

Only at Hidden Valley

small plates

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

FRIED GREEN BEANS 7

An HVCC favorite. Battered green beans served crispy with dipping sauce

flatbread pizza

MEAT LOVER 11

Pepperoni, ham, onion

PEPPERONI 10

Lots of pepperoni

MARGHERITA 9

Tomato, mozzarella cheese and basil

MEDITERRANEAN 9

Tomato, artichoke, Kalamata olives, pepperoncini, feta cheese

sandwiches

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

SMOKEHOUSE CHICKEN SANDWICH 14

Grilled chicken, BBQ sauce, candied bacon, cheddar cheese, shaved crispy onions on a grilled bun with lettuce, tomato and pickle

soups & salads

SOUP DU JOUR 4 cup / 6 bowl

Please ask server

HOUSE SALAD 7

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

CAESAR SALAD 7

Petite romaine, fresh parmesan, garlic croutons

WEDGE SALAD 8

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

MEDITERRANEAN SALAD 15

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

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 34

Hand cut 12 oz Ribeye steak, seasoned, grilled to your liking topped with a garlic herb compound butter
Add a skewer of 3 grilled shrimp 4

CHOICE N.Y. STRIP STEAK 29

Hand cut 12 oz NY Strip Steak, seasoned, grilled to your liking topped with a garlic herb compound butter
Add a skewer of 3 grilled shrimp 4

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

BANG BANG SHRIMP 24

Fried shrimp with bang bang sauce

SERVED WITH CHEF'S VEGETABLE & CHEF'S STARCH OF THE NIGHT

pasta

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

chef's desserts

CREAM BRULEE 8

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.**