

THE Valley House

BAR + RESTAURANT

Appetizers



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

CHICKEN FINGERS & FRIES \$13

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

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

FRIED ARTICHOKE \$14 [V]
ZUCCHINI PUREE, FRIED LEEKS,
SUNDRIED TOMATOES, BASIL PESTO,
BALSAMIC GLAZE

BUFFALO EGGROLLS \$13
BUFFALO CHICKEN, RANCH DRESSING

CHICKEN SATAY SKEWERS \$14
CHARGRILLED KOREAN BBQ
MARINATED CHICKEN, PEANUT GINGER
SAUCE, ASIAN SLAW

CHEESESTEAK EGGROLLS \$13
CHOPPED STEAK, SRIRACHA KETCHUP

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

EGGPLANT NAPOLEON \$14 [V]
CRISPY FRIED EGGPLANT, FRESH
MOZZARELLA, TOMATO, PESTO,
BALSAMIC DRIZZLE

VALLEY HOUSE NACHOS \$13 [V]
CORN TORTILLAS, 3 CHEESE BLEND,
SOUR CREAM, PICO DE GALLO
ADD CHICKEN, PORK, OR CHILI \$4

BURRATA DELLA CASA \$16
FRESH BURRATA OVER SUNDRIED
TOMATO PESTO, TOPPED WITH A
ROASTED RED PEPPER & CAPER
CAPONATA, BALSAMIC GLAZE, FRESH
BREAD

GREG'S WESTBROOK CHILI \$10

FRENCH ONION SOUP \$9

SOUP OF THE DAY \$8



Salads



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

VALLEY HOUSE SALAD \$10 [V]
SPRING MIX, CUCUMBER, TOMATO,
SHREDDED CARROTS, HOUSE
BALSAMIC
SMALL HOUSE SALAD \$6

CEASAR SALAD \$10 [V]
ROMAINE LETTUCE, CROUTONS,
SHAVED PARMESAN
SMALL CEASAR SALAD \$6

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

ARUGULA CAPRESE \$14 [V]
ARUGULA, FRESH MOZZARELLA,
TOMATO, PICKLED RED ONION,
BALSAMIC PESTO DRESSING

GREEK TRADITIONAL \$14 [V]
ROMAINE LETTUCE, FETA CHEESE,
BELL PEPPERS, RED ONION,
KALAMATA OLIVES, CHERRY
TOMATOES, CUCUMBER, GRILLED PITA,
TZATZIKI, GREEK DRESSING

SPINACH & GOAT CHEESE \$14 [V]
SPINACH & SPRING MIX,
GOAT CHEESE, CRAISINS, PISTACHIO
CRUMBLE, RASPBERRY VINAIGRETTE

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

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

HEIRLOOM & BURRATA \$15 [V]
HEIRLOOM TOMATOES, BURRATA
CHEESE, BASIL, BALSAMIC
REDUCTION, EVOO

WEDGE SALAD \$10
ICEBURG LETTUCE, BACON, CHERRY
TOMATO, RED ONION, CHUNKY BLEU
CHEESE DRESSING

Smash Style Burgers



2 4OZ. PATTIES ON A SEEDED BUN | SUBSTITUTE VEGETARIAN PATTY ON ANY BURGER |
ALL BURGERS COME WITH LETTUCE, TOMATO, & CHIPS | SUBSTITUTE FRIES \$2.50,
SWEET POTATO FRIES \$4, ONION RINGS \$4

