

Pleasant Valley Country Club

CHAMPIONS SUMMER DINNER MENU

Appetizers

FRIED OYSTERS

with fresh jalapenos served with a cucumber aioli 18

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 and served with crostini 15

BLACKENED AHI TUNA **GF**

blackened, seared rare, served with Asian noodles, wasabi aioli, pickled ginger and soy sauce 19

PV STICKY WINGS **GF**

marinated chicken wings tossed in a dragon honey and house-made root beer BBQ sauce, served with a red cabbage and pear slaw 16

CHEESE BOARD

Chef's selection of cheeses, bacon and fig jam, olive medley, sliced prosciutto, peppadews, balsamic onions served with crostini 14

GRILLED FLAT BREAD PIZZA OF THE DAY

Chef's choice of toppings 15

CRISPY CHICKEN TENDER NUGGETS

tender breaded chicken nuggets, fried, served with ranch or bleu cheese 16

Salads/ Soups

CAESAR SALAD

romaine lettuce hearts tossed in Caesar dressing and shaved parmesan cheese 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

SUMMER BERRY SALAD

baby spinach, blackberries, strawberries, goat cheese, candied walnuts, red onion and drizzled with white balsamic dressing 14

CAPRESE SALAD **GF**

fresh mozzarella, heirloom vine ripe tomato, and fresh basil over a bed of spring mix, drizzled with EVOO and balsamic glaze 12

STEAK TIP SALAD **GF**

grilled marinated steak tips served over mixed greens, goat cheese, red onions, heirloom tomatoes, English cucumbers, toasted sesame pecans, roasted peppers, house-made buttermilk ranch and garnished with fried onions 25

NEW ENGLAND GLAM CHOWDER

traditional New England clam chowder
Cup 6 Bowl 8

HOUSE-MADE FRENCH ONION SOUP

beef stock and onions, topped with crouton and melted gruyere cheese 9

Sandwiches

8OZ CLASSIC CHAMPION BURGER

ground chuck burger, lettuce, tomato and onion, with choice of cheese on a brioche roll 18

CRISPY CHICKEN CAESAR SALAD WRAP

crispy chicken tenders, romaine lettuce hearts, shaved parmesan, tossed in Caesar dressing 18
CAESAR SALAD WRAP - 15

CRANBERRY WALNUT CHICKEN SALAD WRAP

fresh chicken salad, cranberries, walnuts, lettuce, tomato and American cheese 18

TUNA SALAD WRAP

house made tuna salad, lettuce, tomato, American cheese 17

Entrees

CHICKEN KABOB

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

OYSTER PoBoY

fried oysters and peppadews with buttermilk ranch dressing 22

14 OZ. NEW YORK SIRLOIN

pan seared with fresh thyme, rosemary, roasted garlic butter served with roasted potatoes, peppers, onions, and asparagus 35

GRILLED STEAK TIPS MARSALA

grilled steak tips over creamy risotto, topped with sauteed sundried tomatoes, leeks, portabella mushroom and marsala sauce 29

8 OZ. GRILLED FAROE ISLAND SALMON **GF**

grilled with vine ripe tomatoes, warm croutons, goat cheese, fresh basil, avocado, roasted yellow peppers, tossed with pesto vinaigrette 28

FISH & CHIPS

beer battered haddock with house-made tartar sauce, red cabbage slaw and French fries 26

LOBSTER ROLL

claw & knuckle lobster meat, celery, mixed with a lemon aioli served on a 6" sub roll 29

NEW ENGLAND BAKED HADDOCK

buttery crumb topping served with roasted potatoes, zucchini with sautéed tomatoes and shallots 26

VEGETABLE PASTA

rigatoni pasta, sautéed zucchini, yellow peppers, sundried tomatoes, asparagus, roasted garlic, tossed in a pesto oil topped with burrata and drizzled with balsamic glaze 25

8OZ. AVOCADO RANCH BURGER

flattop seared ground chuck burger, avocado, vine ripe tomato, fried onion strings, green leaf lettuce, and ranch dressing on a brioche bun 18

8 OZ. FILET MIGNON

red wine demi-glace, roasted baby potatoes, shallots, roasted peppers served with sautéed asparagus 36

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming rare or undercooked meat, fish, shellfish & poultry may be harmful to your health and increase the risk of foodborne illness. .