

# Appetizers

**BUFFALO WINGS (8) \$15**  
MILD, HOT, GARLIC PARMESAN, BBQ,  
BEE STING, KOREAN BBQ,  
VALLEY HOUSE DRY RUB

**CHICKEN FINGERS & FRIES \$12**

**CALAMARI \$15**  
SWEET PEPPERS, SUNDRIED TOMATOES,  
OLIVES, SPICY HONEY GLAZE

**CHICKEN TINGA QUESADILLA \$14**  
TINGA STYLE MARINATED PULLED CHICKEN,  
PICO DE GALLO, SOUR CREAM,  
FLOUR TORTILLA

**FRIED ARTICHOKE \$13/V**  
ZUCCHINI PURÉE, FRIED LEEKS,  
SUNDRIED TOMATOES

**MEXICAN SHRIMP COCKTAIL \$18**  
4 JUMBO SHRIMP, AVOCADO,  
PICO DE GALLO, TORTILLA CHIPS

**CHICKEN SATAY SKEWERS \$13**  
CHARGRILLED KOREAN BBQ MARINATED  
CHICKEN, PEANUT GINGER SAUCE,  
ASIAN SLAW



# Salads

ADD TO ANY SALAD: CHICKEN \$6, GRILLED SHRIMP \$8, SALMON \$10, STEAK \$12

**THE VALLEY HOUSE SALAD \$10**  
SPRING MIX, CUCUMBER, TOMATO,  
SHREDDED CARROTS, HOUSE BALSAMIC

**CAESAR SALAD \$10**  
ROMAINE, CROUTONS, SHAVED PARMESAN

**BBQ CHOPPED SALAD \$16**  
ROMAINE/SPRING MIX, HOUSE-MARINATED  
CHICKEN, BLACK BEANS, CORN, AVOCADO,  
TORTILLA STRIPS, BBQ RANCH DRESSING

**ARUGULA CAPRESE \$14**  
ARUGULA, FRESH MOZZARELLA,  
TOMATO, PICKLED RED ONION,  
BALSAMIC PESTO DRESSING

**GREEK TRADITIONAL \$14**  
ROMAINE, FETA CHEESE, BELL PEPPERS,  
RED ONION, KALAMATA OLIVES, CHERRY  
TOMATOES, CUCUMBER, GRILLED PITA

**MEATBALL & RICOTTA \$14**  
TOASTED HERB CROSTINI

**CHEESESTEAK SPRING ROLLS \$13**  
SRIRACHA KETCHUP

**STUFFED LONG HOTS \$14**  
CHORIZO, SHARP PROVOLONE, MARINARA

**EGGPLANT NAPOLEON \$14**  
BREADED EGGPLANT STACKS, FRESH  
MOZZARELLA, TOMATO, PESTO,  
BALSAMIC DRIZZLE

**GREG'S WESTBROOK CHILI \$9**

**FRENCH ONION SOUP \$9**

**SOUP OF THE DAY \$7**

**SPINACH & GOAT CHEESE \$14**  
SPINACH, GOAT CHEESE, CRAISINS,  
PISTACHIO, RASPBERRY VINAIGRETTE

**BLACKENED SHRIMP  
AND CHIPOTLE \$19**  
ROMAINE, ROASTED CORN, CHERRY  
TOMATO, QUESO FRESCO, CHIPOTLE  
DRESSING

**THE DASH \$16**  
ROMAINE, CHICKPEAS, SLICED SALAMI,  
MARINATED ARTICHOKE HEARTS,  
SUNDRIED TOMATO, PARMESAN  
CHEESE, RED WINE VINEGAR  
DIJON DRESSING

