

Pleasant Valley Country Club

CHAMPIONS FALL DINNER MENU

Appetizers

- MOZZARELLA STICKS
lightly fried, served with marinara for dipping 14
- BBQ HOG WINGS **GF**
tender pulled pork on the bone 18
- PULLED SHORT RIBS POUTINE **GF**
pulled short ribs served over French fries topped with red wine demi glaze, scallions & crumbled bleu cheese 19
- CORNMEAL FRIED CALAMARI AND PEPPADEWS
served with marinara and house-made buttermilk ranch dressing 16
- BREADED CHICKEN WINGS OR CHICKEN TENDERS
breaded and fried, served with bleu cheese 16
- 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
- CRISPY CHICKEN TENDER NUGGETS
tender breaded chicken nuggets, fried served with ranch dressing 16
- GRILLED FLAT BREAD PIZZA OF THE DAY
Chef's choice of toppings 15

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
- FALL HARVEST SALAD **GF**
baby spinach, roasted butternut squash (served cold), bacon, goat cheese, candied walnuts, dried cranberries, red onion, drizzled with white balsamic dressing 14
- STEAK TIP WEDGE SALAD **GF**
grilled marinated steak tips served over Iceberg lettuce, crumbled bleu cheese, applewood bacon, heirloom tomatoes, English cucumbers, drizzled with house-made buttermilk ranch dressing 26
- NEW ENGLAND CLAM CHOWDER
traditional New England clam chowder
Cup 6 Bowl 8
- HOUSE-MADE FRENCH ONION SOUP
beef stock and onions, topped with crouton and melted swiss & provolone 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, green leaf lettuce, tomato, American cheese 17
- TURKEY CLUB SANDWICH
sliced deli turkey, applewood smoked bacon, green leaf lettuce, heirloom tomato and mayo on toasted bread 17

Entrees

- 8 OZ. FILET MIGNON **GF**
topped red wine demi-glace, served with mashed potatoes and sautéed asparagus 36
- GRILLED STEAK TIPS & FRENCH FRIES **GF**
grilled steak tips topped with a mushroom & shallot demi glaze served over parmesan seasoned French fries 29
- KOREAN BBQ SHORT RIBS **GF**
grilled then braised short ribs served with gorgonzola mashed potatoes and sautéed asparagus 35
- CHICKEN CARBONARA
tender marinated grilled chicken nuggets served with spaghetti carbonara, drizzled with pancetta, green peas served in a cream sauce 26
- 8OZ BLACKENED SALMON **GF**
pan seared & blackened salmon drizzled with a buttery tomato broth, served with mashed potatoes and sautéed asparagus 28
- NEW ENGLAND BAKED HADDOCK
buttery crumb topping served with mashed potatoes and sautéed asparagus 26
- FISH & CHIPS
beer battered haddock with house-made tartar sauce, red cabbage slaw and French fries 26
- SHRIMP & LOBSTER PASTA
shrimp & lobster sautéed with leeks, roasted peppers, heirloom tomatoes & baby spinach in a pink vodka sauce tossed with rigatoni 34
- BUTTERNUT SQUASH RAVIOLI
topped with roasted butternut squash, candied walnuts, dried cherries, leeks, baby spinach & a gorgonzola cream sauce 28