

VALLEY ROCK

DINNER AT THE CANTINA

STARTERS

MAINE LOBSTER CRISP \$31^{.95} (GF, DF)
Fresh Cold Water Maine Lobster with Idaho Potato Crisps

TUNA TATAKI \$21^{.95}
Sesame Crusted Tuna, Avocado, Crispy Wonton, Asian Slaw

GRILLED CALAMARI \$21^{.95} (DF, GF)
Garbanzo Puree, Nduja, Romanesco, Charred Peppers

PEI MUSSELS \$19^{.95}
Sautéed with Garlic, White Wine & Butter.
Served with Grilled Country Bread

TRUFFLE FRIES \$12^{.95} (GF, VG)
Truffle Ketchup, Aged Grana

CRISPY BRUSSELS SPROUTS \$13^{.95} (GF, V)
Maple, Sriracha, Black Sesame

ORGANIC GUACAMOLE & CHIPS \$17^{.95} (GF, V)
Valley Rock Guacamole with House Made Crispy Corn
Tortilla Chips

BURRATA \$17^{.95} (VG)
Wild Flower Honey, Grilled Country Bread

VALLEY ROCK POTATOES \$10^{.95} (GF, V)
Crispy Fingerling Potatoes Tossed With Rosemary, Thyme,
Sea Salt & Mint

CRISPY POLENTA BITES \$13^{.95} (GF, VG)
Sambal Aioli.

SALADS

THE WEDGE \$16^{.95} (GF)
Little Gem. Cherry Tomato. Bacon. Pickled Red Onion. Blue
Cheese Vinaigrette
Add Grilled Chicken \$10, Grilled Shrimp \$12 or Salmon \$16

SPRING CRUNCH \$15^{.95} (GF, V)
Frisee. Sugar Snaps. Peas. Mint. Radish. Chive Vinaigrette.
Add Grilled Chicken \$10, Grilled Shrimp \$12 or Salmon \$16

WOOD OVEN PIZZA

NEAPOLITAN \$18^{.95} (VG)
San Marzano Tomato Sauce, Fresh Mozzarella, Basil

WHITE TRUFFLE \$22^{.95} (VG)
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

SAUSAGE & RICOTTA \$21^{.95}
Ricotta di Bufala, Garlicky Kale, Aleppo

ENTREES

RED WINE BRAISED SHORT RIB \$42^{.95}
Mascarpone Polenta, Pepita Gremolata, Crispy Leeks

CHICKEN MILANESE \$28^{.95}
Arugula, Shaved Parmesan, Cherry Tomatoes, Aged Balsamic

WILD MUSHROOM RAGU \$32^{.95} (GF)
Whipped Polenta

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*

A LA CARTE

GRILLED NEW ZEALAND LAMB CHOPS \$40^{.95} (GF)
Dill Crema

8oz CENTER CUT FILET \$48^{.95} (GF, DF)
Cabernet Thyme Sauce

FAROE ISLAND SALMON \$28^{.95} (GF, DF)

WOOD OVEN ROASTED BRANZINO \$35^{.95} (GF, DF)
Citrus Dill Vinaigrette

SIDES

MISO CARROTS \$12^{.95} (GF)

ROASTED BEETS \$12^{.95} (V, GF)
Whipped Vegan Labneh, Pistachio

SAUTEED MUSHROOMS \$12^{.95} (VG, DF)

CREAMY KALE & PARSNIPS \$12^{.95} (V, GF)

TRUFFLE FRIES \$12^{.95} (GF, VG)

VALLEY ROCK POTATOES \$10^{.95} (GF, V)

WHIPPED POLENTA \$12^{.95} (GF, V)

BURGER & SANDWICHES

LOBSTER ROLL \$37^{.95}
Cold Water Maine Lobster, Toasted Bun. House Made Idaho Potato
Crisps

SESAME SEARED TUNA BLT \$24^{.95} (DF)
Ahi Tuna, Applewood Bacon, Bibb Lettuce, Heirloom Tomato, Wasabi
Mayo, Country Bread. Served with Mixed Greens

SLOATSBURGER \$31^{.95}
Brioche Bun, Wild Mushrooms, Gorgonzola Dolce, Thick Cut Bacon.
Served with Fries. *Substitute Valley Rock Potatoes \$4.*

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