

## **Val's Dinner Menu**

### **Starters**

Fried Calamari.....	9.25
Served with a spicy Cajun dipping sauce	
Pancetta Tiger Prawns.....	12.75
Wrapped in Italian bacon, grilled with lemon butter sauce	
Large Tiger Prawn Cocktail.....	13.50
Chilled prawns, cocktail sauce and fresh lemon	
Deep Fried Popcorn Rock Shrimp.....	11.25
With a spicy remoulade and lemon wedges	
Rich French Onion Soup.....	7.25
Baked in a crock with homemade garlic croutons and Mozzarella Cheese	
Soup du Jour Bowl.....	6.25
Cup.....	4.25
Val's Chilled Dinner Salad.....	5.25
Garden fresh greens, carrots, pickled beets and Bermuda onion	
Caesar Salad.....	8.50
Crisp Romaine, homemade garlic croutons and fresh grated Asiago parmesan	
The Salad "Wedge".....	6.25
Chilled iceberg, Applewood bacon chunks and a rich crumbled bleu cheese dressing	

### **Pastas**

(Our pastas are freshly prepared and served with garlic bread)

Jumbo Cheese Stuffed Ravioli.....	13.75
Ricotta, Romano and Mozzarella, marinara sauce with fresh mushrooms	
Fettuccini Alfredo.....	13.75
Fresh Asiago parmesan, fresh cream and a dash of nutmeg	
Capellini Pomodoro.....	13.75
Fresh Roma tomatoes and fresh basil	
Penne with Grilled Chicken Breast.....	14.95
Imported Pancetta, Roma tomatoes, mushrooms, fresh basil and white wine	
Linguini and Clams.....	14.75
Fresh garlic, white wine and lemon butter	
Penne with House made Italian Sausage.....	14.75
Fresh mushrooms, peppers, onions, olive oil and white wine	

### **Seafood**

Pan-Fried Fresh Filet of English Sole.....	16.95
Light bread crumbs, lemon, butter and white wine	
Fried Jumbo Prawns or Eastern Diver Scallops.....	17.95
Homemade tartar sauce and fresh lemon	
Fried "Stuffed" Jumbo Prawns.....	17.95
Rock crab and Monterey jack cheese	
Fresh Petrale Sole Dore.....	18.95
Light egg batter, sautéed with lemon and butter	
Garlic Prawns Sauté	
Large Tiger prawns, fresh garlic, lemon and butter	
Broiled Alaskan Halibut Steak.....	18.95
Homemade tartar sauce and lemon	
Calamari Steak Dore.....	17.95
Light egg batter, sautéed with lemon and butter	

## **Veal**

Veal Parmigiana.....	19.95
Milk-fed cutlet grilled, then baked with Mozzarella cheese and marinara sauce	
Veal Piccata.....	19.95
Milk-fed medallions sautéed with lemon, butter and capers	
Veal Scaloppini Saute Chasseur.....	19.95
Fresh mushroom, scallions and a wine sauce	
Sautéed Veal Marsala.....	19.95
Milk-fed, fresh mushrooms and a sweet Marsala wine sauce	

## **Poultry, Steaks and Chops**

Val's Own Southern Fried Chicken.....	16.50
Pressure-fried with our own special seasonings	
Ground Seasoned Sirloin Steak.....	16.95
With a fresh mushroom sauce	
Breast of Chicken Teriyaki.....	16.75
Marinated in our special sauce	
Breast of Chicken Piccata.....	17.95
Boneless medallions sautéed with lemon, butter and capers	
Medallions of Beef Françoise.....	22.95
Choice filet mignon, fresh mushrooms, scallions and wine sauce	
B.B.Q. Baby Back Ribs ½ Rack.....	16.95 Full.....19.95
French fried shoestring potatoes and creamy coleslaw	
Val's Deluxe Cheeseburger.....	11.95
Half pound ground sirloin on grilled French roll with French-fried shoestring potatoes	
Oven-Roasted Choice Harris Ranch Prime Rib, au Jus	
Served with homemade creamed spinach, baked potato and horseradish	
Regular Cut.....	20.95
Executive Cut.....	25.95
Filet Mignon.....	25.95
Petite cut.....	20.95
New York Strip Steak.....	25.95
Smaller cut.....	20.95
Top Sirloin Steak.....	20.95
Rib Eye Steak.....	23.95
Porterhouse 20oz. Steak.....	27.95
New York and Filet with bone-in	
Harris Ranch Seasoned Skirt steak.....	21.95
Double Center Cut Pork Chop.....	18.95
Porterhouse style on the bone	
Oven-Roasted Full Rack of Lamb.....	27.95
Half Rack.....	21.95
Loin Lamb Chops.....	22.95
Choice Petite Filet Mignon and Tiger Prawn Combination.....	25.95
Deep-fried Fantail or sautéed in garlic butter	