

THE Valley House

BAR + RESTAURANT

Appetizers



BUFFALO WINGS (8) \$15
MILD, HOT, GARLIC PARM, BBQ, BEE STING, VAMPIRE (GARLIC PARM & BUFFALO), LEMON PEPPER, DRY RUB

STUFFED LONG HOTS \$15
CHORIZO SAUSAGE, SHARP PROVOLONE, HOUSE MARINARA

CALAMARI \$15
SWEET PEPPERS, SUNDRIED TOMATOES, KALAMATA OLIVES, SWEET CHILI GLAZE

CHICKEN QUESADILLA \$15
TINGA MARINATED CHICKEN BREAST, PICO DE GALLO, SOUR CREAM, FLOUR TORTILLA

EGG ROLLS (6) \$14
·**CHEESESTEAK** CHOPPED PHILLY STEAK, SRIRACHA KETCHUP
·**BUFFALO CHICKEN** BUFFALO STYLE CHICKEN, RANCH

STREET CORN DIP \$14 [V]
ROASTED CORN, LIME CREMA, QUESO FRESCO, TAJÍN SPICE, FRESH CILANTRO, TORTILLA CHIPS

CHICKEN SATAY SKEWERS \$14
CHARGRILLED KOREAN BBQ MARINATED CHICKEN, PEANUT GINGER SAUCE, SIDE COLESLAW

FRIED PICKLES (6) \$13 [V]
BREADED & SEASONED DILL PICKLE SPEARS, HORSERADISH CREAM SAUCE

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

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

CHICKEN TENDERS & FRIES \$14
BREADED & SEASONED CHICKEN TENDERS, FRENCH FRIES

FRIED ARTICHOKE \$14 [V]
HOUSE BREADED & SEASONED WHOLE ARTICHOKE, FRIED LEEKS, SUN DRIED TOMATO, BASIL PESTO, BALSAMIC GLAZE

G.B.'S FAMOUS CHILI \$10

FRENCH ONION SOUP \$10

SOUP OF THE DAY \$8



Salads



ADD GRILLED CHICKEN \$7, GRILLED SHRIMP \$9, SALMON \$12 | MAKE IT A WRAP \$1

VALLEY HOUSE SALAD \$12 [V]
SPRING MIX, CUCUMBER, TOMATO, SHREDDED CARROTS, HOUSE BALSAMIC
SMALL HOUSE SALAD \$7

CEASAR SALAD \$12 [V]
ROMAINE, CROUTONS, SHAVED PARMESAN, CLASSIC CAESAR
SMALL CEASAR SALAD \$7

BBQ CHOPPED SALAD \$17
ROMAINE & SPRING MIX, HOUSE MARINATED GRILLED CHICKEN, BLACK BEANS, CORN, AVOCADO, TORTILLA STRIPS, BBQ RANCH DRESSING

GREEK TRADITIONAL \$15 [V]
ROMAINE, FETA, BELL PEPPERS, RED ONION, KALAMATA OLIVES, TOMATOES, CUCUMBER, GRILLED PITA, TZATZIKI, HOUSE GREEK DRESSING

ASIAN CRUNCH \$14 [V]
SPRING MIX, RED CABBAGE, GREEN ONIONS, CILANTRO, EDAMAME, CARROTS, CRISPY WONTONS, SESAME SEEDS, SESAME GINGER DRESSING

SPINACH & GOAT CHEESE \$15 [V]
SPINACH & SPRING MIX, GOAT CHEESE, CRAISINS, PISTACHIO CRUMBLE, RASPBERRY VINAIGRETTE

SOUTH BEACH SHRIMP \$19
ROMAINE, BLACKENED GRILLED SHRIMP, AVOCADO, ROASTED CORN, BLACK BEANS, TOMATO, QUESO FRESCO, CHIPOTLE RANCH DRESSING

