

Valley Inn Restaurant – Lunch Menu

STARTERS

Classic French Onion Soup - Provolone cheese, sourdough croutons

Lobster Bisque - lobster bisque with lobster meat and touch of Sherry

Rocky Bay Calamari - crispy calamari, savory homemade 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 (4)

Choice of homemade dressings:

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

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

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

New - Special Chop Chopped Salad – chopped greens, carrots, shredded Mozzarella cheese and marinated garbanzo beans

Kitchen Sink Salad - fresh greens, roasted beets, artichoke hearts, hearts of palm, green peas, garbanzo beans

New - Cranberry Almond Spinach Salad- baby spinach, toasted almonds, dried cranberries, crumbled Feta cheese. With choice of our homemade salad dressing

Southwestern Chicken Salad - fresh greens, spiced chicken breast, black beans, corn, tomato, topped with crispy onions, tossed with fresh lime juice and Ranch dressing

BBQ Chicken Salad - fresh greens, corn, tomatoes, avocado, grilled chicken breast in our homemade BBQ sauce, topped with frizzled onions

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- fresh greens, poached salmon, shrimp, bacon, egg, tomato, avocado, blue cheese crumble

Chinese Chicken Salad- Napa cabbage, fresh greens, carrots, scallions, chopped cilantro, sesame seeds, mandarin oranges, tossed in our homemade Oriental dressing topped with shredded chicken breast and wonton chips

New - Chicken Taco Salad - garden greens, tomatoes, red onions, cilantro, avocado, black beans, served in a tortilla shell topped with grilled chicken. Served with fresh homemade salsa and sour cream

All substitutions charged a la carte/ Split Charge of \$ 3.00 will be added for split entrees. Sales tax will be added to the retail price on all taxable items/18% gratuity added to all parties of 7 people or more/We are not responsible for left behind items/we reserve the right to refuse service to anyone

SANDWICHES

* Choice of bread - Sour dough, white, whole wheat, rye bread

* All sandwiches come with choice of French Fries, Cole Slaw or Sliced tomatoes.
Add a Salad or Soup of the Day to your Entree

The originals from 1947

Beefeater Sandwich – Sliced Prime Rib of Beef in a grilled sour dough bread with Jack Cheese. Served with French Fries

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

Our Classic BLT Sandwich – Crispy bacon, lettuce, tomato

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

California Chicken Sandwich- Grilled chicken breast grilled to perfection, topped with California avocado, vine ripened tomatoes, bacon aioli on a grilled 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 Beef Sandwich – served with French fries and Cole Slaw

GOURMET BURGER HUB

3-GRAIN VEGGIE BURGER – Brown rice, quinoa, bulgur, corn, black beans and roasted peppers. This fiber-rich burger, with lettuce, spicy chipotle sauce. Served on a 9-grain bun

GRILLED TURKEY BURGER – Sautéed mushrooms and onions, lettuce, tomato. Served with French Fries

KOBE BEEF BURGER – Lettuce, Tomatoes, Sautéed Mushrooms, Red Onions and Provolone Cheese. Served on a Gourmet Bun. Wedge Cut Fries

VALLEY INN CLASSIC BURGER – Lettuce, Tomato, Sautéed Onions and our Special Sauce, on gourmet Brioche Bun with wedge Cut Fries

WILD – WILD WEST BURGER – Homemade BBQ sauce, Lettuce, Tomato, pickle, Gourmet Onion Rings, Brioche Bun with wedge Cut Fries

LUNCH ENTREES

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

Sautéed Calf's Liver- 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

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

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