

# DINNER

## Starters

### Soup and Salad

#### Soup Du Jour

\$4 cup/\$6 bowl

#### French Onion

\$6

#### CHICKEN CHOP SALAD <sup>GF</sup>

romaine and mixed greens, green apple  
blue cheese, cucumber, raisin  
tossed in house-made cider vinaigrette  
\$8

#### CAESAR

romaine, crouton, parmesan crisp  
\$6

#### VALLEY SALAD <sup>GF</sup>

mixed greens, dried cranberry, pecans  
blue cheese crumble, green apple  
honey balsamic  
\$7

#### HOUSE SALAD

mixed greens, red onion  
cucumber, tomato, crouton  
\$6

### Appetizers

#### LETTUCE WRAPS <sup>GF</sup>

chicken, water chestnut, mushroom  
spicy plum sauce  
\$9

#### SHRIMP COCKTAIL <sup>GF</sup>

mixed greens, bay shrimp, grape tomato  
avocado, cucumber, capers  
\$13

#### BAKED BRIE

toast points, red grapes  
raspberry jalapeño jam  
\$9

#### TEMPURA

shrimp, assorted seasonal vegetables  
yakiniku dipping sauce  
\$14

#### HANGER STEAK CROSTINI

arugula, point Reyes blue cheese  
piquillo chile, chimichurri  
\$8



HIDDEN VALLEY

C O U N T R Y C L U B

Additional Items may be available Gluten Free,  
Please ask your server for additional Information.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb pork poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for more information.

# Entrees

## SEARED SCALLOP SALAD <sup>GF</sup>

roasted corn, black bean, tomato, red onion  
house-made roasted tomato vinaigrette  
\$23

## BRAISED LAMB SHANK <sup>GF</sup>

10oz, herbed polenta, root vegetables  
\$26

## GARLIC HERB ROASTED CHICKEN <sup>GF</sup>

fingerling potatoes, tomato, asparagus  
\$21

## SWEET and SPICY SALMON <sup>GF</sup>

7oz fillet, couscous, shoe string vegetables  
\$22

## CREOLE PAPPARDELLE

andouille, shallot, broccoli, bell pepper  
cajun cream

blackened chicken  
\$18

shrimp & scallop  
\$24

## SEAFOOD JAMBALAYA <sup>GF</sup>

scallops, prawns, spicy risotto, bell pepper  
sausage, lobster tail  
\$28

## BUTTERNUT SQUASH RAVIOLI

wild mushrooms, chard, goat cheese  
shaved prosciutto  
\$19

## ARCTIC CHAR <sup>GF</sup>

10oz fillet, butternut risotto, parsnip soubise  
raspberry marmalade  
\$26

## PORK CHILE VERDE

bone-in braised pork shank, cheddar grits  
\$25

## BRAISED BEEF SHORT RIB

wild mushroom stroganoff  
pappardelle, red wine reduction  
\$25

## FROM <sup>THE</sup> BUTCHER BLOCK

cuts may be prepared pan seared or grilled  
served with two sides and your choice of sauce

8oz Filet Mignon	\$31
16oz Ribeye.	\$36
12oz New York Strip	\$34
10oz Cider Brined Pork Chop served bone-in	\$26
10oz Bacon Wrapped Bison Tenderloin	\$33

### Sides      Sauces

mashed potatoes	green peppercorn
baked potato	cabernet reduction
cheddar grits	bearnaise
creamed spinach	huckleberry gastrique
seasonal vegetables	bordelaise
asparagus \$2	mustard caviar
mushroom or squash	
risotto \$2	

*all cuts aged prime*