

SPECIALTY BREAKFAST ITEMS

Pancakes, Waffles, French Toast, Hash Browns, or Corned Beef Hash

All of the above items can be served with the following: Strawberry Sauce,
Sliced Bananas, Whipped Cream, Warm Maple Syrup

BREAKFAST MEATS

Bacon, Breakfast Sausage (Link or Patty), or Ham Steak



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SALADS

Dressing Options: Ranch, French, Balsamic Vinaigrette, Italian, Caesar, Honey Mustard, Bleu Cheese, or Vinegar & Oil.

CAESAR SALAD

Romaine hearts tossed with Caesar dressing, croutons, and shredded Parmesan cheese

CLASSIC GARDEN SALAD

A bed of greens garnished with broccoli, cucumbers, mushrooms, olives, red onions, and tomatoes

TUNA OR CHICKEN SALAD

A scoop of chicken or tuna salad atop a bed of greens garnished with cucumbers, red onions, and tomatoes

COTTAGE CHEESE & FRUIT

Freshly sliced fruit with a dish of cottage cheese

GOLD SANDWICHES

Available bread: white, wheat, rye, sourdough, hoagie, and ciabatta. **Gluten free bread available upon request. Sides and vegetables may be added or substituted to any meal.**

BALFOUR'S CLUB

Classic triple decker sandwich with turkey, ham, cheddar, Swiss, lettuce, tomatoes, and bacon

EGG, TUNA, OR CHICKEN SALAD

Traditional egg, tuna, or chicken salad served on your choice of bread

ROAST BEEF, HAM, OR TURKEY

Served on your choice of bread with cheddar or Swiss cheese

B.L.A.T.

Bacon, lettuce, avocado, and tomatoes served on your choice of toasted bread with mayonnaise and a pickle

HOT SANDWICHES

Available bread: white, wheat, rye, sourdough, hoagie, and ciabatta. **Gluten free bread available upon request. Sides and vegetables may be added or substituted to any meal.**

HAMBURGER

Served on a toasted bun with all the trimmings. Cheddar or Swiss cheese is optional

HOT DOG

Served with pickle relish and mustard

REUBEN SANDWICH

Shaved corned beef with sauerkraut and thousand island dressing, topped with Swiss cheese and served with a side of Asian coleslaw

FRENCH DIP

Hot roast beef with melted Swiss Cheese and an au jus dipping sauce

MANHATTAN SANDWICH

Open faced roast beef sandwich on texas toast with mashed potatoes, smothered in gravy

GRILLED CHEESE

Prepared with your choice of cheese and bread. Add turkey or ham

QUESADILLA

Grilled flour tortilla filled with cheese and chicken, served with lettuce, tomatoes, salsa, and sour cream





bouquet

Wine Bar

small plates

½ price during happy hour, 4–6 p.m.

BAKED GOAT CHEESE

Topped with raspberries and almonds and served on seasonal greens 7

ROASTED SWEET PEPPER HUMMUS

Served with fresh vegetables and crispy pita bread 5

CAPRESE BITES

Fresh mozzarella, pesto, Roma tomatoes & basil served open-faced on panini bread 6

CUBAN TACOS

Two tacos filled with shredded pork, artichoke hearts, roasted peppers, jalapeños and olives 7

TEMPURA GREEN BEANS

Crunchy tempura-fried green beans with citrus aioli 6

MARINATED OLIVES

Kalamata and green olives marinated in fresh thyme, lemon, fennel and olive oil 4

sides

SAUTÉED WILD MUSHROOMS 9

CREAMED BABY SPINACH 6

HARICOTS VERTS 6

FRESH HERB RISOTTO 7

VEGETABLE COUS COUS 6

entrees

Served with garden salad or caesar salad

BEEF TENDERLOIN

Roasted with a spicy chili infusion, served medium rare and topped with chimichurri salsa 26

PRIME RIB

Aged 8 oz prime rib slow roasted in rock salt and served with au jus and freshly grated horseradish 28

NEW ORLEANS BOUILLABAISSE

Petite prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice 16

OREGON TROUT

Sautéed fresh boneless trout with tarragon butter sauce, parsley and caramelized shallots 19

VEAL SCALLOPINI

Thinly pounded grilled veal chop stuffed with yellow peppers, San Marzano tomatoes and ricotta salata 29

AHI TUNA

Sesame encrusted seared tuna steak, white wine reduction, jasmine rice 14

dessert

BANANA AND BERRIES FOSTER 9

CALLEBAUT BITTERSWEET CHOCOLATE SILK PIE 9

CROISSANT BREAD PUDDING 8

PETITE LEMON TARTS 8

SORBET SEASONAL SAMPLER 7

Join us for daily deals during Happy Hour, Monday thru Friday from 2 to 5 PM



THE VILLA RESTAURANT

ITALIAN FARE

Gluten free pasta and dough available upon request

PIZZA FROM SCRATCH DOUGH

Cheese, Sausage, Pepperoni, BBQ Chicken, or Veggie

3 CHEESE MACARONI

Chef tossed macaroni noodles with Swiss, Cheddar, and Parmesan cheeses

SPAGHETTI AND MEATBALLS

Beef and pork meatballs served atop spaghetti noodles tossed with marinara sauce and topped with Parmesan cheese, served a side of garlic toast

SIDES

Any items may be substituted or added to your meal

SIDES

French Fries, Tater Tots, Onion Rings, Sweet Potato Fries, Baked Potato, Baked Sweet Potato, Mashed Potatoes, Mashed Sweet Potatoes, Potato Salad, Coleslaw, Hash Browns

VEGETABLES

Mixed Vegetables, Brussels Sprouts, Broccoli, Carrots, Sweet Corn, Asparagus, Spinach, Beets, Green Peas

ENTREES

Any sides or vegetables may be added to or substituted for another option in your meal

GRILLED PORTABELLA MUSHROOM

Drizzled with a balsamic glaze accompanied by asian coleslaw, quinoa salad, and grilled asparagus

FRESH FISH OF THE WEEK

Seared with fresh herbs, and served with basmati rice and asparagus

SEARED PORK TENDERLOIN

Topped with sauteed apples, deglazed with Calvados apple brandy, served with mashed sweet potatoes and broccoli

TENDERLOIN STEAK

Choice meat, chef trimmed, and grilled to your liking served with white cheddar mashed potatoes and sauteed asparagus

CHEF MADE MEATLOAF

Traditional meatloaf served with white cheddar mashed potatoes and broccoli

GRILLED CHICKEN BREAST

5oz breast seasoned and grilled, served with a baked potato and broccoli

COLORADO LAMB RACK

Chef trimmed, grilled, and served with a baked yam and asparagus
