

**TO REQUEST MENUS with Pricing - Please email us at
valleyinnr@aol.com**

Starters

VALLEY INN'S FAMOUS GARLIC CHEESE BREAD

Fresh ground garlic, Pecorino Romano grated cheese,
blended together for the perfect golden brown finish

CLASSIC FRENCH ONION SOUP – Topped with baked Provolone cheese

LOBSTER BISQUE – Succulent lobster bisque with lobster meat and a hint of with Sherry

THE WEDGE - Crisp wedge of Iceberg lettuce topped with Apple-Wood bacon and chopped tomatoes

CAESAR SALAD STARTER - Crisp Romaine lettuce, tossed with creamy homemade Caesar dressing (*salad dressing contains raw egg*), Romano Pecorino cheese and homemade croutons

SUSIE'S STARTER SALAD -Chopped garden salad, Roma tomatoes, red onion, chopped cucumber, chopped egg, topped with fried onions

ESCARGOT - Extra-large snails slowly simmered in red wine & garlic butter sauce

JUMBO SHRIMP COCKTAIL - Jumbo white Mexican shrimp with tangy homemade cocktail sauce

ROCKY BAY FRIED CALAMARI - Meaty Calamari, hand cut and fried crisp; Tangy homemade Marinara sauce and lemon wedge

CRISPY SHRIMP TEMPURA – with Japanese wasabi-yuzu sauce

BRUSCHETTA – Roma tomatoes, basil, red onions, tossed in extra virgin olive oil and balsamic glaze and topped with crumbled feta cheese. Served with grilled sour dough toasts

KOBE BEEF MEATBALLS – Homemade meatballs, baked in a hearty tomato sauce and topped with melted Provolone cheese

BRUSSELS SPROUTS CHIPS – Brussels sprouts shavings tossed with our signature spices and drizzled with truffle olive oil

Salads for Dinner

CAESAR SALAD with GRILLED CHICKEN- Romaine lettuce, tossed with creamy homemade Caesar dressing (*salad dressing contains raw egg*), Romano Pecorino cheese and homemade croutons, topped with grilled chicken breast

KITCHEN CHOPPED SALAD with GRILLED SALMON - Chopped garden salad, roasted beets, artichoke hearts, hearts of palm, green peas, garbanzo beans, topped with grilled Scottish salmon (blackened per request) –*small salad- without salmon*

TRADITIONAL COBB SALAD – Garden greens, freshly roasted turkey, tomato, egg, bacon, avocado and gorgonzola cheese crumble

BBQ RANCH CHICKEN SALAD – Garden greens, juicy BBQ chicken breast, avocado, tomatoes, corn, lightly tossed in Ranch dressing and topped with fried onions

Valley Inn's Steaks and Chops

Aged Angus - Midwestern Corn-Fed Angus Beef.

All Entrees served with a choice of: rice pilaf, mashed potatoes or steak fries and Chef's selection of seasonal vegetables

SLOW ROASTED PRIME RIB OF BEEF

Aged for 28 days and well marbled for peak flavor. Coated with our *Signature* blend of herbs and spices, and then slowly roasted.
Served with Beef Au Jus and creamy horseradish sauce

RIB EYE STEAK - 18 ounce of perfectly marbled and generously flavored cut of beef

FILET MIGNON - 8 ounce of our most tender cut of lean, Midwestern beef

NEW YORK STRIP - 12 ounce full- flavored cut with a slightly firmer texture than ribeye

FRESH CHOPPED STEAK - 16 ounce of Angus ground beef grilled to your liking. Sautéed onions and mushrooms

NEW ZEALAND RACK of LAMB - Full Rack, with Apple-Mint Jelly

PRIME BREADED PORK CHOP - Golden Crispy Brown- Served with Apple Sauce. **ONE CHOP** or **TWO CHOPS** (*Grilled per request*)

Side Dishes to Share

New - Oven Baked Mac & Cheese - Elbow Noodles, bacon and Cheddar cheese Topped with crispy panko and Pecorino Romano cheese, baked to perfection

New - Southern Fried Cauliflower - Served with Bacon Aioli Sauce

Brussels sprouts Lyonnais

Sautéed or steamed Spinach

Sweet Potato French Fries

Pickled French Fries

Gourmet Breaded Onion Rings

Twice Baked Potatoes

Creamed Corn

THERE IS \$ 5.00 SPLIT CHARGE PER ENTRÉE. ALL SUBSTITUTIONS WILL BE CHARGED A-LA-CARTE. 20% GRATUITY WILL BE ADDED TO A PARTY OF 6 GUESTS OR MORE

