



SOUPS

- 👉 VALLEY CRAB SOUP CUP \$8 BOWL \$12 FRENCH ONION SOUP \$12
Aged provolone, crispy croutons
- FROSTED CRAB SOUP
Cream, roasted tomato, jumbo lump
CUP \$8 BOWL \$12

APPETIZERS

- NEW** BURRATA AND HEIRLOOM TOMATO \$16
European cucumber, red Onion, housemade pesto, crispy pancetta, balsamic
- HONEY TOMATO BRUSCHETTA \$14
Ricotta cheese, fire-roasted tomatoes, fresh basil, thyme, toasted baguettes
- SEA SALT EDAMAME \$10
- BROOKLANDVILLE WINGS \$15
Flavor choices; Dirty jerk, buffalo, old-bay, BBQ, thai sweet chile, dirty buffalo
- FRIED OYSTER BASKET \$16
Lightly breaded served with cocktail sauce
- ½ DOZEN OYSTERS
Blue Points 17.....Raspberry Point21
- NEW** AHI TUNA TARTAR \$18
fresh Ahi tossed in sesame citrus soy, topped with sambal aioli and cucumber noodles served with fried wonton
- CHIPS & SALSA WITH GUACAMOLE \$10
Fresh salsa and guacamole
- CHARCUTERIE \$24
Aged prosciutto, soppressata, applewood smoked ham, pistachios, aged cheddar, honeycomb, whole grain mustard, gherkin pickles, baguette
- 👉 FRIED GREEN TOMATOES \$23
Jumbo lump crab, teardrop tomatoes confit, roasted corn, lemon butter
- BRAISED ASIAGO MEATBALLS \$15
Cabernet sauce, Parmesan, ricotta cheese, micro basil
- 👉 POPCORN SHRIMP \$14
Lightly breaded shrimp, sesame ginger, buffalo sauce, blue cheese dressing
- FRIED DEVEILED EGGS \$12
Panko, dijon mustard, lemon zest
- 👉 CALAMARI \$16
Lightly breaded fried to perfection served with thai dipping sauce
- SUPER NACHOS \$14
Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro lime sour cream, salsa, guacamole
- STEAMED SHRIMP \$17
6 jumbo shrimp, old bay, onions, served with cocktail sauce
- SAFFRON MUSSELS \$18
Leeks, cherry red tomatoes, fennel, seafood stock, andouille sausage, sun dried tomato focaccia, grilled lime

SALADS

- LONGTAIL CAESAR \$11
Split romaine hearts, croutons, shaved parmesan
- GF** THE BAKER SALAD \$15
Chopped romaine and iceberg, chopped pickles, tomato, bacon, cucumbers, slaw, jalapeno, red onion, blue cheese crumble, parmesan cheese, balsamic vinaigrette
- GF** CHOPPED SEAFOOD COBB SMALL \$18 LRG \$26
Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine, balsamic vinaigrette
- GF** VALLEY HOUSE SALAD SMALL \$8 LRG \$12
Romaine, black olives, tomato, parmesan, blue cheese, bacon, balsamic dressing
- STEAK SALAD \$28
Romaine, iceberg, tomato, blue cheese, olives, potatoes, crispy onions, ranch dressing
- NEW GF** BEET CARPACCIO \$16
Arugula, whipped goat cheese, white balsamic, beets, candied walnuts

7.16.21

* GRILLED CHICKEN- \$6 SALMON- \$12 SHRIMP- \$9 AHI TUNA- \$24
GRILLED TENDERLOIN- MKT CRAB- MKT CRAB CAKE- MKT

PLEASE NOTE THAT MANY OF OUR DISHES MAY CONTAIN INGREDIENTS NOT LISTED ON THE MENU.
PLEASE ADVISE YOUR SERVER SHOULD YOU HAVE ANY ALLERGIES OR CONCERNS



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ENTRÉE

NEW GRILLED SWORDFISH	\$34
Aqua pazza, bamboo rice, grilled zucchini, grilled squash	
NEW CHIPOTLE CINNAMON RUBBED AHI TUNA	\$36
Moroccan spiced vegetable couscous, whipped avocado, orange reduction	
GRILLED ROCKFISH	\$39
Crab risotto, asparagus, tomato, tomato beurre blanc	
SHRIMP PASTA	\$35
Cabernet sauce, jumbo U-12 shrimp, fettucini pasta, shaved parmesan	
CRAB CAKES PLATTER	MKT
2 jumbo lump cakes, coleslaw, tartar, lemon	
NEW HERB INFUSED SALMON	\$36
Wild-caught Norwegian salmon, cauliflower puree, roasted carrots	
CHICKEN POT PIE	\$16
Peas, carrots, mushrooms, cream, grilled chicken, puff pastry	
NEW GRILLED VEGETABLE STACK	\$22
Zucchini, squash, mushrooms, goat cheese, quinoa, red bell peppers, carrot puree, orange balsamic glazed	



* PRIME CUTS

GF THE VALLEY INN NEW YORK STRIP STEAK	MKT
Peppercorn encrusted 14 oz Creek Stone Farm strip with green beans and a side of cognac cream	
SMOKEY RUB COWBOY RIBEYE	MKT
roasted plum tomatoes, herb-infused marble potatoes, house-made steak sauce.	
8OZ GRILLED TENDERLOIN	MKT
horseradish whipped mashed potatoes, prosciutto-wrapped asparagus, tomato bordelaise sauce.	

LITE FARE

HAVARTI CHEESEBURGER	\$17	10 OZ VALLEY BURGER	\$16
Arugula, tomato, dijonaise on a ciabatta roll, steak fries		Valley blend, L/T/O on a brioche roll served with steak fries	
SHRIMP TACOS	\$18	JUMBO LUMP CRABCAKE	MKT
Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L/T, cheese blend		Lettuce, tomato, lemon, tartar, coleslaw	
TURKEY BURGER	\$16	MARGHERITA FLATBREAD	\$15
Cashew chipotle romesco, lettuce, tomato, sriracha aioli, brioche served with slaw		Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze	
GRILLED LOBSTER BURRITO	\$22	CHEESESTEAK SLIDERS	\$16
Grilled lobster, cilantro rice, avocado, jalapeno tartar, sriracha, L/T, cheese blend		Lettuce, tomato, onion, mayo, pickle, potato roll, fries	

SIDES

* STEAK FRIES-\$7 SWEET POTATO FRIES - \$9 COLESLAW -\$ 6 GRILLED ASPARAGUS -\$9
BACON BRUSSEL SPROUTS - \$8 BACON MAC & CHEESE- \$11 LOBSTER RISSOTO - \$15

DESSERT

VALLEY INN BROWNIE	\$10	ICE CREAM	\$10
Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream		Graeter's Famous Black Raspberry Chocolate Chip Ice Cream, Vanilla	
JUNIOR'S NEW YORK CHEESE CAKE	\$10	BEIGNETS	\$8
decadent cheesecake served with luxardo cherries		Homemade strawberry sauce, powdered sugar	
PANNA COTTA			
Wild berry coulis			
\$10			

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