

## 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 \$7**

## Cast Iron Pork Chop

Bone-in pork chop, whipped sweet potato, sautéed spinach, apple onion compote, pan ju **\$20**

## Teriyaki Steak Tips

mashed potato & grilled asparagus **\$21**

## Turkey Tips

broccolini, mashed potato, VI steak sauce **\$17**

## Pan Roasted Salmon

sautéed spinach, roasted red bliss potatoes, lemon pan sauce **\$20**

## 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**

**Southern Fried Chicken** buttermilk bone-in chicken served with parmesan whipped potatoes, braised collard greens, chicken gravy **\$18**

## Entrées

## Fish 'N' Chips

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

## Butternut Squash Ravioli

butternut squash, 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 **\$14**

## Fish Tacos

local fresh cod, pickled white cabbage, shredded lettuce, tabasco aioli, warm tortillas **\$15**

## Seafood Risotto

shrimp and scallops tossed in a creamy parmesan risotto, complete with spinach, tomato, balsamic drizzle **\$20**

## Pasta Bolognese

papardelle pasta tossed in a hearty homemade bolognese sauce **\$16**

## Three V's Signature Mac

Italian sausage, three cheese sauce, butter crumbs, Canadian ham, crostini **\$13**

## Three V Strip Steak

12 oz grilled sirloin served with fingerling potatoes and broccolini **\$27**

## ~ 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

<b>Pinot Grigio</b> , Davinci <i>Italy</i>	8	30
<b>Pinot Grigio</b> , Santa, Margherita <i>Italy</i>	½ btl	23
<b>Sauvignon Blanc</b> , Chateau Souverain <i>California</i>	8	30
<b>Sauvignon Blanc</b> , Kim Crawford <i>New Zealand</i>	12	46
<b>Grüner Veltliner</b> , Landhaus Meyer <i>Austria</i>	10	38
<b>Riesling</b> , Chateau Ste Michelle <i>Washington</i>	8	30
<b>Chardonnay</b> , Kendall-Jackson <i>California</i>	10	38
<b>Chardonnay</b> , J Lohr <i>California</i>	9	42
<b>Chardonnay</b> , La Crema <i>California</i>	12	46

## ROSÉ

<b>Juliette</b> , Provence, France	9	34
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## BUBBLES

<b>Prosecco</b> , LaMarca <i>Italy</i>	9	38
<b>Champagne</b> , Moet et Chandon <i>France</i>		50

## HOUSE WINES

- Foxbrook -

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

## REDS

<b>Chianti</b> , Two Brothers <i>Italy</i>	8	30
<b>Pinot Noir</b> , Murphy-Goode <i>California</i>	9	34
<b>Pinot Noir</b> , Meiomi, CA <i>California</i>	12	46
<b>Merlot</b> , Jacob's Creek <i>Australia</i>	8	30
<b>Malbec</b> , Tilia <i>Argentina</i>	8.5	34
<b>Zinfandel</b> , Seven Deadly Zins <i>California</i>	11	42
<b>Cabernet Sauvignon</b> , Two Brothers <i>Italy</i>	8	30
<b>Cabernet Sauvignon</b> , Silver Palm <i>California</i>	11	42
<b>Cabernet Sauvignon</b> , Louis Martini <i>California</i>	10	38
<b>Red Blend</b> , Dreaming Tree <i>California</i>	9	34
<b>Red Blend</b> , The Prisoner <i>California</i>		70
<b>Red Blend</b> , 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

<b>Budweiser</b>	<b>Heineken</b>
<b>Bud Light</b>	<b>Sam Adams Lager</b>
<b>Coors Light</b>	<b>Guinness</b>
<b>Miller Light</b>	<b>Blue Moon</b>
<b>Michelob Ultra</b>	<b>White Claw Seltzer</b>
<b>Corona</b>	<b>Becks Non-Alcoholic</b>
<b>Down East Unfiltered Cider</b>	

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

### Stormy Skies

Gin, creme de violette, st. elder, soda water and lemon

### Cousin Vinny

McKenna bourbon, cinnamon simple syrup, ruby port and lemon

### Bad Barbie

Citron vodka, strawberry liqueur, limoncello and a splash of pink lemonade, served on the rocks in a wine glass topped with cabernet

### Crazy Ken

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

### Autumn Sunset

Spiced rum, apple cider and cranberry juice

### The Orchard

Orange vodka, triple sec, apple cider and cranberry juice

## 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

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

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