

DINNER MENU

SHAREABLES

Boom Boom Shrimp 12

Creamy Sriracha Sweet Chili Sauce, Sesame Seed, Green Onion **NF**

Sausage and Peppers 9

Hot Italian Sausage, Sweet Peppers, Onions, White Wine, Butter **GF/NF**

Charcuterie Board 16

Chef's Selection of Assorted Cured Meats, Jams or Spreads Paired with Seasonal Pickled Vegetables **NF**

Crab Cakes 20

Apple Fennel Aioli, Shaved Fennel Slaw **NF**

Wine Fries 8

Sweet Potato Fries, Blue Cheese Fondue, Bacon, Chive, Red Wine Reduction **NF**

Chips and Guacamole 10

Tortilla Chips **GF/DF/NF**

Wings 9

Choice of BBQ, Buffalo, or Lemon Pepper Dry Rub **GF/NF**

Quesadilla

Cheese 9/Chicken 12/Shrimp 18/Skirt Steak 19
Sour Cream, Guacamole, Pico De Gallo **NF**

SOUPS & SALADS

Tomato White Bean 6

Fresh Tomato Broth, Michigan White Beans, Hint of Truffle Oil, Chives, Butter **GF/NF**

French Onion 6

Provolone, Gruyere, Parmesan, Crostini **NF**

Soup of the Day 5

Kale & Quinoa 7/10

Baby Kale, Red Cabbage, Mandarin Oranges, Marcona Almonds, Pomegranate Seeds, Pickled Golden Beets, Parmesan Cheese, Citrus Vinaigrette

Thai Steak and Noodle 16

Marinated Flank Steak, Lo Mein Noodles, Arugula, Napa Cabbage, Tomato, Mango, Scallion, Carrot, Avocado, Mint, Basil, Cilantro
Chili Garlic Lime Vinaigrette **NF/DF**

Greek Chop-Chop 7/10

Romaine, Iceberg, Feta Cheese, Cucumber, Tomato, Kalamata Olives, Red Onion, Pepperoncini Rings, Roasted Tomato Vinaigrette **GF/NF**

Oaxaca 7/10

Romaine, Avocado, Queso Fresco, Tomato, Corn, Tortilla Strips, Chipotle Vinaigrette **GF/NF**

Cobb 7/10

Mixed Greens, Cherry Tomato, Scallion, Egg, Bleu Cheese Crumbles, Avocado, Bacon **GF/NF**

Caesar 7/10

Baby Romaine, Parmigiano Reggiano, Croutons, Caesar Dressing **NF**

House 6/9

Mixed Greens, Carrot, Tomato, Cucumber, Radish **GF/DF/NF**

Add Chicken 6/Salmon 13/Shrimp 15/Skirt Steak 16
Dressings: Balsamic Vinaigrette, Caesar, Ranch, Bleu Cheese, 1000 Island, Chipotle Vinaigrette

LARGE PLATES

All large plates include your choice of house salad, Caesar salad, or soup of the day
+3 for French onion or tomato white bean soup

Campanelle Bolognese 20

Pork, Veal, Beef, Pancetta, Tomato, Milk, Parmesan Cheese **NF**
2019 Prisoner "Unshackled" 13

Waldorf Scallops 32

Grilled Endive, Celery Ribbons, Walnut Pistou, Red Grapes, Apple Cider Vinaigrette, Sweet Cream **GF**
2018 Guenoc Sauvignon Blanc 8.5

Bouillabaisse 35

Salmon, Mussels, Lobster, Shrimp, Bucatini Pasta, Saffron Lobster Broth, Tomato, Fennel, Grilled Bread
2020 Whitehaven Sauvignon Blanc 10

Tuna Poke 29

Ancho Mango Vinaigrette, Spicy Mayo, Avocado, Sesame, Sushi Rice, Jalapeno, Salted Edamame, Pickled Mango **GF/NF**
2018 Ramey Russian River Chardonnay 13

Pan Roasted Chicken Breast 23

White Bean Ragout, Wilted Spinach, Chicken Jus **GF/NF**
2019 Boen Pinot Noir 14

Fajitas

Vegetable 16/Chicken 17/Shrimp 25/Skirt Steak 26
Bell Pepper, Onion, Fajita Seasoning, Spanish Rice, Refried Beans, Sour Cream, Guacamole, Ranchero Salsa, Shredded Cheese, Flour or Corn Tortillas **NF**

Beef Tenderloin Filet

Center Cut Filet Mignon served with Bordelaise Sauce and Your Choice of Two Sides
4 oz-28 / 6oz-38 / 8oz-50

2018 Hall Cabernet Sauvignon 14

18 Ounce Bone-In Ribeye 62

Served with Bordelaise Sauce and Two Sides
2018 Arsonist Red Blend 12

14 Ounce Chicago Strip Steak 52

Slowly aged, hand-cut, and grilled to perfection. Served with Bordelaise Sauce and Two Sides
2019 Smith & Hook Cabernet Sauvignon 13

Sides: Mashed Potato, Crispy Fingerling Potato, Wild Rice, Mashed Cauliflower, Crispy Brussel Sprouts, Green Beans, Roasted Mushrooms, Grilled Asparagus

SANDWICHES

Blackened Shrimp Tacos 14

Corn Relish, Avocado Cream, Corn Tortilla **GF/NF**

Buffalo Chicken Wrap 12

Fried or Grilled Chicken Strips, Ranch, Iceberg Lettuce, Tomato, Bacon **NF**

Chicken Panini 14

Sourdough, Bacon, Tomato, Avocado, Pepper Jack Cheese, Chipotle Mayo **NF**

Valley Lo Prime Pub Burger Or Impossible Burger 14

Buttery Bun, Lettuce, Tomato, Red Onion, Pickle **NF**

Rueben 14

Shaved Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss Cheese, Rye Bread **NF**