Valley Inn Specialties

All Entrees include a choice of:
Garden salad or homemade soup of the day

The Signature Entrée from 1947

***The Best Country Fried Chicken**

Half Chicken dipped in special spices and baked to perfection

Served with homemade Country Gravy

Mashed potatoes and Chef's selection of seasonal vegetables

***Oven Roasted Chicken**

Half Chicken in our signature herbs and spices, baked to perfection

Mashed potatoes and Chef's selection of seasonal vegetables

*** *Reminder – Please allow 35-40 minutes for preparation***

SAUTEED WALNUT CRUSTED CHICKEN BREAST - Drizzled with Dijon Mustard Sauce. Served with mashed potatoes and Chef's selection of seasonal vegetables

CHICKEN MILANESE – Chicken breast, in Panko-Parmesan crust, topped with Arugula and cherry tomatoes, tossed in light vinaigrette. Served with garlic pasta

SAUTEED CHICKEN PICATA - Boneless, skinless All Natural chicken breast sautéed with capers and lemon butter, served with mashed potatoes and Chef's selection of seasonal vegetable

CHICKEN ROMANO - Sautéed herb and Parmesan crusted all natural chicken breast Topped with artichoke, garlic and Roma tomatoes in a light lemon butter sauce Served over mashed potatoes

ROAST DUCKLING - One Half Roasted Duckling with Dark Cherry Sauce. Served with rice pilaf and Chef's selection of seasonal vegetables

BABY BACK RIBS - Meat Falls off the Bone. Slow Roasted in our Tangy Homemade BBQ Sauce. Served with Wedge Cut Fries and Cole Slaw

HALF ORDER or FULL ORDER

TRADITIONAL POT ROAST - Served with Potato Pancakes & Apple Sauce and Chef's selection of seasonal vegetables

SAUTEED CALF'S LIVER

With Sautéed Onions, Served with mashed potatoes and vegetable medley -

With Apple wood bacon per request

Seafood

Fresh Catch of the Day - please ask your server

SAUTEED SAND DABS - Lightly Floured and Sautéed. Served with mashed potatoes and Chef's selection of seasonal vegetables

GRILLED SALMON - With Cucumber Dill Sauce. Served with rice pilaf and Chef's selection of seasonal vegetable

COCONUT MACADAMIA CRUSTED SHRIMP - Zesty pineapple orange sauce. Served over rice pilaf and vegetable medley

SESAME PEPPERCORN CRUSTED AHI TUNA - (*Sashimi grade Ahi tuna, served rare*) Soy-wasabi vinaigrette. Served with sushi rice

Pasta

SHRIMP SCAMPI PASTA - Shrimp sautéed with white wine, garlic, lemon butter And tomatoes, served with angel hair pasta

CHICKEN MARSALA PASTA - Chicken breast lightly floured and sautéed with mushrooms, onions and Marsala wine with linguine pasta

FUSILLI KALE PASTA – **Gluten Free* -Organic brown rice and quinoa Fusilli pasta with fresh kale, red and yellow peppers, mushrooms, red onions, gently sautéed with virgin olive oil and Balsamic vinaigrette – 17.95 the pasta is cooked per order –

**Please allow extra time for preparation*

Gourmet Burger Hub

All Hamburgers served on a gourmet Brioche bun

To add fresh garden salad, or homemade soup of the day to your sandwich

Add cheese per request

3- GRAIN VEGGIE BURGER

Fiber rich burger made with Brown rice, quinoa, bulgur, corn, black beans and roasted peppers. Topped with lettuce, tomatoes spicy chipotle sauce and wedge cut fries

GRILLED TURKEY BURGER

Sautéed mushrooms and onions, lettuce, tomato and wedge cut fries

KOBE BEEF BURGER

Lettuce, tomato, sautéed mushrooms, red onions and Provolone cheese, wedge cut fries

VALLEY INN CLASSIC BURGER

Lettuce, tomato, sautéed onions and our special homemade special sauce
Wedge cut fries.

WILD -WILD WEST BURGER

Homemade BBQ sauce, lettuce, tomato, pickle, gourmet onion rings
Wedge cut fries