

# 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 OF ASIAN SLAW

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

**EGGPLANT NAPOLEON \$14 [V]**  
CRISPY FRIED EGGPLANT, FRESH MOZZARELLA, TOMATO, BASIL 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

**CRISPY POTSTICKERS \$14**  
CRISPY FLASH FRIED PORK DUMPLINGS, CITRUS SOY PONZU SAUCE, SESAME SEEDS

**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

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

**CRISPY WONTON CHICKEN \$18**  
CRISPY CHICKEN, SPRING MIX, RED CABBAGE, GREEN ONIONS, CILANTRO, EDAMAME BEAN, SHREDDED CARROTS, WONTONS, SESAME SEEDS, THAI GINGER DRESSING  
MAKE IT WITH AHI TUNA \$20

**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, ADD FRESH SHAVED PROSCIUTTO \$4

## 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 | SUB GLUTEN FREE BUN \$2

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

**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 | SUB GLUTEN FREE BUN \$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 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) \$16

CHOICE OF FLOUR OR CORN TORTILLA  
·**BANG-BANG SHRIMP** LIGHTLY BATTERED SHRIMP, CHEF'S HOUSE BANG-BANG SAUCE, LETTUCE, PICO DE GALLO  
·**AHI TUNA** SUSHI GRADE AHI TUNA, CILANTRO LIME CABBAGE SLAW, AVOCADO, GREEN ONION, SESAME SEEDS, WASABI AIOLI, SRIRACHA

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

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

**NASHVILLE CHICKEN \$16**  
HOUSE BRINED CRISPY FRIED CHICKEN TOSSED IN BUFFALO SAUCE, PICKLES, COLE SLAW

**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

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

**CRISPY CHICKEN WRAP \$15**  
HOUSE BREADED & SEASONED CHICKEN CUTLET, BACON, SHARP CHEDDAR, LETTUCE, TOMATO, CAJUN MAYO

## 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 MUSTARD 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 & WILD RICE BLEND, ROASTED BRUSSEL SPROUTS, ROASTED SWEET POTATOES, GARBANZO BEANS, ARUGULA, SOY GLAZE  
ADD CHICKEN \$7, GRILLED SHRIMP \$9, GRILLED SALMON \$12

**AHI TUNA POKE BOWL \$26**  
SUSHI GRADE AHI TUNA, AVOCADO, EDAMAME, CUCUMBER, GREEN ONION, RICE, CRISPY WONTON, WASABI AIOLI, SOY GLAZE, SRIRACHA

**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**