**BEETS & BURRATA \$16**  
ROASTED BEETS WITH FRESH BURRATA,  
PISTACHIOS, BASIL PESTO,  
BALSAMIC REDUCTION

# THE Valley House BAR + RESTAURANT

## Handhelds

GLUTEN FREE ROLLS AVAILABLE  
SERVED WITH CHIPS | SUBSTITUTE FRIES \$2, SWEET POTATO FRIES \$3.50

**HOUSE GRILLED  
CHICKEN SANDWICH \$13**  
MARINATED GRILLED CHICKEN BREAST,  
LETTUCE, TOMATO, CAJUN MAYO

**CHEESESTEAK \$14**  
COOPER SHARP CHEESE, SEEDED  
LONG ROLL

**CHICKEN CHEESESTEAK \$14**  
FRESH GROUND CHICKEN, COOPER  
SHARP CHEESE, SEEDED LONG ROLL

**ITALIAN CHICKEN CUTLET \$14**  
SPINACH, ROASTED RED PEPPERS,  
SHARP PROVOLONE, SEEDED LONG ROLL

**DIABLO CHICKEN CUTLET \$15**  
STUFFED LONG HOTS, SUN DRIED  
TOMATOES, SPINACH, SHARP  
PROVOLONE, GARLIC AIOLI

**CALIFORNIA TURKEY WRAP\* \$14**  
AVOCADO, BACON, LTD, PEPPER JACK  
CHEESE, WRAPPED IN A TORTILLA

**REUBEN\* \$14**  
SWISS, SAUERKRAUT, THOUSAND ISLAND,  
RYE BREAD

**CHEF'S CHICKEN SALAD CLUB \$14**  
LETTUCE, TOMATO, BACON ON SOURDOUGH

**MEATBALL PARMESAN \$14**  
PROVOLONE, MARINARA, PARMESAN,  
SEEDED LONG ROLL

**FRENCH DIP\* \$15**  
ROAST BEEF, SHARP PROVOLONE,  
HORSERADISH CREAM SAUCE

**VODKA CHICKEN CUTLET \$14**  
VODKA SAUCE, FRESH MOZZARELLA,  
SEEDED LONG ROLL

**ARUGULA CAPRESE \$14**  
ARUGULA, FRESH MOZZARELLA,  
TOMATOES, PICKLED RED ONION,  
PESTO DRESSING, CIABATTA ROLL

ADD CHICKEN \$3

**BLACKENED SALMON BLT \$16**  
DILL MAYO ON SOURDOUGH

**BANG BANG SHRIMP TACOS \$14**  
LIGHTLY BATTERED SHRIMP, CHEF'S  
SPECIAL SAUCE, LETTUCE, PICO DE GALLO

**BAKED BRIE BLT \$14**  
RASPBERRY MAYO ON TOASTED  
SOURDOUGH

\*PROUDLY SERVING BOAR'S HEAD MEATS

## Smash Style Burgers

2, 4OZ PATTIES | VEGETARIAN OPTION AVAILABLE \$12  
ALL BURGERS COME WITH LETTUCE, TOMATO, CHIPS | SUBSTITUTE FRIES \$2, SWEET POTATO FRIES \$3.50

**CLASSIC \$13**  
AMERICAN CHEESE, LETTUCE,  
TOMATO, SPECIAL SAUCE

**EL JEFE BURGER \$15**  
CHORIZO & GROUND BEEF BLEND,  
QUESO OAXACA, SPICY AIOLI,  
POBLANO PEPPERS

**COBB \$16**  
BACON, AVOCADO, GORGONZOLA

**MUSHROOM SWISS \$14**  
SAUTÉED MUSHROOMS, SWISS CHEESE

**CHEDDAR BACON RANCH \$15**  
CRISPY BACON, SHARP CHEDDAR

## Pasta

AVAILABLE AFTER 5PM

PROUDLY SERVING LA FABBRICA DELLA PASTA FROM  
THE CAMPANIA REGION OF ITALY - THE BIRTHPLACE OF DRY PASTA

**PAPPARDELLE SHORT RIB RAGU \$24**

**RIGATONI BOLOGNESE \$22**

**PASTA PRIMAVERA \$21/V**  
PENNÉ WITH VEGETABLES, WHITE WINE, GARLIC SAUCE

**LINGUINI & MEATBALLS \$19**

**CHICKEN PARMIGIANA \$22**  
IN VODKA SAUCE OVER LINGUINI

**WILD MUSHROOM RAVIOLI \$26**  
CREMINI & PORCINI MUSHROOMS, MARSALA REDUCTION,  
CHERRY TOMATOES, RICOTTA SALATA

## Entrées

AVAILABLE AFTER 5PM

**12OZ. NEW YORK STRIP STEAK \$38**  
CIPOLLINI ONIONS, RED WINE REDUCTION,  
SIDE GRILLED ASPARAGUS & MASHED POTATOES

**GENERAL TSO'S BEEF KABOBS \$26**  
8OZ CUBED SIRLOIN, BELL PEPPERS, ONIONS,  
SESAME SEEDS, SERVED WITH RICE & BROCCOLI

**14OZ. BONE-IN PORK CHOP \$34**  
PEACH BACON MARMALADE, SIDE GRILLED ASPARAGUS &  
MASHED POTATOES

**SCOTTISH SALMON \$28**  
SWEET MUSTARD, PISTACHIO CRUST, SIDE GRILLED  
ASPARAGUS & MASHED POTATOES

**CHICKEN MILANESE \$22**  
ARUGULA, CHERRY TOMATOES, RICOTTA SALAD,  
PICKLED RED ONION, LEMON VINAIGRETTE

**LEMON CAPER CHICKEN \$24**  
CAPERS, LEMON WHITE WINE GARLIC SAUCE, SIDE GRILLED  
ASPARAGUS & MASHED POTATOES

**QUINOA BOWL \$13**  
ARUGULA, QUINOA, SHAVED BRUSSELS SPROUTS,  
SWEET POTATOES, CHICKPEAS

ADD CHICKEN \$3, GRILLED SHRIMP \$8,  
SALMON \$10, STEAK \$12