

Only at Hidden Valley

small plates

MAMMA'S MEATBALL 12

Jumbo tender meatball with mozzarella cheese, slow cooked in marinara, topped with Parmesan

CRISPY BRUSSELS SPROUTS 12

Fried Brussels sprouts with balsamic reduction and spicy dipping sauce

MUSSELS DIABLO 14

Mussels in a spicy garlic tomato herb white wine broth with crostini bread

CHICKEN WINGS 13

Crispy fried chicken wings tossed in your choice of sauce. Buffalo, BBQ, sweet chili

COCONUT SHRIMP 13

Crispy fried coconut shrimp served with pina colada sauce

SHRIMP COCKTAIL 15

6 jumbo shrimp, cocktail sauce and lemon

BANG BANG SHRIMP 13

Crispy fried shrimp with bang bang sauce

flatbread pizza

MEAT LOVER 11

Pepperoni, ham, onion

PEPPERONI 10

Lots of pepperoni

MARGHERITA 9

Tomato, mozzarella cheese and basil

WHITE CHICKEN 10

Chicken, onion, Parmesan cheese

MEDITERRANEAN 9

Tomato, artichoke, Kalamata olives, pepperoncini, feta cheese

Sandwiches

BACON JAM CHEESEBURGER 15

Seasoned Grilled burger with your choice of cheese, crispy onion straws and bacon jam, lettuce, tomato, pickle on the side with fries or house chips

BLUE CHEESE BURGER 15

Seasoned Grilled burger with blue cheese crumbles, crispy onion straws, lettuce, tomato, pickle on the side with fries or house chips

BRISKET SANDWICH 15

BBQ brisket sandwich topped with creamy cole slaw and pickles on bun

soups & salads

SOUP DU JOUR 5 cup / 7 bowl

Please ask server

HOUSE SALAD 7 petite / 10 grande

Mixed greens, tomato, cucumber, onion, carrot, your choice of dressing

CAESAR SALAD 7 petite / 10 grande

Petite romaine, fresh parmesan, garlic croutons

WEDGE SALAD 8 petite / 12 grande

Iceberg lettuce, tomato, bacon, blue cheese crumbles, fried shallot, blue cheese or ranch

CAPRESE TOMATO MOZZARELLA TOWER 14

Fresh tomatoes, fresh mozzarella, fresh basil, fried shallot, Italian red wine dressing, balsamic reduction

MEDITERRANEAN SALAD 15

Mixed greens, tomato, cucumber, garbanzo bean, pepperoncini, Kalamata olive, red onion, feta, croutons, red wine vinaigrette

MUST HAVE
menus

main courses

FILET MIGNON 38

"King of steaks", seasoned 6 oz filet of beef grilled to your liking with a garlic herb compound butter & demi sauce

CHOICE RIBEYE STEAK WITH GRILLED SHRIMP 36

Hand cut 12 oz Ribeye steak, seasoned, grilled to your liking topped with a garlic herb compound butter & 3 grilled shrimp

CHOICE N.Y. STRIP STEAK WITH GRILLED SHRIMP 32

Hand cut 12 oz NY Strip Steak, seasoned, grilled to your liking topped with a garlic herb compound butter & 3 grilled shrimp

PORK LOIN WITH A GIN DIJON SAUCE 25

Sautéed pounded pork loin with a gin Dijon butter pan sauce

MEATLOAF WITH GRAVY 22

Classic meatloaf with mashed potato and gravy

CHICKEN FRANCAISE 24

Egg herb battered chicken breast cooked in lemon caper sauce

GRILLED CHICKEN 22

Marinated Grilled Chicken Breast

PAN SEARED JUMBO SCALLOPS 36

Pan seared jumbo scallops in lemon butter pan sauce

MUSSELS DIABLO 26

Mussels in a spicy garlic tomato herb white wine broth with crostini's

GRILLED SALMON 28

Seasoned Grilled Salmon to your liking with a garlic herb compound butter and lemon

YELLOWFIN AHI TUNA 26

Seasoned pan seared rare Ahi Tuna with hoisin dipping sauce

ROCKFISH 24

Sautéed crispy rockfish with a lobster cream of crab sauce

***MAIN COURSES SERVED WITH CHEF'S VEGETABLES & CHEF'S STARCH

pasta & risotto

ASIAN SALMON RAMEN 26

Salmon, broccoli, carrot, and ramen in citrus teriyaki sauce

MEDITERRANEAN CHICKEN PASTA 22

Chicken, olives, garlic and herbs in a feta cream sauce with spaghetti

BLACKENED CHICKEN & BROCCOLI IN CAJUN CREAM SAUCE WITH PENNE 22

Blackened chicken, broccoli in Cajun cream sauce with penne pasta

SHRIMP & SCALLOP IN A PARMESAN CREAM SAUCE 34

Shrimp, scallop, broccoli, cherry tomato, garlic, shallot and white wine in a Parmesan cream sauce with penne pasta

RISOTTO OF THE WEEK WITH SALMON OR CHICKEN 32

Ask server for risotto of the week, served with your choice of Grilled Salmon or Chicken and chefs vegetable

SHRIMP & SCALLOP RISOTTO 34

Shrimp, scallops, cherry tomato and herbs in a creamy parmesan risotto, served with side of chefs vegetables

chef's desserts

CREAM BRULEE OF THE WEEK 10

Ask server for cream brulee flavor of the week

CHEESECAKE 9

Ask server about the cheesecake offering for tonight

GLUTEN FREE CHOCOLATE LAVA CAKE 9.5

Gluten free chocolate lava cake

PECAN PIE 8

Bourbon brown sugar pecan pie

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.