

Starters

FLASH FRIED CALAMARI \$19

Seasonal Vegetables, Garlic Calabrian Chili Aioli

WOOD OVEN BLISTERED SHISHITO PEPPERS \$12 (V, GF)

Flake Sea Salt, Lime

TEMPURA ROCK SHRIMP \$19

Cilantro Cabbage Salad, Thai Chili Lime Vinaigrette, Crispy Shallots

FLASH FRIED OYSTER MUSHROOMS \$16 (V)

Roasted Garlic Green Goddess Aioli, Fresh Valley Rock Inn Herbs

LOBSTER CRISP \$32 (GF)

Maine Lobster, Lemon Zest, Chive, House Made Potato Crisps

SPICY AHI TUNA \$22 (DF, GF)

Crispy Rice, Yuzu Smashed Avocado, Sweet Soy Reduction, Cilantro

BURRATA \$18 (VG)

Basil Pistachio Pesto, Sun Dried Sweet Peppers, Grilled Tuscan Bread. *Add Shaved Imported Prosciutto \$3⁹⁵*

BAKED SPINACH & ARTICHOKE DIP \$16 (VG)

Garlic Parsley Flatbread

ROASTED BADGER FLAME BEETS \$16 (V, GF)

Sesame Tahini, Crunchy Black Quinoa, Upland Cress

CACIO E PEPE POLENTA BITES \$14 (GF, VG)

White Truffle Garlic Aioli, Pecorino Romano, Black Pepper

PIZZERIA SALAD \$16 (VG, GF)

Assorted Tender Greens, Cherry Tomatoes, Cucumber, Red Onion, Pepperoncini, Crispy Chickpeas, Shaved Parmesan, Sicilian Oregano Red Wine Vinaigrette

BLOOMING HILL FARMS MIXED GREENS \$16 (V, GF)

Lemon Citronette

BABY GEM ROMAINE \$16 (VG)

Semolina Sesame Crouton, Parmesan Lemon Garlic Dressing
Add Grilled Chicken \$10, Grilled Shrimp \$12

Entrees

PRIME 14oz RIBEYE \$52 (GF)

Crispy Torn Potatoes, Bistro Salad, Tarragon Béarnaise

LAMB CHOP SCARPRIELLO \$48 (GF)

House Made Lamb Sausage, Roasted Bell Peppers, Vinegared Cherry Peppers, Fingerling Potato

P.E.I MUSSELS \$32

Sauteed Garlic & Shallots, White Wine, Crème Fraiche, Tarragon, Toasted French Baguette

MURRAY'S HALF ROASTED CHICKEN \$38 (GF)

Spring vegetable, Lemon Chicken Jus

CHICKEN MILANESE \$32

Arugula, Red Onion, Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette, Balsamic Glaze

8oz FILET MIGNON \$58 (GF)

Grilled Organic Asparagus, Black Garlic Summer Truffle Cream, Crispy Potatoes

MISO CHILEAN SEA BASS \$44 (DF)

Garlic Ginger Fried Rice, Sesame Napa Cabbage Slaw

HUDSON VALLEY STEELHEAD TROUT \$38 (GF)

Spring Onion and Yukon Gold Potato Hash, Lemon Beurre Blanc, Italian Parsley & Fennel Salad

SEASONAL VEGETABLE BIBIMBAP \$22 (V, GF)

Jasmine Rice, Ginger Garlic Spinach, Sesame Carrots, Kimchi, Pickled Cucumbers, Sweet & Spicy Gochujang.
Add Grilled Shrimp \$12

SESAME GRILLED SHRIMP \$35 (DF)

Cool Soba Noodles, Cabbage Slaw, Kimchi

VALLEY ROCK BURGER \$22

Brioche Bun, Lettuce, Tomato & Sautéed Onions, Sliced Pickles.
Choice Of American or Gruyere
Side Of Sliced Avocado \$4, Applewood Bacon \$5

Wood Oven Pizza

LEMON CONFIT \$23 (VG)

Fresh Mozzarella, Shaved Asparagus, Truffle Vinaigrette

NEAPOLITAN \$19 (VG)

San Marzano Tomatoes, Fresh Mozzarella, Basil

PICANTE

SOPPRESSATA \$23

San Marzano Tomatoes, Basil, Chilled Burrata

WHITE TRUFFLE \$23 (VG)

Fontina, Mozzarella, Arugula and Lemon Zest

PEPPERONI \$21

Ezzo Pepperoni, San Marzano Tomatoes, Fresh Mozzarella, Basil

Adding House Made Garlic Chili Infused Catskills Honey to Any Pizza for \$1⁵⁰, Gluten Free Pizza Crust Option \$3

Sides

WOOD OVEN ROASTED BLUE LAKE

GREEN BEANS \$12 (VG, GF) Garlic Butter

SOBA NOODLES \$12 (V)

Kimchi, Cabbage Slaw, Tahini Ranch

VALLEY ROCK POTATOES \$11 (V, GF)

Crispy Torn Potatoes, Fresh Herbs, Ketchup

TRUFFLE FRIES \$13 (GF, VG)

Truffle Aioli, Aged Grana

Executive Chef Matt Gibson

06/20/2025

Parties of 8 or more will be subject to 20% gratuity
V- vegan, VG - vegetarian, GF - gluten free, DF - dairy free

VALLEY ROCK
INN & MOUNTAIN CLUB