

BULL VALLEY DINNER MENU

Served 5-9pm Thurs.-Sat.

APPETIZERS

BANG BANG SHRIMP

\$9

JALAPENO CREAM
CHEESE TARTS

\$8

BUFFALO CHICKEN
BOATS

\$9

SEARED AHI
TUNA POKE'
& WONTON CHIPS

\$10

ENTREES

All Entrees Include Your Choice of Soup or Salad

We maintain our commitment to using the finest Certified Angus Beef & Seafood.

Lightly seasoned before grilling to perfection.

STUFFED WHITE FISH

*Stuffed with Spinach and Artichoke Hearts
and topped with Cajun Cream Sauce.*

*Served with Sautéed Chickpeas,
Cherry Tomato, Corn, and Kale*

\$26

CHICKEN SCALOPPINI

*Pan Seared Chicken Breast, Angel Hair Pasta, Kale
Lemon, Capers and Mushroom Sauce*

\$24

SEARED SCALLOPS

*Four U-10 Scallops Seared in Butter,
Warm Quinoa Salad with Green Onions,
Diced Red and Yellow Peppers & Ponzu Sauce*

\$32

PAN SEARED TROUT

With Green Bean Almandine & Cauliflower Puree

\$30

BEEF BOURGUIGNON

*Marinated in Red Wine and Herbs,
Slow Braised until Tender*

Served with Whipped Potato, Baby Carrots, Pearl

Onions and Red Wine Au Jus

\$30

SEAFOOD BAKE

*Lobster, Shrimp, Scallops,
Cut Broccoli & Shaved Asparagus,
Baked in Garlic Butter,
Topped with Buttery Bread Crumbs*

Served with Bake Potato

\$36

CHILI-LIME SALMON SALAD

*Marinated in Garlic Chili Oil
on a Bed of Mixed Greens, Kale,
Cherry Tomato, Radish and Pickled Red Onion
Served with Honey Sriracha Vinaigrette*

\$22

8oz FILET

Served with Cross-Cut Chips and Grilled Broccoli

\$37

BONE-IN PORK CHOP

*Glazed with Bourbon Sauce
Served with Au Gratin Potato,
Roasted Cherry Tomato and Asparagus*

\$30

VEGAN DELIGHT

Assorted Seasonal Grilled Vegetable Platter

\$20