

Starters

Three V Bar Fries potato wedges, pico de gallo, cheese sauce, bacon, sour cream and chives **\$9**

Garlic Hummus veggies, crispy chickpeas, feta cheese, pepperoncini warm grilled pita **\$13**

Grilled Avocado Toast ciabatta toast, house guacamole, fresh tomatoes, onions, feta cheese, cilantro **\$12**

Truffle Fries served with garlic aioli **\$9**

Jumbo Wings seasoned chicken wings; your choice of plain, buffalo, hot honey garlic or teriyaki **\$10**

Hot Honey Fried Calamari banana peppers, cherry tomatoes, Thai dipping sauce **\$12**

Crisp Tempura Veggies tzatziki sauce, hot honey drizzle, peppers, onions, green beans, carrots, broccoli **\$12**

Fried Pickles Tabasco aioli **\$8**

Caprese Salad fresh Burrata, tomatoes, basil, EVOO, balsamic drizzle, garlic crostini **\$11**

Steak & Cheese Egg-Rolls Angus steak, peppers, onions, jack cheddar cheese, sracha aioli **\$13**

Soup

New England Clam Chowder \$6 Tomato Soup \$6

Greens

Mediterranean Power Bowl spinach, kale, avocado, Kalamata olives cucumbers, red onions, pepperoncini, crispy chickpeas, feta cheese, lemon vinaigrette **\$14**

Cobb Salad chopped Romaine, tomato, egg, avocado, grilled chicken, bacon, bleu cheese crumbles, House Cobb vinaigrette **\$16**

House Salad mixed greens, cucumbers, tomatoes, red onions, carrots, croutons, choice of dressing **\$8**

Caesar Salad chopped Romaine, croutons, shredded Romano, Caesar dressing **\$9**

Charred Apple Salad Crisp arugula, candied cashews, honey roasted carrots, feta cheese, tossed in a spicy dijon vinaigrette **\$10**

~ Add Protein ~

Chicken \$4 | Shrimp \$8 | Salmon \$9 | Steak Tips \$10 | Turkey Tips \$8

Cast Iron Pork Chop

Bone-in pork chop, whipped sweet potato, sautéed spinach, apple onion compote, pan ju **\$22**

Teriyaki Steak Tips

mashed potato & grilled asparagus **\$24**

Turkey Tips

broccolini, mashed potato, V1 steak sauce **\$20**

Pan Roasted Salmon

sautéed spinach, roasted red bliss potatoes, lemon pan sauce **\$21**

Blackened Salmon Tacos

pickled red onions, shredded lettuce, sriracha aioli **\$16**

New England Cod

seasonal vegetable, mashed potato, butter crumbs **\$18**

Chicken Française mashed potato, vegetable medley, lemon pan sauce **\$17**

Entrées

Fish 'N' Chips

cod, coleslaw, curly fries, house tartar sauce **\$17**

Butternut Squash Ravioli

butternut squash, raisins & sliced almonds wrapped in thin egg pasta, tossed in a brown sugar & sage cream sauce **\$16**

Braised Beef Short Rib

mashed potato, grilled asparagus, red wine pan sauce **\$24**

Soba Noodle Bowl

snow peas, carrots, peppers, onions, soy sauce, peanuts, sesame oil **\$14**
Add chicken \$4, Add Shrimp \$8

Carbonara

spaghetti, garlic, Canadian ham, peas, Parmesan cheese, egg yolk, cracked black pepper **\$16**

Sandwiches

All sandwiches come with your choice of Curly Fries, Sweet Potato Fries or Side Salad Substitute Chowder or Tomato Soup add \$1

Harborwalk Fish Sandwich

lettuce, tartar, pickles, American cheese, onions, brioche, coleslaw **\$13**

Plant Based Burger

5 oz. Beyond patty, guacamole, cucumber, onions, lettuce, pickles, toasted brioche **\$14**

Grilled Chicken Bacon Brie

chicken, bacon, brie, avocado, mayonnaise on a toasted pita **\$15**

Steak and Cheese Ciabatta marinated steak tips, topped with caramelized onions, garlic aioli & cheddar cheese **\$15**

~ Sides ~

Fingerling Potatoes \$5 | Sweet Potato Fries \$5 | Whipped Sweet Potatoes \$6 | Grilled Asparagus \$6 | Seasonal Vegetables \$6 | Broccolini \$6

Neapolitan Style Pizza

Traditional Cheese San Marzano tomato sauce, mozzarella cheese **\$10**

Pepperoni traditional pepperoni San Marzano tomato sauce, mozzarella cheese **\$11**

Margherita San Marzano tomato sauce, fresh mozzarella, basil **\$12**

The Giordano chopped vegetables, mozzarella cheese, spinach, EVOO **\$11**

Prosciutto & Fig goat cheese, fig jam, mozzarella, prosciutto, arugula, EVOO **\$14**

