

DINNER

V A L L E Y G R I L L E

SHAREABLES

DEVEILED EGGS Candied Bacon Paprika Green Onion	12	BURRATA CAPRESE Heirloom Tomatoes Basil Oil Balsamic Pearls	15
SHRIMP PROVENÇAL 4ct Red Peppers Local Heirloom Tomatoes White Rice	14	COCA-COLA STEAK TIPS Teriyaki Sauce Onion Straws	12

GARDENS & SOUPS

Protein Options Available: Chicken 7 | 13/15 Shrimp 10 | 4oz Ora King Salmon 13

RIVERS BEND CHILI Topped with Cheese	4.6	SOUP DU JOUR Served with Crackers	4.6
CHOPPED CAESAR Romaine Grated Parmesan Croutons Caesar Dressing	8.10	SOUTHWEST COBB Crispy Tortillas Black Bean & Corn Salsa Cheddar-Jack Cheese Avocado Sriracha Ranch	8.12
HOUSE SALAD Bacon Onion Tomato Cucumber Ranch Dressing	6.9	AUTUMN APPLE SALAD Mixed Greens Red Onion Butternut Squash Goat Cheese Walnuts Cranberries Apple Cider Vinaigrette	9.12

CHEF'S PASTAS & FLATBREADS

CHICKEN BASIL PESTO GNOCCHI Garlic Confit Spinach Local Cherry Tomatoes Burrata	22	BUFFALO CHICKEN FLATBREAD Buffalo Sauce Mozzarella Bleu Cheese Crumbles Green Onion Ranch Dressing	14
BRAISED SHORT RIB PASTA Pappardelle Roasted Mushrooms Roasted Tomatoes Tomato Cream Sauce Parmesan	28	BBQ CHICKEN FLATBREAD BBQ Sauce Mozzarella Red Onions Jalapeno	14
JAPANESE PUMPKIN RAVIOLI Butternut Squash Apples Sage Sake Sauce Candied Walnuts Goat Cheese	30	12" CAULIFLOWER CRUST PIZZA BYO UP TO FOUR TOPPINGS Pepperoni Ham Bacon Sausage Peppers Onions Olives Banana Peppers Mushrooms	15
		MARGARITA FLATBREAD Garlic Oil Basil Roasted Tomatoes Mozzarella Cheese	16

CHEF'S FEATURES

MEATBALL SUB Provolone Cheese Marinara Artisan Bread	12	S'MORES WAFFLE CONE Chocolate Syrup Vanilla Ice Cream Graham Cracker	7
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LOCAL CUTS

CHOOSE YOUR CUT:

8OZ PRIME FILET MIGNON	48
PRIME FILET DUET Oishi Shrimp Creamy Garlic Parmesan Sauce	54
18OZ COWBOY RIBEYE	75
8OZ BERKSHIRE PORK CHOP	24

CHOICE OF 2 SIDES & 1 TOPPER:
Roasted Garlic Mashed Potatoes | Parmesan Truffle Fries |
Roasted Brussel Sprouts | Grilled Asparagus | Truffle Mac &
Cheese | Baked Potato -AVAILABLE AFTER 4PM-

TOPPERS:
Bearnaise | Demi | Horsey Cream | Truffle Butter |
Parmesan Butter | Bleu Cheese Butter | Chimichurri

SAIL & HOOK

CEDAR PLANK ORA KING SALMON Baby Squash Blend Roasted Red Potatoes Sweet Chili Sauce	36
WRECKFISH Eggplant Baby Squash Local Cherry Tomatoes Tomato Garlic Vinaigrette	32
FISH & CHIPS Beer-Battered Haddock Hand-Cut French Fries Tartar Sauce Coleslaw	18
PISTACHIO CRUSTED RED GROUPER FLO- RENTINE Spinach Local Heirloom Cherry Tomatoes Parmesan Cheese	36

BREWS

DRAFT

PLEASE ASK YOUR SERVER ABOUT OUR
ROTATING DRAFT OPTIONS

OTHER THINGS

BUDWEISER

BUD LIGHT

CORONA EXTRA

GUINNESS EXTRA STOUT

COORS LITE

WHITE CLAW HARD SELTZER

VODKA | TEQUILA HIGH NOON

COCKTAILS

BLOOD ORANGE MARGARITA | 12*

Corazon Blanco | Lime Juice | Agave | Solerno
Blood Orange Liqueur

MIXED BERRY LEMONADE | 12*

Tito's Vodka | Lemon Juice | Mixed Berry Syrup |
Lemonade

RASPBERRY LEMON DROP | 12*

Tito's Vodka | Lemon Juice | Raspberry Syrup |
Triple Sec | Lemon

ULTRA-RITA | 12*

Corazon Blanco | Lime Juice | Orange Juice |
Topped with Michelob Ultra

WINE

SAUVIGNON BLANC

Cult, Lodi, CA | 12

RIESLING

Wente, Monterey County, CA | 6

SPARKLING

Wycliff Brut, CA | 8*

SWEET WINE

New Age White, Argentina | 6*

PROSECCO

La Marca Prosecco, 187 ML, Italy | 9

ROSE

Meiomi, Sonoma Coast, CA | 7

PINOT GRIGIO

Proverbs, Central Coast, CA | 10

ROSE

Kim Crawford, New Zealand | 6

PINOT GRIGIO

Canyon Road, California | 7*

PINOT NOIR

Underwood, Oregon | 12*

CHARDONNAY

Proverbs, Central Coast, CA | 9*

CABERNET SAUVIGNON

Edge, Alexander Valley, CA | 8

CHARDONNAY

Canyon Road, California | 7*

CABERNET SAUVIGNON

Proverbs, Central Coast, CA | 10*

SAUVIGNON BLANC

Kim Crawford, New Zealand | 13