



Starters & Sharing

Valley Bar Wings 14

Eight hearty wings tossed in your flavor of choice: buffalo, barbecue, sweet chili, lemon pepper or Jamaican jerk. Served with celery sticks and your choice of ranch or blue cheese dressing.

Spinach & Artichoke Dip 12

Warm spinach and artichoke dip with Parmesan and tomatoes, served with fried flour tortilla chips.

Soft Pretzel Sticks 12

Warm, pillowy and salty pretzel sticks accompanied with a cup of our homemade seasonal craft beer cheese sauce.

Onion Rings 12

Crispy gourmet onion rings kicked up with our house-made Cajun ranch dipping sauce.

Loaded Cheese Fries 12

A pile of fries topped with melty cheddar jack cheese, bacon and chives, served with a side of ranch dressing.

Homestyle Chili 8

A hearty cup of house-made beef and black bean chili, topped with cheddar jack cheese, red onions and crackers.

Valley Bar Specialties

Filet Mignon 41

7 oz. filet accompanied with Yukon Gold mashed potatoes and a seasonal vegetable.

Cedar Plank Salmon 34

9 oz. wood-grilled Alaskan salmon fillet with balsamic reduction, served with wild rice and a seasonal vegetable.

Duroc Pork Chop 32

9 oz. Duroc pork chop with sauteed sweet and sour peppers, served with Yukon Gold mashed potatoes and a seasonal vegetable.

Crab Cake Sandwich 28

House-made crab cake with remoulade sauce, lettuce and tomato on a toasted brioche bun with a side of fries.

Fischer Farms Prime Steak Burger 22

12 oz. ground Angus burger smothered with cheddar cheese and topped with caramelized onions and lettuce. Served with a side of fries. *Add bacon for 1.50.*

Fish & Chips 20

White fish fried to a golden brown with a side of tartar sauce, accompanied with french fries and coleslaw.

Fried Chicken Caesar Salad 19

Chopped fresh romaine tossed with Caesar dressing, shaved Parmesan cheese and croutons, topped with fried chicken tenders. *Substitute grilled salmon for an additional 2.*

Golden Chicken Tenders 18

Golden fried chicken tenders your choice of dipping sauce: barbecue sauce, ranch, buffalo or honey mustard. Served with a side of french fries.

Signature Sides

French Fries 6

Onion Rings 6

Yukon Gold Mashed Potatoes 6

Side House Salad 8

Side Caesar Salad 8

Seasonal Vegetable 6

Coleslaw 6

Wild Rice 6

Desserts

Snickerdoodle Crème Brûlée 11

A house favorite: classic custard with a kick of cinnamon sugar and a caramelized sugar crown, served in a cast iron bowl.

Chocolate Lava Cake 8

Molten dark chocolate cake with whipped cream.

Beer Selections

Budweiser
Bud Light
Bud Light Lime
Busch Light
Coors Lite
Michelob Ultra
Michelob AmberBock
Miller Lite
MGD 64
O'Doul's
3 Floyds Gumballhead Wheat Ale
Abita Purple Haze Lager
Angry Orchard Crisp Cider
Bell's Two Hearted Ale
Blue Moon
Busted Knuckle American Porter
Corona
Dogfish Head 90 Minute IPA
Goodwood Bourbon Barrel Stout
Goose Island IPA
Guinness
Heineken
New Belgium Fat Tire Amber Ale
Newcastle
Not Your Father's Root Beer
Oaken Barrel Indiana Amber
Sam Adams
Sierra Nevada Pale Ale
Stella Artois
Upland Dragonfly IPA
Upland Wheat
Victory Golden Monkey Belgian Ale
Yuengling
Yuengling Golden Pilsner

Seltzers

Michelob Ultra - Cucumber Lime
Michelob Ultra - Peach Pear
Michelob Ultra - Spicy Pineapple

Seagram's Wine Coolers

Jamaican Me Happy
Passionfruit Mango
Strawberry Daiquiri
Sangria
Margarita
Orange Sassy
Bahama Mama
Pink Pineapple
Peach Bellini
Tropical Rosé

Specialty Drinks

Justify

French Lick Woodford Reserve Personal Select, Grand Marnier, Sweet Vermouth and Ginger Ale with Fresh Orange Twist.

Blueberry Mule

Jeptha Creed Blueberry Vodka blended with Ginger Beer, Mint Leaves and Fresh Blueberries for a refreshing twist on the Mule.

Jeptha Derby

Jeptha Creed Blueberry Vodka, Sprite and Simple Syrup muddled with Lemon and Fresh Blueberries.

House Wines

Chardonnay
Pinot Grigio
Moscato
Cabernet Sauvignon
Merlot
Pinot Noir

Signature Wines

Ste. Michelle Riesling
French Lick Red
French Lick White