

TO START & SHARE

<p>French Onion Soup <i>crispy crouton, gruyère</i></p>	5.	<p>Fried Calamari <i>mild or spicy tomato sauce df</i></p>	11.
<p>Nachos Grande <i>freshly grated Mexican cheese mix, homemade chili, pickled jalapeno, sliced black olives, fresh diced tomato, fresh scallion</i> Add: Chicken 4. / Steak 8.</p>	12.	<p>Homemade Spinach & Artichoke Fondue <i>served with crispy chips</i></p>	9.
<p>Mozzarella in Carozza <i>house made mozzarella, fresh basil and prosciutto, lightly battered in brioche bread and fried crispy served with fresh marinara</i></p>	10.	<p>Chicken Wings <i>garlic parmesan, buffalo, or plain gf</i></p>	11.
<p>Tuna Lettuce Cup <i>diced Ahi tuna on Boston lettuce, pickled slaw, spicy mayo gf df</i></p>	9.	<p>Shrimp Cocktail <i>jumbo poached shrimp, fresh horseradish cocktail sauce df gf</i></p>	11.
<p>Clams Oreganatto <i>fresh little neck clams stuffed with seasoned bread crumbs and baked with white wine and butter</i></p>	10.	<p>Blackened Diver Scallops <i>served with Katskill Provisions honey, parsley Gastrique and a tarragon aioli gf df</i></p>	9.
<p>Grilled Octopus <i>served over Boston lettuce, calamata olives, red onion, feta cheese, red peppers, avocado, tossed with oregano and red wine vinaigrette</i></p>	12.	<p>Short Rib Street Taco <i>slow cooked marinated short rib, queso fresco, pico de gallo, avocado crème</i></p>	9.

SALADS

<p>Valhalla Salad <i>baby greens, cucumbers, grape tomatoes oranges, pine nuts, Dijon cider vinaigrette ** ☿ df gf</i></p>	10.	<p>Classic Caesar Salad <i>chopped romaine hearts, shaved parmesan, croutons, house made dressing</i></p>	10.
<p>Calamari Salad <i>fried marinated calamari, roasted peppers, pickled red onions, tossed with fresee lettuce and crispy fried cherry peppers with white balsamic vinaigrette df</i></p>	11.	<p>Beet Salad <i>oven roasted red and yellow beet, fresh orange wedges, red onion, crumbled goat cheese, in a balsamic vinaigrette gf</i></p>	10.

Half Order of Salads (7.)
Add: Grilled Chicken (4.), Steak (8.), Shrimp (10.), Salmon (8.)

BURGERS & SANDWICHES

<p>Valhalla Burger <i>black angus burger, Boston lettuce, red onions, beefsteak tomatoes, bacon</i></p>	11.	<p>Crab Cake Sandwiches <i>Pan seared jumbo lump crab cake with baby greens and red pepper aioli on a toasted Brioche roll served with crispy fries</i></p>	14.
<p>Marinated Grilled Chicken <i>pickled tomatoes, Burrata cheese, baby greens balsamic glaze on a toasted brioche bun</i></p>	10.	<p>Mediterranean Turkey Burger <i>house formed fresh turkey burger, feta cheese crumbles, herb marinated red onions with fresh Tzatziki and crispy fries</i></p>	12.

All burgers and sandwiches are served with house fries and pickles.
Gluten Free Rolls are available.
Add Mushrooms, Caramelized Onions, Pickled Jalapenos (.75 each)
Add Cheese, Cheddar, Swiss, American, Gorgonzola, Havarti Dill (1.00 each)

KEY: ** Vegan, ☿ Vegetarian, df Dairy Free, gf Gluten Free
Please alert your server of any food allergies.

MAIN COURSE

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| Chicken Milanese
<i>baby arugula, olive oil, lemon, shaved parmesan</i> | 15. | Rice Noodles
<i>seasonal vegetable spaghetti and shrimp in a brandy bisque sauce gf</i> | 16. |
| Kurobuta Pork Tenderloin Medallions
<i>served over smashed red potatoes, buttered haricot Verts glazed with Port wine jus and black mission figs gf</i> | 18. | Potato Crusted Florida Grouper
<i>served over Meyer lemon and chive jasmine rice and asparagus puree</i> | 23. |
| Grass Fed 10 oz NY Strip Steak
<i>grilled herb crusted with garlic whipped potato, baby summer squash and a red wine jus gf</i> | 29. | Fish and Chips
<i>beer battered fresh Atlantic cod, crispy seasoned fries with tartar sauce and malt vinegar</i> | 18. |
| Lobster Mac & Cheese
<i>Espelette crumbs & fried leeks</i> | 16. | Corn and Fennel Risotto
<i>Saunderskill Farm corn and Norwich Meadows Farm organic baby fennel simmered slow in Vialone Nano rice drizzled with a lemon olive oil gf ☿</i> | 20. |
| Smoked Portobello
<i>king oyster mushroom, Romanesco, parsnip purée, lemon basil infused olive oil topped with crispy fried onions **</i> | 14. | Lamb Top Sirloin
<i>herb crusted grilled lamb, pomegranate Gastrique, roasted golden fingerling potatoes, wild garlic scapes, Norwich Meadows Farm organic summer squash gf</i> | 20. |
| Pennette Caprese
<i>Eckerton Hill Farm heirloom cherry tomato, fresh basil and home made mozzarella ☿</i> | 15. | Pan Seared Center filet Mignon
<i>fresh herb pommes puree, baby vegetables, smoked blue cheese sauce and crispy red onions gf</i> | 29. |

SIDES 7.

Steamed Haricot Verts with Toasted Almonds
Crispy Brussel Sprouts with Balsamic Vinaigrette
Roasted Cauliflower with Lemon & Parmesan
Roasted Baby Carrots
Buttered Broccoli
House Fries

PIZZA

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| Classic Red Pie
<i>fresh basil, extra virgin olive oil</i> | 10. | White Pizza
<i>ricotta, mozzarella, parmesan</i> | 10. |
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Toppings (.75 each):
Sausage, Meatball, Grilled Chicken, Pepperoni, Mushrooms,
Tomato, Broccoli, Red Onion, Bell Pepper

KIDS 8.

Chicken Fingers & House Fries **gf**
6 oz. Burger & House Fries
Pasta with Marinara or Butter Sauce
Steak & House Fries
Macaroni & Cheese
House Made Cheese Pizza
served with soda and ice cream

Gluten Free Rolls, Pasta, and Chicken Fingers are available.

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