

# Valley Inn Restaurant Luncheon Menu

LUNCH HOURS – Tuesday – Friday – 11:30 – 3:00

Please e-mail us at: [valleyinnr@aol.com](mailto:valleyinnr@aol.com) for menu with pricing

## STARTERS

**Classic French Onion Soup** - Provolone cheese, sourdough crouton

**Lobster Bisque** - lobster bisque with lobster meat, touch of Sherry

**Rocky Bay Calamari**- crispy calamari, savory Marinara sauce, lemon wedge

**Bruschetta** – fresh Roma tomatoes, basil, red onions tossed in extra virgin olive oil and balsamic glaze. Served with grilled sour dough baguette toasts

## SALADS

Add grilled chicken breast - grilled salmon - grilled shrimp

**Iceberg Wedge** - crisp Iceberg wedge, topped with diced tomato, chopped smoked bacon, served with homemade blue cheese dressing

**Chopped Vegetable Salad** - chopped fresh greens, roasted beets, artichoke hearts, hearts of palm, green peas, garbanzo beans

**Traditional Caesar Salad** - crisp Romaine hearts, Romano cheese, croutons tossed in our special Caesar dressing - *Caesar salad dressing contains raw egg.*

**Chopped Southwestern Chicken Salad** - fresh greens, spiced chicken breast, black beans, avocado, corn, tomato, topped with crispy onions, tossed with fresh lime juice and homemade ranch dressing

**Classic Cobb Salad** - fresh greens, freshly roasted turkey, tomato, egg, crispy bacon, avocado and crumbled blue cheese

**Grilled Salmon Salad** – fresh greens, baby spinach, tomatoes, cucumber, sautéed mushrooms and bacon tossed in house vinaigrette - Blackened Salmon upon request

**Seafood Cobb Salad**- garden greens, poached salmon, shrimp, bacon, egg, tomato, avocado, blue cheese crumble

### Choice of homemade dressings:

Bleu Cheese, Ranch, House Italian Vinaigrette, Thousand Island and Creamy Garlic  
All salad dressing are made in-house and available for purchase – pint

## PASTA for LUNCH

**Shrimp Scampi**- Shrimp sautéed with white wine, garlic, lemon butter and tomatoes, served with angel hair pasta –

**Chicken Marsala** – Chicken breast lightly floured and sautéed with mushrooms, onions and Marsala wine with linguine pasta

**Penne Pomodoro** – Fresh Roma tomatoes, fresh basil, artichoke hearts, and extra-virgin olive oil with penne pasta

## SANDWICHES

\* Choice of bread - Sour dough, white, whole wheat, rye or 9-grain bun

\* All sandwiches come with choice of French Fries, Cole Slaw or Sliced tomatoes.

**Our Classic BLT Sandwich** – Crispy bacon, lettuce, tomato

**Albacore Tuna Salad Sandwich**- Albacore tuna, fresh greens, tomato

**Fresh Roast Turkey Sandwich**- Oven roasted fresh turkey breast, lettuce, tomato, served on a toasted Ciabatta bread

**Valley Inn Clubhouse**- Freshly roasted turkey breast, crisp bacon lettuce, tomato

**Prime Rib French Dip** – Sliced Prime rib, grilled French roll, with creamed horseradish and Au Jus for dipping

**BBQ Tri Tip Sandwich** – Lean Tri Tip smothered in our homemade BBQ sauce, served on buttered and grilled Ciabatta bread

**Original Monte Cristo Sandwich** -Layers of ham, turkey, Swiss cheese, white bread – batter dipped and deep fried Served with sour cream and fruit preserves

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## GOURMET BURGER HUB

*All burgers served on a Brioche bun and French fries*

**3-GRAIN VEGGIE BURGER** – Brown rice, quinoa, bulgur, corn, black beans and roasted peppers. This fiber-rich burger, with lettuce, spicy chipotle sauce

**GRILLED TURKEY BURGER** – Sautéed mushrooms and onions, lettuce, tomato.

**KOBE BEEF BURGER** – Lettuce, Tomatoes, Sautéed Mushrooms, Red Onions and Provolone Cheese.

**VALLEY INN CLASSIC BURGER** – Lettuce, Tomato, Sautéed Onions and our Special Sauce

**WILD – WILD WEST BURGER** – Homemade BBQ sauce, Lettuce, Tomato, pickle, Gourmet Onion Rings

## LUNCH ENTREES

**Sautéed Walnut Crusted Chicken Breast**- Dijon mustard sauce, with mashed potatoes and vegetable medley

**Traditional Pot Roast**- Served with potato pancake and apple sauce

**Sautéed Calf's Liver**- With sautéed onions, mashed potatoes and vegetable medley

**Sautéed 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

## Desserts

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All Desserts are Homemade and Made on Our Premises - All Desserts

**Decadent Flourless Chocolate Cake** - Our Deepest, Richest Chocolate Cake

A-La-Mode – Add Homemade Hot Fudge

**Best Ever Carrot Cake** - Deliciously Moist Layers of Carrot Cake topped with Homemade Cream Cheese Icing

**New York Style Cheesecake** - Homemade Creamy Cheesecake, Graham Cracker Crust and Sour Cream Topping

**Hot Fudge Sundae** - Rich Vanilla Ice cream topped with the Best Homemade Hot Fudge Anywhere

**Limocello** - Refreshing lemon gelato swirled together with Limocello, presented in a champagne glass.

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