

STARTERS

Crispy Chicken Wings	\$15	Valley Chips	\$9
Plain, BBQ, Buffalo, Teriyaki, Garlic Parm, or Thai	Chili	Fried Potato Slices Served w/ Boom Boom Sa	auce
Italian Nachos	\$18	Boneless Chicken Bites	\$13
Veal, Pork, & Beef w / Roasted Red Peppers in Marinara w / Mozzarella, & Ricotta Extra Chips + \$3		Plain, BBQ, Buffalo, Teriyaki, Garlic Parm, or Tha	i Chili
·	\$11	Spinach & Artichoke Dip	\$15
Jalapeño Poppers Fried and Battered, Filled with Cream Cheese	ŞII	Spinach, Artichoke & Cheeses Baked & Serve w/House Made Chips	ed
Bacon Wrapped Scallops	\$18	Coconut Shrima	\$17
Scallops Dipped in Buttermilk, Coated w/ Panko, Wrapped in Bacon		Coconut Shrimp \$17 Battered in Coconut & Fried. Served w/ Duck Sauce	
Fried Pickles	\$11		
Fried and Battered Pickles. Served w/ Boom Boom		Calamari Sicilian	\$12
Sauce		Fried Squid Dipped in Buttermilk, Finished in a	
Shrimp Cocktail \$4.5	each	Butter Sauce w/ Green Olives & Hot Peppers Calamari Balsamic +\$1	5
Cocktail Sauce & Lemon			
	S O	U P	
	Cup \$6	Bowl \$9	

up \$6 | Bowl \$

Pastine & Broth

Chicken Escarole

Chicken w/ Blend of Vegetables in

house made Broth

Pastine heated in House made Chicken Broth

Soup of the Day

Ask Server About Our Rotating
Soup of the Day

SALAD

Arugala Salad	\$12	Caesar Salad	\$13
Arugula, Red Onion, Cucumber, Kalamata Olives, Cherry Tomatoes & Parm Cheese., Finished in a Lemon Vinaigrette		Romaine, Shaved Parmesan, House made Croutons. Finished in Lemon Caesar Dressing	
Chicken Waldorf \$17 Grilled Chicken, Romaine, Apples, Candied Walnuts, & Cheeses. Finished in House Made Mustard, House Made Waldorf Dressing	0.17	Chicken Cobb	\$18
	nuts, &	Grilled Chicken, Romaine, Cucumber, Tomatoes, Crumbled Bleu Cheese, Chopped Bacon, Bermuda Onion, Hard Boiled Egg. Choice of Dressing	
		Strawberry Spinach	\$13
ADD ONS: Grilled Shrimp +\$4.5each Tuna +\$6 Chicken +\$7 Salmon +\$14 Beef Tips +\$14		Strawberries, Spinach, Candied Walnuts, Cucumber, Goat Cheese. House Honey-Lemon Vinaigrette	



PARM'S

\$23 | \$27 | \$19

Chicken Parm

Battered and Fried Chicken, Mozzarella, House made Marinara Sauce Your Choice of Pasta

Veal Parm

Battered and Fried Veal, Mozzarella, House Made Marinara Sauce Your Choice Of Pasta

Eggplant Parm

Battered and Fried Eggplant Layered w/ Mozzarella and House Made Marinara Your Choice of Pasta

\$25 | \$29

\$21

CHICKEN & VEAL

Your Choice of Potato and Vegetable or Pasta

\$24 | \$27

\$26 | \$29

Chicken | Veal Milanese

Panko Crusted, Served on Top of Bed of Mixed Greens, Tomatoes, & Red Onion w/ Shaved Parmesan & Lemon Vinaigrette

Chicken | Veal Marsala

Pan-Seared with Mushrooms in a Marsala Wine Sauce

Chicken | Veal Piccata

Sauteed With Capers Simmered in a White Wine Lemon Butter Sauce

Chicken Feta

Grilled Chicked, Topped with Roasted Red Peppers and Grated Parmesan Cheese

SEAFOOD

Your Choice of Potato and Vegetable or Pasta \$29 | \$25 | \$28

Salmon Grand Marnier

Sautéed in Egg Batter, Finished in Grand Marnier Garlic Butter Sauce. Garnished with Fresh Oranges

Baked Haddock

Baked w/ Ritz Cracker Crumbs, Butter, White Wine, and Lemon Juice

Salmon Cusabi

Grilled w/ Teriyaki Glaze, Topped with Pickled Red Onions & Drizzled w/ Cucumber Wasabi Sauce

GRILL

\$32 | \$27 | \$42

Grilled Beef Tips

Grilled and Marinated, Served w/ Country Mashed Potatoes and Veg of the Day

Bacon Jam Pork Chop

Grilled to Your Liking, Topped w/ Chef's Bourbon Fire Bacon Jam w/ Your Choice of Two Sides

Ribeye Steak

Grilled 14oz Ribeye, Topped with Gorgonzola Cream Sauce. Served with Your Choice of Two Sides

PASTA

\$23

\$23

Rigatoni Bolognese

Blend of Veal, Pork, and Beef in a Marinara Cream Sauce, a Dollop of Ricotta, Fresh Basil. Served with Garlic Bread

Cajun Chicken Pasta

Penne Pasta, Seared Chicken, Sundried Tomatoes, & Spinach, Simmered in a Zesty New Orleans Style Alfredo Sauce

Ravioli Al Formaggio

Cheese Filled Ravioli, Marinara Sauce, Mozzarella Cheese

CHEESE I IIIEU NAVIOII, MAI IIIAI A SAUCE, MOZZAI EIIA CHEESE

Buffalo Mac & Cheese

Crispy Chicken, & Penne Pasta, Tossed in a Creamy Buffalo Cheese Sauce. Topped with Bleu Cheese

Shrimp Scampi

\$29

\$19

\$22

Shrimp, White Wine Butter Sauce w/ Tomatoes and onions Served Over Linguini

SIDES

Mashed Potato | Baked Potato
House Salad \$5 | Caesar Salad \$6
Meatballs (2) \$6 | Pasta Marinara \$7 | Pasta Pink Vodka \$9 | GF Pasta Marinara \$6 | Pasta with Clam Sauce \$9
French Fries \$4 | Valley Chips \$5