

The Valleon

Appetizers

Loaded Fries 8.00

Basket of Hand Cut French Fries. Loaded with Bacon, Cheddar, and Scallions, house made fry sauce! GF
+ add Chili +2.00 +

Jalapeño Poppers 7.00

Crispy fried classics with jalapeño and cream cheese! Served with ranch.

Hot Pimento Cheese Dip 8

A traditional Southern favorite. House recipe pimento cheese dip baked and served hot with house fried potato chips. GF, V

Stuffed Mushrooms 10

Stuffed with house recipe herbs and a blend of asiago and parmesan cheeses, baked until golden brown. GF, V

Buckshot Shrimp 12

10 Crispy-fried, plump & juicy shrimp tossed in a sweet and spicy sriracha sauce over a bed of fresh seaweed salad. GF

Spinach and Artichoke Dip 8

House recipe cheesy spinach and artichoke dip topped with parmesan and served with house fried potato chips. GF, V

Homemade Soups and Salads

Salad dressing choice of Ranch, Bleu Cheese, Caesar, Chipotle Caesar, Italian, Balsamic Vinaigrette, Poppyseed Vinaigrette, or Honey Mustard Vinaigrette

Soup du Jour 3|6

Choose a cup or bowl. Made fresh daily, ask your server for today's details.

Chuckwagon Chili 3.50|7

Choose a cup or bowl of Andrew's house recipe hearty black bean and beef chili, served with sour cream, cheddar cheese, scallions, and crackers. GF

French Onion Soup 6

Classic house recipe French onion soup, topped with baguette and blended cheeses.

House Side Salad 4

Fresh mixed greens, shredded carrot, cherry tomatoes, cheese crisps. GF

Soup & Salad 10

Choose a house side salad or side Caesar with a bowl of house recipe chili, French onion soup, or soup du jour.

Classic Caesar 10

Crispy Romaine Lettuce, shredded parmesan, house croutons, and choice of our two homemade dressings - traditional caesar or spice it up with chipotle caesar. Side Caesar 5.00
+ Top with 6 oz Red Bird Farms Chicken Breast. + 6.00 +

Barnyard Wedge 10

Colter's take on the classic wedge - entrée sized butterleaf wedge salad with bacon, bleu cheese, tomatoes, onion. GF
+ Top with 6 oz Red Bird Farms Chicken Breast. + 6.00 +

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

»»» → Sandwiches ← «««

Sandwiches include your choice of Hand Cut Fries, Homemade Macaroni and Cheese, Seasonal Rice Pilaf, Sweet Potato Fries, Cup of Soup du Jour~ Loaded Baked Potato + 2~ Caesar salad +2~ House salad +1~ Gluten Free Bread option +1~

Hot Caprese 10

Fresh tomatoes, spinach, and mozzarella on wheat bread with roasted garlic and basil aioli.

Patty Melt 11

4 oz USDA Prime burger patty on sourdough or wheat bread, grilled golden brown with your choice of cheddar, swiss, or pepperjack cheese.

Reuben 14

House smoked corned beef, fresh sauerkraut, swiss cheese and house Russian dressing, served hot on toasted rye

»»» → Pasta ← «««

Gluten free pasta +3.00. Vegetarian option of spinach and mushrooms available upon request.

Chicken Alfredo 24

6 oz Red Bird Farms chicken breast tops a classic favorite with house made cream sauce, linguini pasta, and parmesan cheese. Vegetable du jour and house salad included.

Shrimp Scampi 26

Plump and juicy shrimp in a lemon herb cream sauce, sautéed with white wine and garlic, tossed with linguini and topped with asiago. Vegetable du jour and house salad included.

»»» → Meat Entrées ← «««

All steaks are USDA Prime Angus Beef. Entrées include vegetable du jour and your choice of Hand Cut Fries, Homemade Macaroni and Cheese, Seasonal Rice Pilaf, Sweet Potato Fries, Cup of Soup du Jour~ Loaded Baked Potato + 2~ Caesar salad +2~ House salad +1

Country Fried Steak 18

8 oz steak, lightly breaded and crispy fried, topped with house recipe sawmill gravy.

