

# Pleasant Valley Country Club

## CHAMPIONS DINNER MENU



### *Appetizers*

THE CAST IRON MEATBALL  
(3) 3oz. meatballs drizzled with house-made red sauce, topped with herbed ricotta cheese. Served with Italian crostini. 13

CORNMEAL FRIED CALAMARI AND PEPPADEWS  
served with marinara and house-made buttermilk ranch dressing 16

SAUTEED MUSSELS  
fresh PEI mussels, leeks, heirloom grape tomatoes, roasted garlic in a sherry cream broth. Served with crostini. 15

FRESH AHI TUNA SASHIMI **GF**  
diced Ahi tuna tossed with mango and mint dressed with cucumber, avocado, red onion. Served over a seaweed salad. 18

PV STICKY WINGS **GF**  
marinated chicken wings tossed with a dragon honey and house-made root beer BBQ served with a red cabbage and pear slaw 16

CHEESE BOARD  
selection of cheeses, bacon and fig jam, olive medley, sliced prosciutto, peppadews, balsamic onions served with crostini. 13

GRILLED FLAT BREAD PIZZA OF THE DAY  
Chef's choice of toppings 15

### *Salads*

CAESAR SALAD  
10

BISTRO SALAD **GF**  
mixed greens, red onions, English cucumber, heirloom tomatoes, applewood bacon, crumbled bleu cheese, toasted pecans, and drizzled with house-made creamy rosemary dressing 12

ANTIPASTO SALAD  
mixed greens, roasted red peppers, balsamic, red onion, peppadews, olive medley, tomato, cucumber, sliced fresh mozzarella, sliced Parma prosciutto, sliced sopressata, garnished with Italian crostini. 16

BURRATA & VINE RIPE TOMATO SALAD **GF**  
arugula greens, fresh burrata, red onions, pinenuts, shaved parmesan cheese, drizzled with balsamic glaze 12

STEAK TIP SALAD **GF**  
grilled marinated steak tips served over mixed greens, goat cheese, red onions, heirloom tomatoes, English cucumber, toasted sesame pecans, roasted peppers, house-made buttermilk ranch garnished with fried onions. 25

### *Soups*

NEW ENGLAND CLAM CHOWDER  
Traditional New England clam chowder Cup 6  
Bowl 8

HOUSE-MADE FRENCH ONION SOUP  
beef stock, onions, topped with crouton and melted gruyere cheese 9

### *Entrees*

CHICKEN KABOB  
tender marinated chicken breast served with grilled vegetable over creamy risotto, drizzled with a cucumber mint yogurt sauce and grilled Naan bread 26

SEAFOOD ZOPPA  
shrimp, scallops, mussels, clams, roasted garlic, heirloom tomato in a buttery tomato broth over linguini 33

8 OZ. GRILLED FILET MIGNON  
served with sauteed broccolini and roasted garlic with buttermilk mashed potatoes, drizzled with red wine demi 38

FRUTTI DE MARE  
sauteed shrimp and scallops, roasted peppers, tomato, shallots, baby spinach over lobster ravioli tossed in a creamy pink sauce 35

8 OZ. GRILLED FAROE ISLAND SALMON **GF**  
served over roasted potato tossed with red peppers, garlic, shallots, zucchini, tomato, olives and drizzled with a buttery tomato broth 28

1/2 ROASTED DUCK  
served over a sweet potato ravioli tossed with butternut squash, dried cherries, leeks, toasted pecans in a gorgonzola cream sauce 31

SMASH BURGER  
flattop seared ground chuck 8 oz. burger, bacon fig jam, Boursin cheese, arugula, vine ripe tomato, red onion on a brioche bun 18

VEGETABLE PRIMAVERA  
zucchini, sundried tomato, leeks, red pepper, portabella mushrooms, spinach, broccolini tossed in a creamy pesto served over five cheese jumbo ravioli 23

VEAL RAGOUT  
slow cooked 8-hour veal ragout in a creamy vodka sauce over pappardelle pasta and topped with a dollop of herbed ricotta cheese 28