



## VALLEY ROCK

### Dinner at The Cantina

#### Appetizers / Sides

**Maine Lobster Crisp - Market Price** ☉  
Fresh Cold Water Maine Lobster with Idaho  
Potato Crisps

**Burrata \$17<sup>95</sup>** ☉  
Wild Flower Honey,  
Grilled Country Bread

**Valley Rock Potatoes \$9<sup>95</sup>** ☉☽  
Crispy Fingerling Potatoes Tossed With  
Rosemary, Thyme, Sea Salt & Mint

**Brussels Sprouts 13<sup>95</sup>** ☉  
Granny Smith Apples, Pistachio,  
Creme Fraiche

**Crispy Polenta Bites \$12<sup>95</sup>** ☉  
with Sriracha Aioli

**PEI Mussels \$19<sup>95</sup>**  
Sautéed with Garlic, White Wine & Butter.  
Served with Grilled Country Bread

**Organic Guacamole & Chips \$15<sup>95</sup>** ☉☽  
Valley Rock Guacamole with House Made Crispy Corn Tortilla Chips

**Grilled Octopus 21<sup>95</sup>** ☉  
Nduja, Garbanzo Puree, Romanesco

#### Salads

**Little Gem Caesar \$15<sup>95</sup>**  
Little Gem Lettuce, Shaved Pecorino, Sourdough Croutons,  
Creamy Caesar Dressing  
*Add Grilled Chicken \$10 or Grilled Shrimp \$12*

**Honey Nut Squash Salad \$14<sup>95</sup>** ☉  
Roasted Honey Nut, Arugula, Pesto, Point Reyes Bleu Cheese,  
Sweet & Spicy Pecans  
*Add Grilled Chicken \$10 or Grilled Shrimp \$12*

#### Entrees

**8oz Center Cut Filet 47<sup>95</sup>** ☉  
Delicata Squash, Chimichurri

**Black Pepper Seared Tuna BLT \$25<sup>95</sup>**  
Ahi Tuna, Applewood Bacon, Bibb Lettuce, Heirloom Tomato,  
Wasabi Mayo, Country Bread

**Pan Seared Halibut \$42<sup>95</sup>** ☉  
Parsnip Puree, Romesco Sauce & Crispy Parsnip

**Lobster Roll - Market Price**  
Cold Water Maine Lobster on a Toasted Bun with  
House Made Idaho Potato Crisps

**Wood Oven Roasted Branzino 39<sup>95</sup>** ☉  
Wild Rice, Capers, Piquillo Peppers, Olives,  
Herb Vinaigrette

**Valley Rock Burger \$19<sup>95</sup>**  
8oz Angus Beef Burger on a Brioche Bun served with Lettuce,  
Tomato, and Sautéed Onions and choice of American or  
Gruyere served with Herbed Potatoes  
*Add Side of Guacamole \$4 or Applewood Bacon \$5*

**Frenched Chicken \$28<sup>95</sup>**  
Parsnip, Roasted Maitake, Lemon Pan Sauce

**Soba Noodles \$23<sup>95</sup>**  
Cool Buckwheat Noodles with Cabbage, Edamame,  
Red Peppers & Peanut Lime Vinaigrette  
*Choice of: Sweet & Spicy Cauliflower \$5,  
Korean Short Ribs or Grilled Shrimp \$12*

**Veggie Burger \$17<sup>95</sup>**  
Beyond Burger on a Brioche Bun served with Lettuce, Tomato,  
and Sautéed Onions, served with Herbed Potatoes  
*Choice of American or Gruyere  
Add Side of Guacamole \$4*

#### Wood-Fired Oven Pizza

**Neapolitan \$18<sup>95</sup>**  
San Marzano Tomato Sauce, Fresh Mozzarella, Basil

**Pepperoni \$20<sup>95</sup>**  
Ezzo Crispy Cup Italian Pepperoni, San Marzano  
Tomato Sauce, Fresh Basil & Mozzarella

#### Specialty Pizzas

**White Truffle \$22<sup>95</sup>**  
White Truffle Oil Over Fontina and Mozzarella Cheese with  
Organic Wild Arugula & Fresh Lemon Zest

**Fall Harvest Pizza \$24<sup>95</sup>**  
Shaved Brussels, Nduja, Peppadews,  
Jasper Hill Clothbound Cheddar

#### Desserts - \$14<sup>95</sup>

**Chocolate Pot De Crème** ☉  
Cacao Nib

**Seasonal Dessert Special**

**Pumpkin Creme Brulee** ☉  
Organic Sugar Cane

Parties of 8 or more will be subject to 20% gratuity