

BULL VALLEY DINNER MENU

Served 5pm~9pm Daily

APPETIZERS

BANG BANG SHRIMP

\$9

JALAPENO CREAM

CHEESE TARTS

\$8

CAPRESE SALAD

CRISPS

\$10

SALMON MOUSSE &
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

SHRIMP SKEWER

Marinated in Garlic Chili Oil.

*Served on a Bed of Mixed Greens, Kale,
Cherry Tomato, Radish, and Pickled Red Onion.*

Served with Lemon and Sriracha Vinaigrette

\$18

CHICKEN SCALOPPINI

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

\$24

SEA BASS

*Skin-on and paired with a Coconut Cream Sauce,
Oven Roasted Fingerling Potatoes and Radishes*

\$36

SALMON FILET

*Pan Seared Salmon, Potato Croquettes
and Broccolini*

\$30

SUPER POWER SALAD

*Kale, Arugula, Brussel Sprout Leaves,
Mandarin Oranges, Toasted Almond Slices,
Strawberries, Avocado, Dried Cranberries
and Red Onion.*

Served with your choice of Dressing

\$16

Add Chicken \$4 Add Shrimp \$6

Add 8oz Salmon \$10

8oz FILET

Served with Cross-Cut Chips and Grilled Broccolini

\$37

BONE-IN PORK CHOP

Glazed with Bourbon Sauce

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

\$30