

LUNCH

SOUPS

FRENCH ONION SOUP — 12

Aged provolone, crispy croutons

♦ VALLEY CRAB SOUP — CUP 7 BOWL 11

GUINNESS STEW — CUP 7, BOWL 12

Carrots, Potatoes, Onions, Celery, Prime Rib, Guinness Cheddar

CREAM OF CRAB SOUP — CUP 7 BOWL 11

APPETIZERS

NEW HONEY TOMATO BRUSCHETTA — 14

Ricotta cheese, fire-roasted tomatoes, fresh basil, thyme, toasted baguettes

CALAMARI — 16

Lightly breaded fried to perfection served with thai dipping sauce

BROOKLANDVILLE WINGS — 15

Flavor choices; Dirty jerk, buffalo, old-bay, BBQ, thai sweet chile, dirty buffalo

SUPER NACHOS - 14

Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro lime sour cream, salsa, guacamole

SAFFRON MUSSELS — 18

Leeks, cherry red tomatoes, fennel, seafood stock, andouille sausage, jalapeno cheddar, brioche, grilled lime

FRIED OYSTER BASKET — 16

Lightly breaded served with cocktail sauce

♦ FRIED GREEN TOMATOES − 17

Jumbo lump crab, teardrop tomatoes confit, roasted corn, lemon butter

BRAISED ASIAGO MEATBALLS — 14

Cabernet sauce, Parmesan

♦ POPCORN SHRIMP — 14

Lightly breaded shrimp, sesame ginger, buffalo sauce, blue cheese dressing

STEAMED SHRIMP — 15

6 jumbo shrimp, old bay, onions, served with cocktail sauce

SEA SALT EDAMAME — 10

CHIPS & SALSA WITH GUACAMOLE — 10

Fresh salsa and guacamole

OYSTERS ON THE 1/2 SHELL

Blue Points 16.....Raspberry Point18

CHARCUTERIE — 22

Aged prosciutto, soppressata, applewood smoked ham, pistachios , aged cheddar, honeycomb, whole grain mustard, gherkin pickles, baguette

PLEASE NOTE THAT MANY OF OUR DISHES MAY CONTAIN INGREDIENTS NOT LISTED ON THE MENU. PLEASE ADVISE YOUR SERVER SHOULD YOU HAVE ANY CONCERNS 11.04.20

SALADS

LONGTAIL CAESAR — 11

Split romaine hearts, croutons, shaved parmesan

STEAK SALAD — 24

Romaine, iceberg, tomato, blue cheese, olives, potatoes, crispy onions, ranch dressing

GF CHOPPED SEAFOOD COBB — 16 SMALL

24 STANDARD

Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine, balsamic vinaigrette

GF VALLEY HOUSE SALAD — 8 SMALL

12 STANDARD

Romaine, black olives, tomato, parmesan, blue cheese, bacon, balsamic dressing

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

~ Grilled Chicken- 6 Salmon- 12 Shrimp- 9 Grilled Tenderloin- 16 Jumbo lump Crabmeat - 8 ~

MAIN COURSE

CHEESESTEAK SLIDERS — 16

Lettuce, tomato, onion, mayo, pickle, potato roll, fries

CHICKEN POT PIE — 16

Peas, carrots, mushrooms, cream, grilled chicken, puff pastry

TURKEY BURGER — 16

Cashew chipotle romesco, lettuce, tomato, sriracha aioli, brioche served with slaw

JUMBO LUMP CRABCAKE — MKT

Lettuce, tomato, lemon, tartar, served with coleslaw

GRILLED LOBSTER BURRITO - 18

Grilled lobster, cilantro rice, avocado, jalapeno tartar, sriracha, L/T, cheese blend

CHICKEN PICCATA - 26

Capers, lemon, butter, and cream with whipped mashed potatoes

10 OZ VALLEY BURGER — 16

Valley blend, L/T/O on a brioche roll served with steak fries

HAVARTI CHEESEBURGER — 17

Arugula, tomato, dijonnaise on a ciabatta roll, steak fries

CHICKEN AVOCADO CLUB - 15

Lemon marinated Chicken, heirloom tomatoes, applewood bacon, microgreens, mozzarella cheese, avocado ranch spread, whole grain Batard served with chips,

MARGHERITA FLATBREAD - 15

Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze

SHRIMP TACOS — 16

Grilled spicy shrimp, avocado puree, cilantro-lime sour cream, mango salsa, L/T, cheese blend

SIDES

~ Steak fries-7 Sweet Potato fries - 9 Coleslaw - 6 Grilled Asparagus - 9 Bacon Brussel Sprouts - 8 Bacon Mac & Cheese- 11

DESSERT

BEIGNETS - 8

Homemade strawberry sauce, powdered sugar

PUMPKIN CREME BRULEE — 8

Toasted Almonds, Whipped Cream

JUNIOR'S NEW YORK CHEESE CAKE – 10

decadent cheesecake served with luxardo cherries

VALLEY INN BROWNIE — 10

Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream

GF CHOCOLATE BANANA DECADENCE — 10

Flourless chocolate cake, cinnamon tossed bananas, and housemade caramel sauce