

Starters

- Party Wings** 11
 (8) Plain, buffalo, teriyaki, or garlic parmesan with bleu cheese or ranch dressings and celery sticks.
- Hummus Platter** 11
 House-made hummus served with fresh vegetables and grilled pita bread.
- Italian Nachos** 14
 With veal, pork, and beef, and roasted red pepper simmered in house marinara with melted mozzarella and a dollop of ricotta
- Bacon Wrapped Sea Scallops** 15
 (5) Fresh scallops dipped in buttermilk, coated with panko, then wrapped with bacon.
- Pizza Margherita** 15
 With fresh mozzarella, tomato, and basil.
- Valley Chips** 6
 Golden deep fried thin potato slices served with chef's own boom boom sauce.
- Famous Chicken Bites** 12
 Fresh chicken dipped in buttermilk, seasonings, and herbs, deep fried with your choice of teriyaki, buffalo, bbq, or garlic parmesan

Salads

- Grilled Shrimp - 4 each** **Salmon - 12**
Grilled Chicken - 6 **Beef Tips - 11**
- Caesar** 11
 Crisp romaine lettuce, lemon parmesan caesar dressing, shaved blended cheese tossed with house-made croutons.
- Chef's Salad** 17
 Chopped romaine, tomato wedges, cucumber, red onion, hard boiled egg, julienne cut ham, turkey, roast beef and provolone cheese
- Chicken Cobb Salad** 17
 Grilled chicken breast with Romaine, cucumbers, vine ripe tomatoes, crumbled bleu cheese, chopped bacon, Bermuda onion, hard boiled egg, and avocado, with your choice of dressing.
- Greek** 12
 Chopped romaine tossed with feta cheese, kalamata olives, red onion, diced tomatoes, pepperoncini, and greek dressing.
- Waldorf** 16
 Grilled chicken breast with romaine apples & sugared walnuts, tossed with mustard, olive oil and lemon dressing with pine nuts and blended cheese.



Sand-wedges

Served with hand-cut French fries, fruit cup, or chips



- Crunchy Vegetable & Hummus Wrap** \$12
 A variety of the chef's seasonal vegetables with homemade hummus packed in your choice of white or wheat wrap.
- Traditional Italian Grinder** 16
 Prosciutto, Genoa salami, sweet capicola, roasted peppers, lettuce, onions, tomatoes, sharp provolone, hot peppers and olive oil served on a torpedo.
- *Delmonico Steak Hoagie** 19
 Grilled 1/2 lb ribeye with lettuce, tomato, mayo, and cheddar cheese on a fresh torpedo roll.
- Chicken Florentine** 13
 Chicken breast with fresh mozzarella, tomato, and spinach on a grilled italian panini.
- Tuna Melt** 12
 Our all white tuna salad smothered with melted American cheese on your choice of white, wheat, rye, or Italian.
- Saugy Frank** 6
 RI's inaugural dog served grilled or boiled on a toasted roll.
- Twin Saugy Dogs** 7
 2 of RI's favorite franks served grilled or boiled. (no side included)
- Grilled Cheese**
 Served with a pickle on choice of white, wheat, rye, or Italian 6 / with Ham 7 add tomato .50
- Chicken Parm Sub** 18
 Valley's famous chicken parmigiana stuffed in a torpedo roll, topped with fresh marinara and mozzarella cheese.
- Meatball Sub** 12
 With melted mozzarella and marinara stuffed in a torpedo.
- Deluxe Turkey Club**
 Triple decker style with smoked bacon, lettuce, tomato, and mayo on your choice of white, wheat, or rye bread. **Turkey 13 Cheeseburger 16**
- *The Valley Burger**
 A crowd favorite with lettuce, tomato, & raw onions served on a bulky roll. **Beef 11 Turkey 10**

add on 1.00 each: sauteed mushrooms, sauteed onions, cheese, bacon, or avocado

**Please inform your server of any food allergies. Note: The consumption of raw or partially cooked seafood and meat increases your risk of contracting food borne illness.*

Sides

- Cup - 4 Bowl - 6
- House Salad - 4
- Caesar Salad - 5
- Hand-cut French Fries - 4
- Sweet Potato Fries - 4
- Meatballs (2) - 5
- Pasta Marinara - 6
- Gluten Free Pasta Marinara - 6



Daily Specials

Wednesday:

Traditional and contemporary burgers - 9. All domestic beer - 3.

Thursday (available after 4pm):

Chef Kev's Thursday BBQ - 15. 75¢ Wings, baby back ribs \$22, pulled pork platter \$18, BBQ ½ chicken \$20 with all the traditional barbeque fixings. \$3 Domestic pint included with BBQ purchase.

Friday:

Fish & Chips - 17. Chowder & Clam Cakes Cup (3) - 7. Bowl (6) - 9.

Sunday:

Italian Dinner — tossed salad, penne marinara, roasted chicken in wine, hand cut fries, and broccoli aglio olio - 18.

On Tap

- Bud Light
- Coors Light
- Sam Seasonal
- Whalers Rise
- Stella Artois
- Captains Daughter

** Ask us about our seasonal drafts*

Coolers

- Truly
- Transfusion
- Fisher Island
- Nantucket

Bottled Beer

- Bud
- Bud Light
- Coors Light
- Miller Light
- Michelob Ultra
- Amstel Light
- Sam Adams Lager
- Yuengling
- Bass Ale
- Guinness
- Heineken
- Heineken Light
- Corona Light
- Stella Artois
- Peroni

Whisky

- Canadian Club
- Crown Royal
- Jamesons Knob Creek
- Jack Daniels
- Jack Honey
- Dewars
- Glenlivet 12yr
- Johnny Walker Red
- Johnny Walker Black
- Johnny Walker Gold
- Macallan 12yr
- Balvenie 14yr Caribbean Cask
- La Phroaig

Vodka

- Titos
- Kettle One
- Grey Goose
- Rhodium
- Stoli
- Stoli Vanilla
- Stoli Orange
- Stoli Blueberry
- Kettle One Citron
- Kettle One Orange
- Grey Goose Pear
- Ketel One Grapefruit
- Van Gogh Double Espresso



Tequila

- Casamigos Reposado
- Casamigos Blanco
- Patron Silvere
- Milagro
- Jose Cuervo

Bourbon

- Jim Beam
- Makers Mark
- Bulleit
- Wild Turkey
- Fireball

Rum

- Bacardi
- Bacardi Limon
- Captain Morgan
- Goslings
- Malibu
- Myers Dark
- Parrot Bay

Gin

- Tangueray
- Bombay Sapphire
- Beefeater
- Hendricks