



APPETIZERS

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| 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. | \$12.95 |
| Tenderloin Lollipops | Grilled beef on a stick. Served with a roasted garlic horseradish cream | \$12.95 |
| Grilled Petite Lambchops | A trio of marinated chops, grilled to order. | \$14.95 |

SOUPS

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| 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 cheeses. | \$7.95 |

SALADS

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| English Stilton and Roasted Pear | with glazed walnuts over greens in a walnut oil vinaigrette. | \$12.95 |
| Roasted Beets and Fresh Oranges | over greens with Feta, roasted red onions and a citrus vinaigrette | \$12.95 |
| | With your Dinner \$8.95 | |

FOWL

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| 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. | \$20.95 |
| Chicken Milan | Dusted with bread crumbs, sauteed, topped with arugula, shaved parmigano, and fresh lemon. | \$20.95 |

SEAFOOD

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| 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. | \$23.95 |
| Shrimp Siciliana | Shrimp, toasted pine nuts, red pepper, currants and capers tossed in a light tomato sauce with Israeli couscous. | \$24.95 |

HANDCUT STEAKS

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

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| New York Strip | Full cut from choice loins. Trimmed and charbroiled to order. | \$23.95 |
| Espresso Crusted Strip | With our coffee rub, charbroiled, topped with cognac butter. | \$25.95 |
| Tenderloin Tuscana | Medallions of Filet Mignon layered with grilled Portobello mushroom and topped with Gorgonzola butter. | \$27.95 |
| Filet Mignon | A tradition at the Pleasant Valley Inn. 10 ounce center cut tenderloin grilled to order. | \$32.95 |
| Shaking Beef | Filet Mignon with an Asian slant. Seared cuts with garlic, red onion and a lime dipping sauce. | \$24.95 |

INN SPECIALTY

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| Full Rack of Lamb | Range fed New Zealand lamb, spiced rubbed, oven roasted, with a rosemary herb butter. | \$32.95 |
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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.
 Imported Stilton, Feta, or Parmigano available for your salad at an additional charge.
 Seasonal Fresh Vegetable, from local growers when available. \$5.95