

Valley Rock Inn

Steak Night at The Lodge

Salad (select one)

CHOPPED WEDGE SALAD (gf)
Cherry Tomato, Red Onion, Point Reyes Blue Cheese Dressing

BABY GEM ROMAINE
Lemon Parmesan Dressing, Warm Crouton

LYONNAISE SALAD
Frisée, Pancetta Vinaigrette, Soft Poached Egg, Haricot Verte

BLOOMING HILL GREENS (v, gf)
Shaved Seasonal Vegetables, Sherry Shallot Vinaigrette

Appetizer (select one)

COLOSSAL CHILLED SHRIMP (gf)
Atomic Horseradish Cocktail, Lemon

EAST COAST OYSTERS (gf)
Champagne Shallot Mignonette

CHICKEN LIVER MOUSSE
Pinot Noir Blackberry Gelee, Toasted Baguette

ROASTED BONE MARROW
Pickled Shallots, Herb Salad, Sourdough

WOOD OVEN ROASTED WILD MUSHROOMS (v, gf)
Polenta Cake

Main Course (select one)

PASTRAMI SPICED NY STRIP (gf)
Pickled Red Cabbage, Whole Grain Mustard Cream

8OZ PRIME FILET MIGNON (gf)
Tarragon Béarnaise Compound Butter

BONE IN TOMAHAWK STEAK (gf)
Bone Marrow Butter, Cabernet Demi Reduction, Carved Table Side

HOISIN & BALSAMIC GLAZED AUSTRALIAN LAMB CHOPS (gf)
Charred Scallions

PLANT BASED REDEFINE MEAT FLANK "STEAK" (v, gf)
Sweet Soy Ginger Glaze, Shiitake Mushrooms

CHILEAN SEA BASS "WELLINGTON" (gf)
Wild Mushroom Duxelles, Bloomsdale Spinach, Caviar Beurre Blanc

HERB AND DIJON GLAZED WILD KING ORA SALMON (gf, df)
Crispy Baby Artichokes, Lemon Vinaigrette

SEARED DAY BOAT SCALLOPS (gf)
Piccata, Tuscan Kale

HUDSON VALLEY DUCK BREAST
A la Orange, Leak and Duck Confit Fritter

Sides (select one)

FRENCH BUTTER WHIPPED POTATOES (gf)
Crispy Torn Potatoes, Chive

TRUFFLE FRENCH FRIES (gf)
White Truffle Garlic Aioli

ROOT VEGETABLE GRATIN (gf)
Thyme

WOOD OVEN ROASTED PETITE CARROTS (v, gf)
Parsnip Puree

CREAMED TUSCAN KALE (gf)
Sunchoke Sauce

CREAMED CORN CREME BRULÉ
Turbinado Sugar

LOBSTER MAC & CHEESE
Lemon Cracker Crumble

TEMPURA SWEET ONION JUMBO RINGS
Dill Buttermilk Sauce

Dessert (select one)

VANILLA BEAN CRÈME BRÛLÉE (gf)

BASQUE CHEESECAKE
Macerated Strawberries

WARM FLOURLESS CHOCOLATE CAKE
Vanilla Bean Gelato