

VALLEY ROCK

Dinner at The Cantina

Appetizers / Sides

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

> Brussels Sprouts 13.95 @ Granny Smith Apples, Pistachio,

Organic Guacamole & Chips \$15.95 @ V Valley Rock Guacamole with House Made Crispy Corn Tortilla Chips

Creme Fraiche

Little Gem Caesar \$15.95

Little Gem Lettuce, Shaved Pecorino, Sourdough Croutons, Creamy Caesar Dressing Add Grilled Chicken \$10 or Grilled Shrimp \$12

> 8oz Center Cut Filet 47.95 @ Delicata Squash, Chimichurri

Pan Seared Halibut \$42.95 @ Baby Bok Choy, Corn, Roasted Tomato, Spicy Miso

Wood Oven Roasted Branzino 39.95 @ Wild Rice, Capers, Piquillo Peppers, Olives, Herb Vinaigrette

> Chicken Milanese \$26.95 Panko Crusted Chicken Breast. Arugula, Cherry Tomatoes. Parmesan & Balsamic

Soba Noodles \$23.95 Cool Buckwheat Noodles with Cabbage, Edamame, Red Peppers & Peanut Lime Vinaigrette

Choice of: Sweet & Spicy Cauliflower \$5, Korean Short Ribs or Grilled Shrimp \$12

Burrata \$17.95 @ Heirloom Cherry Tomatoes, Tamarind Vinaigrette

> Crispy Polenta Bites \$12.95 @ with Sriracha Aioli

Corn, Red Onion, Jalapeno, Blue Corn Tortillas

Halibut Ceviche \$22.95 @

Crispy Fingerling Potatoes Tossed With Rosemary, Thyme, Sea Salt & Mint

PEI Mussels \$19.95 Sautéed with Garlic, White Wine & Butter. Served with Grilled Country Bread

Grilled Octopus 21.95 @ Nduja, Garbanzo Puree, Romanesco

Salads

Row 7 Tomato Salad \$14.95 @ Midnight Roma Tomatoes, Arugula, Walnut Pesto, Point Reyes Blue Cheese Add Grilled Chicken \$10 or Grilled Shrimp \$12

Entrees

Black Pepper Seared Tuna BLT \$25.95 Ahi Tuna, Applewood Bacon, Bibb Lettuce, Heirloom Tomato, Wasabi Mayo, Country Bread

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

> > Valley Rock Burger \$19.95

8oz Angus Beef Burger on a Brioche Bun served with Lettuce, Tomato, and Sauteed Onions and choice of American or Gruyere served with Herbed Potatoes Add Side of Guacamole \$4 or Applewood Bacon \$5

Veggie Burger \$17.95

Beyond Burger on a Brioche Bun served with Lettuce, Tomato, and Sauteed Onions, served with Herbed Potatoes Choice of American or Gruyere Add Side of Guacamole \$4

Wood-Fired Oven Pizza

Neapolitan \$18.95

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

Pepperoni \$20.95 Ezzo Crispy Cup Italian Pepperoni, San Marzano

Tomato Sauce, Fresh Basil & Mozzarella

Fall Harvest Pizza - 24.95

Specialty Pizzas

White Truffle \$22.95

White Truffle Oil Over Fontina and Mozzarella Cheese with Organic Wild Arugula & Fresh Lemon Zest

Shaved Brussels, Nduja, Peppadews, Jasper Hill Clothbound Cheddar

Desserts - \$14.95

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