CLASSIC \$14
AMERICAN CHEESE, LETTUCE,
TOMATO, SPECIAL SAUCE

EL JEFE \$15
CHORIZO SAUSAGE & GROUND BEEF
BLEND, QUESO FRESCO, SPICY AIOLI,
POBLANO PEPPERS

BACON BLEU \$15
BALSAMIC CARMELIZED ONIONS,
BACON, CREAMY BLEU CHEESE SAUCE

CAJUN SMASH \$14
BLACKENED BEEF, CAJUN MAYO,
PEPPERJACK CHEESE, FRIZZLED
ONIONS

TRUFFLE & SWISS \$16
SAUTEED MUSHROOMS, SWISS
CHEESE, TRUFFLE DEMIGLACE AIOLI

CHEDDAR BACON RANCH \$15
CRISPY BACON, CHEDDAR CHEESE,
RANCH

Handhelds



GLUTEN FREE ROLLS AVAILABLE | SERVED WITH CHIPS | SUBSTITUTE FRIES \$2.50, SWEET
POTATO FRIES \$4, ONION RINGS \$4

**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 BREAST,
COOPER SHARP CHEESE, SEEDED
LONG ROLL

ITALIAN CHICKEN CUTLET \$15
SPINACH, ROASTED RED PEPPERS,
SHARP PROVOLONE CHEESE, SEEDED
LONG ROLL

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

CALI TURKEY* WRAP \$14
SLICED TURKEY, AVOCADO, BACON,
L/T/O, PEPPER JACK CHEESE, CAJUN
MAYO, FLOUR TORTILLA WRAP

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

CHICKEN SALAD CLUB \$14
LETTUCE, TOMATO, BACON, TOASTED
SOURDOUGH BREAD

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

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

ARUGULA CAPRESE \$14 [V]
ARUGULA, FRESH MOZZARELLA,
TOMATOES, PICKLED RED ONION,
PESTO DRESSING, SOURDOUGH
BREAD ADD CHICKEN \$3

BLACKENED SALMON BLT \$16
BLACKENED GRILLED SALMON, BACON,
LETTUCE, DILL AIOLI, SOURDOUGH

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

BAKED BRIE BLT \$14
BRIE SPREAD, BACON, LETTUCE,
RASPBERRY MAYO ON TOASTED
SOURDOUGH

ROASTED PORK SANDWICH \$14
MARINATED & BRAISED PORK
SHOULDER, SAUTEED SPINACH,
ROASTED RED PEPPERS, SHARP
PROVOLONE, SEEDED LONG ROLL

*PROUDLY SERVING BOAR'S HEAD
MEATS

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
BRAISED SHORT RIB RAGU, RICOTTA CHEESE

VH GNOCCHI \$24
ASIAGO CHEESE AND POTATO DUMPLING GNOCCHIS, CRISPY
PANCETTA, MUSHROOMS, BROWN BUTTER SAGE SAUCE

SAUSAGE & RIGATONI \$23
CRUMBLED SWEET ITALIAN SAUSAGE, SPINACH, MUSHROOMS,
SUNDRIED TOMATO, DEMI-CREAM SAUCE, PARMESAN CHEESE

PENNE VODKA \$21
PENNÉ PASTA, HOUSE VODKA SAUCE, PANCETTA, PEAS

CHICKEN PARMIGIANA \$22
SEASONED & BREADED CHICKEN CUTLET, HOUSE VODKA SAUCE
OVER LINGUINI MARINARA ALSO AVAILABLE

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

Entrées



AVAILABLE AFTER 5PM

14 OZ. NEW YORK STRIP STEAK \$39
RED WINE REDUCTION, CIPOLLINI ONION, GRILLED ASPARAGUS &
MASHED POTATOES

STEAK KABOBS \$26
8OZ. KOREAN MARINATED CUBED SIRLOIN, GRILLED BELL
PEPPERS & ONIONS, SESAME SEEDS, SERVED WITH WILD RICE
AND BROCCOLI

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

SCOTTISH SALMON \$30
ISLE OF SKYE SALMON, SWEET MUSTARD, PISTACHIO CRUMBLE,
GRILLED ASPARAGUS & MASHED POTATOES

CHICKEN MILANESE \$22
BREADED & SEASONED CHICKEN CUTLET, ARUGULA, CHERRY
TOMATOES, RICOTTA SALATA, PICKLED RED ONION, LEMON
VINAIGRETTE

LEMON CAPER CHICKEN \$24
LIGHTLY FLOURED PAN SEARED CHICKEN BREAST, CAPERS, LEMON
WHITE WINE GARLIC SAUCE, GRILLED ASPARAGUS & MASHED
POTATOES

QUINOA BOWL \$13
QUINOA & RICE MIX, ROASTED BRUSSEL SPROUTS, ROASTED
SWEET POTATOES, CHICKPEAS,
ADD CHICKEN \$6, SHRIMP \$8, SALMON \$12, STEAK \$10