

# DINNER

## VALLEY GRILLE

### SHAREABLES

BLISTERED SHISHITO PEPPERS Sesame Ginger Dressing	12	SQUASH BLOSSOMS Tempura Batter   Ricotta Stuffing   Arrabiata Sauce	16
DRUNKEN SHRIMP Bacon Wrapped Shrimp   Tequila Buerre Blanc   Guacamole   Pico	17	COCA-COLA STEAK TIPS Teriyaki Sauce   Onion Straws	12

### GARDENS & SOUPS

*Protein Options Available: Chicken 7 | Shrimp 10 | Salmon 15*

RIVERS BEND CHILI Topped with Cheese	4.6	SOUP DU JOUR Served with Crackers	4.6
CHOPPED CAESAR Gem Lettuce   Grated Parmesan   Croutons   Caesar Dressing	8.10	TPC SALAD Dried Cranberries   Red Onion   Bleu Cheese   Sunflower Seeds   Champagne Vinaigrette	8.11
HAM COBB SALAD Romaine   Bleu Cheese Crumbles   Egg   Bacon Croutons   Tomato   Pickled Ramps   Ramp Vinaigrette	10.14	SOUTHWEST COBB Crispy Tortillas   Black Bean & Corn Salsa   Cheddar-Jack Cheese   Avocado   Sriracha Ranch	8.12

### CHEF'S PASTAS & FLATBREADS

SHORT RIB PASTA Pappardelle   Roasted Tomatoes & Mushrooms	24	MARGARITA FLATBREAD Garlic Oil   Basil   Roasted Tomatoes   Mozzarella Cheese	16
TUSCAN CHICKEN FETTUCINE Roasted Red Pepper Cream Sauce   Parmesan   Parsley	22	GARDEN FLATBREAD Mushroom   Tomato   Onion   Peppers   Green Olives	13
BALLERINE ALA VODKA Vodka Sauce   Parmesan   Parsley	18	FLATBREAD Ham   Pepperoni   Bacon   Olive   Onion   Tomato   Mushroom   Banana Pepper   Cheese Additional Toppings After 3 Are \$1 Each	14

### CHEF'S FEATURES

SPINACH & BERRY SALAD Blueberries   Feta   Caramelized Walnuts   Red Onions	9.12	TEMPURA BATTERED CAULIFLOWER Spicy Sake Sauce	10
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### LOCAL CUTS

CHOOSE YOUR CUT:

8OZ PRIME FILET MIGNON	48
10OZ PRIME NEW YORK STRIP	45
10OZ DELMONICO	65
16OZ T-BONE	60

CHOICE OF 2 SIDES & 1 TOPPER:  
Roasted Garlic Mashed Potatoes | Parmesan Truffle Fries |  
Roasted Brussel Sprouts | Grilled Asparagus | Truffle Mac &  
Cheese

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

### SAIL & HOOK

CHILEAN SALMON Roasted Red Potatoes   Blistered Shishito   Shallot Dijon Vinaigrette	29
FISH & CHIPS Beer-Battered Haddock   Hand-Cut French Fries   Tartar Sauce   Coleslaw	18
REDFISH Beet Puree   White Asparagus   Roasted Cocktail Tomatoes	32
SEARED SCALLOPS Cauliflower Puree   Baby Carrots   Asparagus	34

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## BREWS

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### DRAFT

MILLER LITE | 5\*  
STELLA | 5\*  
LEINENKUGEL | 6\*  
GREAT LAKES | 6\*  
MICHELOB ULTRA | 5\*  
FIFTY WEST | 6\*  
SONDER | 6\*

### OTHER THINGS

BUDWEISER  
BUD LIGHT  
CORONA EXTRA  
GUINNESS EXTRA STOUT  
NUTRL  
WHITE CLAW HARD SELTZER  
VODKA | TEQUILA HIGH NOON

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## COCKTAILS

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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

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## WINE

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### SPARKLING

Wycliff Brut, CA | 8\*

### PROSECCO

La Marca Prosecco, 187 ML, Italy | 9

### SPARKLING ROSE

Courtage Brut Rose, 187ML, FR | 10

### PINOT GRIGIO

Canyon Road, California | 7\*

### CHARDONNAY

Proverbs, Central Coast, CA | 9\*

### CHARDONNAY

Canyon Road, California | 7\*

### CHARDONNAY

Meiomi, Santa Barbara, CA 2018 | 16

### CHENIN BLANC

White Rhino, South Africa 2019 | 10

### ROSE

Rose Mediterraneo | 6\*

### SWEET WINE

New Age White, Argentina | 6\*

### SWEET WINE

New Age Red | 6\*

### ROSE

Pannonica, Austria | 7\*

### CABERNET SAUVIGNON

Louis M Martini, Napa, CA 2018 | 10

### CABERNET SAUVIGNON

Proverbs, Central Coast, CA | 10\*

### PINOT NOIR

Underwood, Oregon | 12\*

### RED BLEND

Highland 41 Black Granite, Paso Robles, CA  
2019 | 15

### ARTISAN RED

Skyline, Central Valley, CA | 8