

DALE VALLEY GRILLE

SHAREABLES

DEVEILED EGGS Candied Bacon Paprika Green Onion	12	BURRATA CAPRESE Heirloom Tomatoes Basil Oil Balsamic Pearls	15
SHRIMP PROVENCAL 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 | 6oz Chilean 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

ITALIAN HERBED BRUSCHETTA CHICKEN Asparagus Mashed Potatoes Balsamic Reduction	28	NY STYLE CHEESECAKE Mixed Berry Compote Raspberry Coulis	6
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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
HALIBUT Eggplant Baby Squash Local Cherry Tomatoes Tomato Garlic Vinaigrette	34
FISH & CHIPS Beer-Battered Haddock Hand-Cut French Fries Tartar Sauce Coleslaw	18
PISTACHIO CRUSTED RED GROUPER FLORENTINE Spinach Local Heirloom Cherry Tomatoes Parmesan Cheese	36

B R E W S

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

C O C K T A I L S

BLOOD ORANGE MARGARITA | 12*
Corazon Blanco | Lime Juice | Agave | Solerno
Blood Orange Liqueur

RASPBERRY LEMON DROP | 12*
Tito's Vodka | Lemon Juice | Raspberry Syrup |
Triple Sec | Lemon

MIXED BERRY LEMONADE | 12*
Tito's Vodka | Lemon Juice | Mixed Berry Syrup |
Lemonade

ULTRA-RITA | 12*
Corazon Blanco | Lime Juice | Orange Juice |
Topped with Michelob Ultra

W I N E

- SAUVIGNON BLANC
Cult, Lodi, CA | 12
- SPARKLING
Wycliff Brut, CA | 8*
- PROSECCO
La Marca Prosecco, 187 ML, Italy | 9
- PINOT GRIGIO
Proverbs, Central Coast, CA | 10
- PINOT GRIGIO
Canyon Road, California | 7*
- CHARDONNAY
Proverbs, Central Coast, CA | 9*
- CHARDONNAY
Canyon Road, California | 7*
- SAUVIGNON BLANC
Kim Crawford, New Zealand | 13

- RIESLING
Wente, Monterey County, CA | 6
- SWEET WINE
New Age White, Argentina | 6*
- ROSE
Meiomi, Sonoma Coast, CA | 7
- ROSE
Kim Crawford, New Zealand | 6
- PINOT NOIR
Underwood, Oregon | 12*
- CABERNET SAUVIGNON
Edge, Alexander Valley, CA | 8
- CABERNET SAUVIGNON
Proverbs, Central Coast, CA | 10*