THE DASH \$17
ROMAINE, CHICKPEAS, DICED SALAMI, MARINATED ARTICHOKE HEARTS, SUNDRIED TOMATO, RED ONION, FRESH MOZZARELLA, PARMESAN CHEESE, RED WINE VINEGAR DIJON DRESSING

BURRATA CAPRESE \$16 [V]
SEASONAL TOMATOES, FRESH BURRATA CHEESE, BASIL, BALSAMIC GLAZE, EVOO ADD CHICKEN \$4

WEDGE SALAD \$12 [V]
ICEBERG WEDGE, BACON, CHERRY TOMATO, RED ONION, BLEU CHEESE CRUMBLE, BLEU CHEESE DRESSING

Smash Style Burgers



2 4OZ. PATTIES ON A SEEDED BUN | SUB VEGETARIAN PATTY FOR ANY BURGER \$1
ALL BURGERS COME WITH LETTUCE, TOMATO, & POTATO CHIPS | SUB FRIES \$3, SWEET POTATO FRIES \$4, ONION RINGS \$4 | GLUTEN FREE BUN \$2

CLASSIC \$15
AMERICAN CHEESE, LETTUCE, TOMATO, SPECIAL SAUCE

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

FRENCH ONION SMASH \$15
SAUTÉED ONIONS, SWISS & PROVOLONE CHEESE, BLACK GARLIC AIOLI

CAJUN SMASH \$15
BLACKENED BEEF, CAJUN MAYO, PEPPERJACK CHEESE, FRIZZLED ONIONS

TRUFFLE & SWISS \$16
SAUTÉED MUSHROOMS, SWISS CHEESE, TRUFFLE DEMI-GLACE AIOLI

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

CHIMICHURRI SMASH \$16
FRIED EGG, HOUSE CHIMICHURRI SAUCE, CHEDDAR CHEESE

ELOTE SMASH \$16
TWO FLOUR TORTILLAS, MELTED CHEDDAR, MEXICAN STREET CORN, SHREDDED LETTUCE, QUESO FRESCO, SRIRACHA LIME CREMA

Handhelds



SERVED WITH POTATO CHIPS | GLUTEN FREE BUN AVAILABLE \$2 | SUB FRIES \$3 | SWEET POTATO FRIES \$4, ONION RINGS \$4 | MAKE IT A WRAP \$1

HOUSE GRILLED CHICKEN SANDWICH \$14
MARINATED GRILLED CHICKEN BREAST, LETTUCE, TOMATO, CAJUN MAYO

CHEESESTEAK \$15
COOPER SHARP, SEEDED LONG ROLL

CHICKEN CHEESESTEAK \$15
FRESH GROUND CHICKEN BREAST, COOPER SHARP, SEEDED LONG ROLL

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

FRIED CHICKEN SANDWICH \$15
·**CLASSIC** PEPPERJACK, FRIZZLED ONION, AVOCADO, CAJUN MAYO
·**NASHVILLE STYLE** TOSSED IN HOT SAUCE, PICKLES, COLESLAW

CHICKEN CUTLETS \$16
·**DIABLO** CHORIZO STUFFED LONG HOT, SUN DRIED TOMATO, SAUTÉED SPINACH, SHARP PROVOLONE, GARLIC AIOLI, SEEDED LONG ROLL
·**VODKA** HOUSE VODKA SAUCE, MOZZARELLA, SEEDED LONG ROLL
·**ITALIAN** SAUTÉED SPINACH, ROASTED RED PEPPERS, SHARP PROVOLONE, SEEDED LONG ROLL

GRILLED REUBEN \$15
CHOICE OF CORNED BEEF OR TURKEY MELTED SWISS, SAUERKRAUT, THOUSAND ISLAND, MARBLED RYE

TACOS (2) \$15
CHOICE OF FLOUR OR CORN TORTILLA
·**BANG-BANG SHRIMP** LIGHTLY BATTERED SHRIMP, CHEF'S HOUSE BANG-BANG SAUCE, LETTUCE, PICO DE GALLO
·**CARNITAS** MARINATED PORK, QUESO FRESCO, PICO DE GALLO
·**CHICKEN FAJITA** GRILLED CHICKEN, SAUTÉED ONIONS & PEPPERS, PICO DE GALLO, QUESO FRESCO, HOUSE SALSA VERDE