Sausage & Banana Pepper San Marzano tomato sauce, mozzarella, sausage, banana peppers **\$13**

Buffalo Chicken buffalo chicken, San Marzano tomato sauce, mozzarella cheese, bleu cheese drizzle **\$13**

Chicken Alfredo grilled chicken, mozzarella cheese, Alfredo sauce, roasted broccoli **\$13**

The Tuscan tomato, pesto sauce, mozzarella cheese, finished with a balsamic glaze **\$12**

BBQ Chicken BBQ chicken, tomato sauce, red onions, mozzarella cheese **\$13**

Gluten free crust available upon request | Pizza is garnished with EVOO before serving

BEFORE PLACING AN ORDER, PLEASE LET YOUR SERVER KNOW IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

"Food is cooked to order. The Department of Public Health advises that 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. Thorough cooking of such foods reduces the risk of illness"

Viscariello
Hospitality Group

THREEV

WHITES

Pinot Grigio , Davinci <i>Italy</i>	8	30
Sauvignon Blanc , Chateau Souverain <i>California</i>	9	30
Sauvignon Blanc , Whitehaven <i>New Zealand</i>	11	40
Riesling , Chateau Ste Michelle <i>Washington</i>	9	30
Chardonnay , Kendall-Jackson <i>California</i>	10	38
Chardonnay , J Lohr <i>California</i>	9	42
Chardonnay , Frei Brothers <i>Russian River Valley</i>	12	46

ROSÉ

Juliette , Provence, France	9	34
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BUBBLES

Prosecco , LaMarca <i>Italy</i>	10	38
Champagne , Moet et Chandon <i>France</i>		50

HOUSE WINES

- Foxbrook -

Pinot Grigio, Chardonnay, White Zinfandel,
Cabernet Sauvignon, Merlot, Pinot Noir - 8 | 30

REDS

Chianti , Two Brothers <i>Italy</i>	9	30
Pinot Noir , Murphy-Goode <i>California</i>	9	34
Pinot Noir , Meiomi, CA <i>California</i>	12	46
Malbec , Tilia <i>Argentina</i>	9	34
Cabernet Sauvignon , Two Brothers <i>Italy</i>	9	30
Cabernet Sauvignon , Silver Palm <i>California</i>	11	42
Cabernet Sauvignon , Louis Martini <i>California</i>	10	38
Red Blend , Dreaming Tree <i>California</i>	9	34
Red Blend , Columbia <i>Washington</i>	10	38
Red Blend , The Prisoner <i>California</i>		70
Red Blend , Orin Swift, Abstract <i>California</i>		58

WORRIED YOU WON'T FINISH THE BOTTLE... DON'T!
We have Wine Doggie Bags, take your wine home!

BOTTLED BEER

Budweiser	Heineken
Bud Light	Sam Adams Lager
Coors Light	Guinness
Miller Light	Blue Moon
Michelob Ultra	Blue Moon Light Sky
Corona	White Claw Seltzer
Corona Light	Becks Non-Alcoholic

Please ask about our rotating draft beer selections!

THREEV SIGNATURE COCKTAILS

Triple Threat Margarita

Jalapeno infused tequila, triple sec, fresh squeezed lime, topped with a splash of pineapple juice and soda water, served on the rocks with a salted rim

Celebritini

Gin, lillet, elderflower, lemon and soda water

Snowed In

Bourbon, cranberry juice, cinnamon, simple syrup and chocolate bitters

Sleigh Bell-ini

Orange vodka, cranberry juice, champagne and a sugar rim

Black Ice

Pink whitney lemonade vodka, black cherry white claw with a splash of soda water over ice

Orange Ya Tired?

Orange vodka, orange juice and red bull

ThreeV Cosmo

Citron vodka, cointreau, basil simple syrup, lime juice and a splash of cranberry, served straight up

California Dreamin'

Silver tequila, triple sec, grapefruit juice and a splash of cranberry juice

Winter Kiss

Vodka or gin, mint simple syrup, cranberry juice and lime

DESSERT COCKTAILS

Pick Me Up

Fresh espresso, kahlua, vanilla vodka and baileys irish cream

S'mores Martini

Dark creme de cacao, vanilla vodka, baileys irish cream, garnished with a toasted marshmallow and a graham cracker rim

Somoa Cookie

Bacardi coco, rum chata, white creme de cocoa, sprinkled with cinnamon sugar and toasted coconut

Caramel Snickerdoodle

Caramel vodka and cream, rimmed with caramel and cinnamon sugar

Sugar Cookie Martini

Vodka, vanilla simple syrup, amaretto, irish cream and sugar rim

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