



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.

Soft Pretzel Sticks 13

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

Onion Rings 13

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

Loaded Cheese Fries 14

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

Beef & Black Bean Chili 14

A hearty bowl of our house-made chili, topped with cheddar jack cheese, red onions and crackers.

Valley Bar Specialties

Fischer Farms Ribeye 58

14 oz. locally sourced ribeye served with Yukon Gold mashed potatoes and a seasonal vegetable.

Filet Mignon 50

Enjoy a taste from the resort's signature *1875: The Steakhouse*: a 7 oz. filet accompanied with Yukon Gold mashed potatoes and a seasonal vegetable.

Cedar Plank Salmon 38

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

Duroc Pork Chop 36

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

Crab Cake Sandwich 30

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

Fischer Farms Prime Double Steak Burger 27

Two 6 oz. ground Angus burgers smothered with cheddar cheese and topped with caramelized onions and lettuce. Served with a side of fries. *Add bacon for 1.50.*

Fish & Chips 27

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

Fried Chicken Caesar Salad 20

Chopped fresh romaine tossed with Caesar dressing, shaved Parmesan cheese and croutons, topped with fried chicken tenders.

Substitute grilled salmon for an additional 5. Substitute crab cake for an additional 8.

Golden Chicken Tenders 20

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

Signature Sides

French Fries 8

Onion Rings 8

Yukon Gold Mashed Potatoes 8

Side House Salad 8

Side Caesar Salad 8

Seasonal Vegetable 8

Coleslaw 6

Wild Rice 6

Desserts

Snickerdoodle Crème Brûlée 12

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

New York Style Cheesecake 10

Rich and creamy house-made classic cheesecake topped with strawberry coulis.

Bottled Beer

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

Angry Orchard Crisp Cider

Bell's Two Hearted Ale

Blue Moon

Busted Knuckle American Porter

Dogfish Head 90 Minute IPA

Goose Island IPA

Guinness

Heineken

Modelo

New Belgium Fat Tire Amber Ale

Newcastle

Oaken Barrel Indiana Amber

Sam Adams

Sierra Nevada Pale Ale

Stella Artois

Upland Dragonfly IPA

Upland Wheat

Yuengling

Yuengling Golden Pilsner

Draft Beer

Bud Light

Stella Artois

Shock Top

Rail Splitter IPA - Triton

Space Dust IPA - Elysian

Ruh Roh Ale - Metazoa

Puppy Slumber Party - Metazoa

Kirkwood Cream Ale

Seltzer

High Noon Seltzers

Black Cherry, Peach, Pineapple, Grapefruit

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.

Jackpot

Vanilla Vodka, Chambord, Blue Curaçao, Cranberry Juice and Sprite.

House Wines

Chardonnay

Pinot Grigio

Moscato

Sauvignon Blanc

Cabernet Sauvignon

Merlot

Pinot Noir

Signature Wines

Ste. Michelle Riesling

French Lick Red

French Lick White

Rare

deep red, cold center

Medium Rare

red, warm center

Medium

mostly pink, hot center

Medium Well

lightly pink, hot center

Well

brownish, hot center

\$5 fee for any entrée requested to be split. For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.