FRENCH DIP \$16
ROAST BEEF, SHARP PROVOLONE, HORSERADISH CREAM SAUCE, AU JUS

ARUGULA CAPRESE \$14 [V]
ARUGULA, FRESH MOZZARELLA, TOMATO, PICKLED RED ONION, BASIL PESTO, SOURDOUGH BREAD
ADD CHICKEN \$4

BLACKENED SALMON BLT \$17
BLACKENED GRILLED SALMON, BACON, LETTUCE, DILL AIOLI, SOURDOUGH

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

GYRO \$16
CHOICE OF CHICKEN OR LAMB TZATZIKI SAUCE, LETTUCE, TOMATO, RED ONION, FETA, GRILLED PITA

ROASTED PORK SANDWICH \$15
SLOW ROASTED PORK SHOULDER, SAUTÉED SPINACH, ROASTED RED PEPPERS, SHARP PROVOLONE, SEEDED LONG ROLL

CALI TURKEY WRAP \$15
SLICED TURKEY, AVOCADO, BACON, L/T/O, PEPPER JACK, CAJUN MAYO, FLOUR TORTILLA

Entrees



AVAILABLE AFTER 5PM

NEW YORK STRIP STEAK \$42
CERTIFIED ANGUS 12 OZ. NY STRIP, HOUSE DEMI-GLACE, CIPOLLINI ONION, GRILLED ASPARAGUS & MASHED POTATOES

STEAK KABOBS \$30
12OZ. KOREAN MARINATED SIRLOIN, GRILLED BELL PEPPERS & ONIONS, SESAME SEEDS, SERVED WITH WILD RICE AND STEAMED BROCCOLI

14OZ. PRIME PORK CHOP \$32
PRIME RESERVE FRENCH CUT PORK CHOP, BACON & PEACH PRESERVE GLAZE, GRILLED ASPARAGUS & MASHED POTATOES

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

CHICKEN MILANESE \$22
HOUSE BREADED & SEASONED CHICKEN CUTLET, ARUGULA, CHERRY TOMATOES, GRATED PARMESAN, 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 \$15
QUINOA & RICE BLEND, ROASTED BRUSSEL SPROUTS, ROASTED SWEET POTATOES, GARBANZO BEANS, ARUGULA
ADD CHICKEN \$7, GRILLED SHRIMP \$9, GRILLED SALMON \$12

CHICKEN SALTIMBOCCA \$26
PAN SEARED CHICKEN BREAST, THINLY SLICED PROSCIUTTO, SAGE, VEAL DEMI-GLACE, PROVOLONE, GRILLED ASPARAGUS & MASHED POTATO

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

PENNE VODKA \$22
PENNE PASTA, HOUSE VODKA SAUCE, DICED PANCETTA, PEAS

CHICKEN PARMIGIANA \$23
HOUSE BREADED & SEASONED CHICKEN CUTLET, HOUSE VODKA SAUCE OVER LINGUINI MARINARA ALSO AVAILABLE UPON REQUEST

WILD MUSHROOM RAVIOLI \$24 [V]
CREMINI & PORCINI MUSHROOM STUFFED RAVIOLIS, MARSALA REDUCTION, CHERRY TOMATOES, GRATED PARMESAN

Desserts

HOUSE BREAD PUDDING \$11
W/ SCOOP OF VANILLA ICE CREAM

HOUSE CRÉME BRULEE \$10

KEY LIME PIE \$10

PEANUT BUTTER EXPLOSION \$10

RASPBERRY MARBLE CHEESECAKE \$10

CHOCOLATE LAVA CAKE \$11

AFFOGATO \$9
ESPRESSO OVER VANILLA ICE CREAM

CARROT CAKE \$10