

VALLEY ROCK

DINNER AT THE CANTINA

STARTERS

MAINE LOBSTER CRISP - MARKET PRICE (GF, DF)
Fresh Cold Water Maine Lobster with Idaho Potato Crisps

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

TRUFFLE FRIES \$12.95 (GF)
Truffle Ketchup, Aged Grana

CRISPY BRUSSELS SPROUTS \$13.95 (GF, V)
Maple, Sriracha, Black Sesame

ORGANIC GUACAMOLE & CHIPS \$15.95 (GF, V)
Valley Rock Guacamole with House Made Crispy Corn
Tortilla Chips

BURRATA \$17.95
Wild Flower Honey, Grilled Country Bread

VALLEY ROCK POTATOES \$9.95 (GF, V)
Crispy Fingerling Potatoes Tossed With Rosemary, Thyme,
Sea Salt & Mint

CRISPY POLENTA BITES \$12.95 (GF)
Bleu Cheese Fondue, Hot Honey

GRILLED OCTOPUS \$21.95 (GF, DF)
*Nduja, Garbanzo Puree, Romanesco

SOUPS & SALADS

LITTLE GEM CAESAR SALAD \$15.95
Little Gem Lettuce, Shaved Pecorino, Sourdough
Croutons, Creamy Caesar Dressing
Add Grilled Chicken \$10, Grilled Shrimp \$12 or Salmon \$16

BUTTERHEAD CITRUS SALAD \$14.95 (GF)
Cara Cara Orange, Grapefruit, Chive, Pistachio, Red
Onion, Citrus Vinaigrette
Add Grilled Chicken \$10, Grilled Shrimp \$12 or Salmon \$16

BUTTERNUT SQUASH SOUP \$13.95 (GF)
Creamy Butternut Squash Soup Topped with Zesty Creme
Fraiche and Toasted Pepitas

WOOD OVEN PIZZA

NEAPOLITAN \$18.95
San Marzano Tomato Sauce, Fresh Mozzarella, Basil

WHITE TRUFFLE \$22.95
White Truffle Oil Over Fontina and Mozzarella Cheese with Organic
Wild Arugula & Fresh Lemon Zest

PEPPERONI \$20.95
Ezzo Crispy Cup Italian Pepperoni, San Marzano Tomato Sauce, Fresh
Basil & Mozzarella

SPICY BROCCOLI \$20.95
Charred Broccoli, Applewood Smoked Bacon, Clothbound Cheddar

ENTREES

FRENCHED CHICKEN \$28.95 (GF)
Meyer Lemon Pan Sauce, Parsnip Puree

FAROE ISLAND SALMON \$32.95 (GF)
Broccolini, Baby Artichokes

PAN SEARED HALIBUT \$42.95 (GF)
Wild Mushrooms, Caramelized Onion, Zucchini

LOBSTER ROLL - MARKET PRICE
Cold Water Maine Lobster on a Toasted Bun with House Made
Idaho Potato Crisps

SHORT RIB TACOS \$24.95 (GF, DF)
Three, White Corn, Gluten Free Tortillas filled with Slow Braised
Short Ribs & Brussels Slaw. Served with Green Sauce and
Mesclun Greens. *Add Guacamole \$4*

BLACK PEPPER SEARED TUNA BLT \$24.95 (DF)
Ahi Tuna, Applewood Bacon, Bibb Lettuce, Heirloom Tomato,
Wasabi Mayo, Country Bread

WOOD OVEN ROASTED BRANZINO \$39.95 (GF)
Mediterranean Rice, Castelvertrano Olives, Peppadews, Capers

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*

8OZ CENTER CUT FILET \$52.95 (GF, DF)
Delicata Squash, Cabernet Thyme Sauce

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 Fries. *Substitute Valley Rock Potatoes \$4, 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 Fries. *Substitute Valley Rock
Potatoes \$4, Add Side of Guacamole \$4 or Applewood Bacon \$5*

DESSERTS - \$14.95

CHOCOLATE POT DE CRÈME (GF)
Cacao Nib

STRAWBERRY SHORTCAKE
Pearl Sugar Waffle

PUMPKIN CREME BRULEE (GF)
Organic Sugar Cane