Salmon BLT 14

Grilled Salmon, Bacon Jam, Bibb Lettuce, Tomato, Smoked Mayonnaise, Ciabatta Bun **NF**

Asian Turkey Burger 13

Brioche Bun, Asian Slaw, Pickled Cucumber, Spicy Mayo **NF**

All sandwiches include choice of Fruit, French Fries, Sweet Potato Fries, Chips, or Tater Tots

PIZZA

12 inch 14 / 16 inch 20 / 10 inch Gluten Free 13

Manny's Hawaiian

House-made Tomato Sauce, Ham, Bacon, Pineapple, Mozzarella Blend **NF**

BBQ

Barbeque Sauce, Onion, Bacon, Pepperoni, Sausage, Mozzarella Blend, Cilantro **NF**

Italian Beef

House-made Tomato Sauce, Shaved Prime Rib, Giardiniera, Mozzarella Blend **NF**

Margherita

Fresh Mozzarella, Tomato Parmesan, Fresh Basil, Finished with EVOO **NF**

Build Your Own

Sauce-Tomato Basil, BBQ, Garlic EVOO, Buffalo

Meats-Sausage, Pepperoni, Chicken, Bacon, Ham

Vegetables-Red Onion, Scallion, Tomato, Bell Pepper, Mushroom, Spinach, Black Olive, Jalapeno, Pineapple

Premium Toppings-Goat Cheese +3, Shrimp +5

GF - Gluten Free, **DF** - Dairy Free, **NF** - Nut Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BEVERAGES

DRAFT BEER

Stella 6
Revolution Anti-Hero 6
Half Acre Daisy Cutter 7
Lagunitas IPA 6
3 Floyds Gumballhead 6.5
Ten Ninety 1916 Lager 6.5

BOTTLES & CANS

Amstel Light 6
Angry Orchard Cider 5.5
Bud Light, 16 oz 5.5
Bud Light Lime 5.5
Coors Light, 16 oz 5.75
Corona 5.5
Corona Premier 5.5
Daura Damm (Gluten Free) 6.5
Goose Island Matilda 7
Guinness Draught 6.5
Hacker Pschorr 6.5
Heineken "0" 6
Michelob Ultra 6
Miller Light, 16 oz 5.75
Modelo 5.5
Sam Adams Lager 6
Ten Ninety 1916, 16 oz 7
Ten Ninety Juice God, 16 oz 7
Zombie Dust 7

CRAFT COCKTAILS 10

Fall Spiced Old Fashioned

Knob Creek Bourbon, Fall-Spiced Simple Syrup, Angostura Bitters, Orange Peel

Caramel Apple Martini

Van Gogh Dutch Caramel Vodka, Apple Cider, Butterscotch Schnapps

Spiced Pear Moscow Mule

Ketel One, Spiced Pear Simple Syrup, Ginger Beer, Lime Juice

Pumpkin Spiced White Russian

Tito's Vodka, Kahlua, Pumpkin Spiced Cream

The Humble Cocktail

Pimm's, Applejack, Lemon Juice, Cinnamon Syrup, Mint, Orange

Ginger Pear Bourbon Blitz

Bulleit Bourbon, Pear Nectar, Ginger Honey Simple Syrup, Lemon Juice, Ginger Ale

SPARKLING WINE + ROSE + WHITES

NV La Marca Prosecco, IT 9
2020 Elouan Rose, OR 9.5 / 38
2019 Le Paradou Rose, FR 10 / 40
2020 Guenoc Sauvignon Blanc, CA 9 / 36
2020 Whitehaven Sauvignon Blanc, New Zealand 10 / 40
2020 Placido Pinot Grigio, IT 9 / 36
2019 Dr. Loosen Riesling, Germany 9 / 36
2019 Valley Lo Chardonnay, Sonoma CA 9 / 36
2018 Hahn Chardonnay, Monterey CA 10 / 40
2018 Ramey Russian River Chardonnay, Sonoma CA 13 / 52
2019 Mer Soliel Chardonnay, Central Coast CA 13 / 52
2020 Rombauer Carneros Chardonnay, Sonoma CA 17 / 68

REDS

2018 Elouan Pinot Noir, OR 9 / 36
2019 Boen Pinot Noir, Sonoma CA 14 / 48
2019 Valley Lo Merlot, CA 9 / 36
2018 Catena Malbec, Mendoza AR 10.5 / 42
2019 Valley Lo Cabernet Sauvignon, CA 9 / 36
2019 Oberon Cabernet Sauvignon, Napa CA 11 / 44
2018 Hall Cabernet Sauvignon, Napa CA 15 / 60
2019 Smith & Hook Cabernet Sauvignon, Central Coast CA 13 / 52
2018 Yalumba Shiraz, Southern Australia 13 / 52
2019 Prisoner 'Unshackled' (Zinfandel, Malbec, Petite Sirah, Syrah, Grenache), Napa CA 13 / 52
2018 Matchbook 'The Arsonist' (Petit Verdot, Malbec, Cabernet Sauvignon), Central Valley CA 11/44
2019 Prisoner (Zinfandel, Cabernet Sauvignon, Petite Sirah), Napa CA 17 / 68
2017 Frank Family Zinfandel, Napa CA 15 / 60

BEER OF THE MONTH 5

Victory Brewing Company Brotherly Love Hazy IPA

Victory's Brotherly Love IPA's aroma starts with bright citrus notes that drift into a tropical fruit character and finishes with a touch of apricot. With this smooth crushable body, you're sure to always crave one more sip.