


Pleasant Valley Country Club

Champions Restaurant

Spring Dinner

STARTERS

Jumbo Shrimp Cocktail  4.25 each
served on a bed of greens with cocktail sauce

Steak & Cheese Spring Rolls 18
lightly fried with shaved steak, peppers, onions, and cheddar cheese, served with spicy ketchup

Soft Pretzels 14
served with warm beer cheese for dipping

Chicken Wings or Boneless Tenders 18
buffalo, bbq, garlic parmesan, honey mustard, spicy maple, sriracha honey or plain

Steak, Fish, Chicken or Turkey Tacos
chicken 18 turkey 18 fried fish 19 steak 20

two flour tortillas, choice of protein, with lettuce, pico de gallo & spicy cilantro aioli

Mussels Bianco 22
shallots, garlic, red pepper flakes, white wine, dijon broth, crostini

Cajun Spicy Ahi Tuna 20
sliced cajun seared tuna, ponzu sauce & sriracha


Lettuce Wraps 20
*asian slaw, popcorn shrimp, honey sriracha sauce, avocado, sliced almonds
substitute: chicken, turkey, or steak*

Loaded Potato Skins 16
cheddar cheese, bacon, scallions and sour cream

Flat Bread or Neapolitan Pizza 16
cheese, pepperoni or pizza of the day

SALADS & SOUPS

Caesar Salad
*romaine lettuce hearts, shaved parmesan cheese and garlic croutons tossed in creamy caesar dressing
Side 8 Dinner 14*

PV Garden Salad 
*mixed greens, red onions, english cucumber, cherry tomatoes, carrots, croutons with house-made white balsamic dressing
Side 8 Dinner 15*

Asian Slaw Salad 17
arugula, kale, broccoli slaw, brussel sprouts, cabbage, carrots, red onions in honey ginger sauce

Superfood Bowl 18
kale, broccoli slaw, brussel sprouts, cabbage, carrots, tomatoes, julienned vegetables, feta cheese, dried cranberries and drizzled with lemon vinaigrette

Steak Salad 28
grilled 6oz. teres major served over mixed greens, avocado, onion, roasted tomatoes, shaved parmesan and drizzled with blue cheese dressing

Add Protein to any Salad:
*6oz. teres major 12
salmon 15
grilled chicken 9
ahi tuna 16
scoop of tuna or chicken salad 8*

Soup du Jour
*Cup 6
Bowl 8*

New England Clam Chowder
*Cup 7
Bowl 9*

Lobster Bisque
*Cup 7
Bowl 9*

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.

SANDWICHES

Caesar Salad Wrap 15
romaine lettuce hearts, shaved parmesan cheese tossed in caesar dressing & served in a fresh wrap
add crispy chicken tenders 4

Tuna Salad Wrap 18
house-made tuna salad, lettuce, tomato, red onion, american cheese, served in a fresh white wrap

Chicken Salad Sandwich 18
fresh chicken salad, lettuce, tomato, bacon served on pinsa bread

Steak and Cheese Melt 20
shaved steak, sauteed onion, cheddar cheese, roasted peppers on french bread

Champions Burger 19
8 oz. grilled ground chuck burger, lettuce, tomato, red onion & choice of cheese served on a grilled brioche roll

choice of cheese:
american, blue cheese, swiss, cheddar or provolone

add 2
sauteed mushrooms or caramelized onions

add 3
applewood bacon, avocado or fried egg

Bacon Burger Sliders 16
two burger sliders topped with bacon, lettuce, tomato & red onion served with french fries

PV Chicken Wrap 18
roasted pulled chicken thighs, caramelized onion, american cheese with mayo & choice of wrap

Pretzel Crusted Chicken 18
fried chicken breast, caramelized onions, arugula, bacon, dijon maple aioli

Nashville Chicken Sandwich 19
fried chicken breast tossed in nashville hot sauce, lettuce, tomato, burrata cheese on grilled brioche roll

ENTREES

Roasted Potato Crumb Haddock 31
fresh haddock fillet topped with a crispy, golden roasted potato crumb, and served with a side of seasonal vegetables and mashed potatoes

Honey Ginger Salmon 30
fresh atlantic salmon glazed with a sweet and zesty honey ginger sauce, served with rice and sautéed spinach

Fish & Chips 26
crispy, battered haddock fillet, served with house-made tartar sauce, coleslaw, and a side of fries

Scallops Risotto 32
seared sea scallops served over a creamy mushroom herb risotto, finished with black garlic essence

Cioppino 36
seafood stew brimming with shrimp, scallops, cod, and mussels, simmered in a fragrant broth of garlic, shallots, red pepper flakes, white wine, tomato, and clam juice. served with grilled crostini for the perfect dip

14 oz. Prime New York Strip 45
perfectly grilled prime new york strip steak, served with mashed potatoes and seasonal vegetables

Prime Center Cut Filet Mignon 47
8 oz prime center-cut filet, grilled for maximum tenderness and flavor, served with creamy risotto and chef's choice of seasonal vegetables

House Mac & Cheese 25
choice of fried chicken, grilled chicken, buffalo chicken, short rib, or roasted mushroom and eggplant in house made cheese sauce and topped with panko crumbs

Lemon Zest Chicken 24
grilled lemon and honey boneless breast, pasta aglio e oleo, arugula and tomato

Paccheri alla Vodka 24
crispy, golden-fried chicken breast served over paccheri pasta tossed with fresh spinach in a creamy spicy vodka sauce, finished with parmesan and fresh basil

Steak Tips or Turkey Tips 28
tender marinated steak tips or turkey tips, grilled to perfection and served over a bed of rice, topped with sautéed peppers, onions, and mushrooms for a flavorful finish

Truffle Gnocchi & Vegetables 24
soft, pillowy gnocchi tossed in a fragrant truffle oil, sautéed with garlic, fresh spinach, mushrooms, and a medley of seasonal roasted vegetables