Trail Dusted Pork Chop 21

Thick 10 oz pork tenderloin rubbed with a secret spice blend and grilled to perfection, or try it salt dusted with rosemary & sage over rosemary cream sauce. + 4 GF

Truffle Butter Filet Mignon 38

*7 oz tender filet mignon, topped with house made compound truffle butter and grilled to your desired perfection. GF
+ Grilled plain 35 +*

Salt River Ribeye 40

*14 oz Ribeye with smoked salt and pepper, thick and char grilled to your liking. GF
+ Add bleu cheese crumbles and house made horseradish cream sauce+2 +*

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»» Poultry and Seafood ««

Rosemary and Sage Chicken 25

10 oz Red Bird Farms airline chicken breast crusted in house blended rosemary and sage salt, crisp roasted and served over a rosemary cream sauce. Includes vegetable du jour and wild rice pilaf. GF

Chicken Tenders 12

Chicken tenders, deep fried, served with house cut French fries and your choice of house BBQ sauce, ranch, or honey mustard vinaigrette.

Catch of the Day MP

Ask your server for special details. Order your fresh fish blackened, grilled, pan fried, or the chef's choice preparation. Includes vegetable du jour and wild rice pilaf.

+ Add house compound butter of sun dried tomatoes and capers. 2.00 +

Buckshot Basket 15

10 fresh shrimp, fried golden brown, tossed in sweet and spicy sriracha sauce, served with house cut French fries and fry sauce.

Pub Style Fish 'n' Chips 16

Yuengling beer battered haddock filets served with house cut French fries and your choice of house made tartar or cocktail sauce.

»» Burgers ««

Our burgers are ½ lb USDA Prime Angus Beef served on a brioche bun with lettuce, tomato, and onion. All burgers include hand cut fries, house fry sauce, and a dill pickle.

Colter's Classic 12|16

Loaded with crispy applewood smoked bacon and cheddar cheese, it is hard to go wrong with the Classic!

The Mountain Jam 12|16

Swiss cheese, sautéed mushrooms, and house made maple bacon jam pack flavor onto our signature burger. A local favorite!

Alternatives

Substitute any beef burger patty for 6 oz Red Birds Farms Chicken Breast at no charge - Substitute a Beyond Burger patty +5.00.

+ Gluten free bun +3.00 +

The Duke 12|16

Our take on the cowboy kicker, The Duke is flavor packed featuring pepper jack cheese, jalapenos, and our signature BBQ sauce. Go mild with Sparky or heat up your night with Kinky! Sparky is mild, Kinky is HOT. If you are unsure of your spice preference please ask for sauce on the side.

The Rowdy Ranch Hand 12|16

Black and bleu! Twisted traditional, this burger is covered in blackening seasoning to perfectly complement the bleu cheese crumbles loaded on top.

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»» — A la Carte Sides — ««

Vegetable du Jour 3.00

Chef's vegetable of the day, please ask your server for details.

Loaded Baked Potato 5.00

Served with butter, sour cream, bacon, cheddar, and scallions. Add Chili +2.00

Hand Cut Fries, Macaroni and Cheese, Seasonal Rice Pilaf, Sweet Potato Fries 3.00

»» — Beverages — ««

Hot Beverages

Coffee, Hot Tea, Hot Chocolate, Apple Cider

Cold Beverages

Apple Juice, Orange Juice, Cranberry Juice, Milk, Iced Tea, Pepsi, Diet Pepsi, Root Beer, Mountain Dew, Pink Lemonade, 7Up

Wine, Cocktails and Cold Beer

Full service bar

+ Check your Drink Menu for Offerings +

Request our daily dessert specials from your server!

»» A 20% Gratuity may be added to parties of 6 or more »»

»» GF = Gluten Free ~ V = Vegetarian ~ MP = Market Price »»

»» Shared meal with extra plate, no charge ~ Split plate with extra sides \$8.00 »»

»» Additional Dressings and House Made Sauces may be added to your order for 1.00 »»

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