

# BULL VALLEY DINNER MENU

*Served 5-9pm Thurs.-Sat.*

## APPETIZERS

BANG BANG SHRIMP	JALAPENO CREAM CHEESE TARTS	CRAB CAKES
\$9	\$8	<i>Two Crab Cakes, Arugula, Remoulade Sauce &amp; Red Pepper Coulis</i>
	SEARED AHI TUNA POKE' & WONTON CHIPS	\$9
	\$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.*

<b>STUFFED WHITE FISH</b> <i>Stuffed with Spinach and Artichoke Hearts and topped with Cajun Cream Sauce Served with Sautéed Chickpeas, Cherry Tomato, Corn, and Kale</i>	<b>SHRIMP &amp; PESTO GNOCCHI</b> <i>Pan Seared Shrimp in Garlic Butter, Gnocchi Tossed in a Pesto Crème Sauce, Roasted Red Peppers &amp; Shaved Parmesan</i>
\$26	\$28
<b>8oz FILET</b> <i>Served with Cross-Cut Chips and Grilled Broccolini</i>	<b>ORANGE WHISKEY CHICKEN</b> <i>8oz Chicken Breast, Orange Whiskey Sauce, Chopped Broccolini, Asparagus, Bok Choy, &amp; Garlic Mashed Potato</i>
\$37	\$25
<b>SEARED SCALLOPS</b> <i>Four U-10 Scallops Seared in Butter, Served with Navy Bean Puree, Black Bean Puree, Shaved Brussel Sprouts &amp; Tomato Confit</i>	<b>BONE-IN PORK CHOP</b> <i>Grilled Pork Chop, Peach Hollandaise Sauce, Garlic Mashed Potato, Grilled Peaches, &amp; Asparagus</i>
\$31	\$30
<b>TRUFFLE TAGLIATELLE</b> <i>Tagliatelle Pasta, Truffle Oil, Mushroom Demi, Shaved Parmesan with Sliced Steak</i>	<b>SEAFOOD PASTA</b> <i>Linguini, Clams, Mussels, Lobster, Shrimp, Shaved Asparagus, Shaved Broccolini &amp; Alfredo Sauce</i>
\$30	\$36
<b>TERIYAKI SALMON</b> <i>Seared Salmon Glazed with Teriyaki Sauce, Bok Choy, Green Onion &amp; Coconut Rice</i>	\$27
\$27	