



## APPETIZERS

House Marinated Olives	Imported olives with fresh garlic, herbs and olive oil.	\$5.75
Vineyard Smoked Salmon	Our own grapevine smoked fresh salmon served chilled with dilled Dijon sauce.	\$8.95
Grilled Stilton Toast	Grilled batard topped with Stilton cheese. Accompanied by slices of fresh pear.	\$8.95
Prosciutto Wrapped Fresh Mozzarella	Topped with fresh basil and sundried tomato in olive oil.	\$8.95
Piquillo Peppers Tapas	Stuffed with goats cheese, warmed and drizzled with roasted garlic oil.	\$8.95
Escargot' De La Maison	Imported escargot sautéed in garlic butter. A house specialty.	\$10.95
Garlic Shrimp	Large shrimp sautéed with garlic and finished with sundried tomatoes and fresh cream.	\$11.95
Grilled Petite Lambchops	A trio of marinated chops, grilled to order.	\$12.95

## SOUPS

Cuban Black Bean	Hearty black bean soup served with grated cheddar cheese and green onions.	\$5.95
Baked Onion	Classic French sherried onion soup topped with imported Gruyère cheese.	\$7.95

## SALADS

English Stilton and Roasted Pear	with glazed walnuts over greens in a walnut oil vinaigrette.	\$11.95
Roasted Beets and Fresh Oranges	over greens with Feta, roasted red onions and a citrus vinaigrette	\$11.95
	With your Dinner \$8.95	

## FOWL

Rosemary Dijon Chicken	Sautéed breast finished with Chardonnay, dijon, fresh rosemary and cream.	\$19.95
Chicken Piccata	Roman Style. Sautéed breast finished with white wine, lemon, capers and prosciutto.	\$19.95

## SEAFOOD

Fresh Salmon	Handcut fillets of Canadian Atlantic salmon roasted, served with fresh lemon aioli.	\$21.95
Taberna Shrimp	Madrid's roasted garlicky shrimp with olive oil and a hint of red chile.	\$22.95
Shrimp Siciliana	Shrimp, toasted pine nuts, red pepper, currants and capers tossed in a light tomato sauce with Israeli couscous.	\$23.95

## HANDCUT STEAKS

We buy and cut in house the market's best choice western beef.

New York Strip	Full cut from choice loins. Trimmed and charbroiled to order.	\$22.95
Espresso Crusted Strip	With our coffee rub, charbroiled, topped with cognac butter.	\$24.95
Tenderloin Tuscana	Medallions of Filet Mignon layered with grilled Portobello mushroom and topped with Gorgonzola butter.	\$26.95
Filet Mignon	A tradition at the Pleasant Valley Inn. 10 ounce center cut tenderloin grilled to order.	\$31.95
Shaking Beef	Filet Mignon with an Asian slant. Seared cuts with garlic, red onion and a lime dipping sauce.	\$23.95

## INN SPECIALTY

Full Rack of Lamb	Range fed New Zealand lamb, spiced rubbed, oven roasted, with a rosemary herb butter.	\$28.95
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## VEGETARIAN

Portobello Eggplant Stacker	Grilled Portobello mushroom and sliced eggplant sandwiched between roasted red peppers and goat cheese, served with a balsamic reduction.	\$19.95
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## OUR NIGHTLY SPECIALS ARE SPECIAL

Bringing the best of current market offerings with emphasis on fresh seafood and seasonal selections.

Dinners accompanied by fresh green salad and starch.  
 English Stilton or Imported Feta available for your salad at an additional charge.  
 Seasonal Fresh Vegetable, from local growers when available. \$5.95