

Pleasant Valley Country Club

Summer 2025 Dinner Menu

gluten free **GF**

can be made gluten free ▶

Starters

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

Greek Platter 16 **NEW** ▶
feta, Tzatziki, hummus, olives, peppers, cucumber,
roasted tomatoes, and pinsa bread

Lollipop Lamb Chops 22 **GF** **NEW**
greens, mint vinaigrette

Short Rib Potato Chips 18 **NEW**
house made chips, short rib, black bean salsa, cheese
sauce, spicy cilantro aioli

Steak and 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, and spicy cilantro aioli

Cajun Spicy Ahi Tuna 20 **GF**
sliced cajun seared tuna, tobiko, ponzu, wasabi and
pickled ginger

Lettuce Wraps 20 ▶
hoisin chicken, carrots, sliced almonds, avocado, red
onions, cucumbers
substitute: turkey or steak

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

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

Soup

Soup Du Jour 6/8

New England Clam Chowder 7/9

French Onion Soup 7/9

Salad

PV Garden Salad ▶
side 8 dinner 15

mixed greens, red onions, english cucumber,
cherry tomatoes, carrots, croutons with
housemade white balsamic dressing

Caesar Salad ▶
side 8 dinner 14

romaine lettuce hearts, shaved parmesan
cheese, garlic croutons, tossed in a
creamy caesar dressing

Summer Salad 17 **GF** **NEW**
arugula, strawberries, blueberries, burrata, red
onions, shaved parmesan, balsamic vinaigrette

Superfood Bowl 18 **GF**
edamame, arugula, quinoa, mushrooms, red
peppers, carrots, tomatoes, red cabbage,
avocado, feta cheese, dried cranberries and
drizzled with citrus vinaigrette

Steak Salad 27 **GF**
grilled 6oz teres major served over mixed greens,
poached onions, roasted tomatoes, blue cheese
crumbles, balsamic vinaigrette

Cobb Salad 17 **GF** **NEW**
chopped romaine, boiled egg, bacon, avocado,
blue cheese crumbles, balsamic vinaigrette

Add Protein to any Salad:

crispy chicken tenders 6
6oz teres sirloin 12
salmon 15
grilled chicken 8
ahi tuna 16
scoop of tuna or chicken salad 8

Sandwiches

Caesar Salad Wrap 15 ▶

romaine lettuce hearts, shaved parmesan cheese, tossed in creamy caesar dressing and 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

Cranberry Walnut Chicken Salad Wrap 18 ▶

fresh chicken salad, lettuce, tomato, bacon, walnuts, cranberries, american cheese, on a fresh wrap

Steak and Cheese Melt 20 ▶

shaved steak, sauteed onion, roasted peppers, on french bread

Champions Burger 19 ▶

8oz grilled ground chuck burger, lettuce, tomato, red onion, and choice of cheese on a grilled brioche bun

choice of cheese

american
blue cheese
swiss
cheddar
provolone

add 2

sauteed mushrooms or
caramelized onions

add 3

applewood bacon,
avocado, or fried egg

Fried Chicken Sandwich 17 ^{NEW}

arugula, tomato, onions, bacon, burrata, honey sriracha

Mediterranean Chicken Sandwich 17 ^{NEW}

fried chicken, lettuce, red onions, tomato, feta cheese, Tzatziki sauce, on pinsa bread

Bacon Burger Sliders 16 ▶

two burger sliders topped with bacon, lettuce, tomato, red onion and served with french fries

Side Choices

french fries
coleslaw
house-made chips
cup of fruit
cup of soup

add 2

sweet potato fries or
onion rings
side house/caesar salad

add 3

1/2 sweet fries and
1/2 onion rings

gluten free roll or bread available

Entrees

Haddock 31 ^{GF} ^{NEW}

fresh haddock filet topped with a potato herb parmesan crust, and served with mashed potatoes and seasonal vegetables

Grilled Salmon 30 ^{GF} ^{NEW}

white rice, broccoli rabe, balsamic reduction

Shrimp Scampi 27 ▶ ^{NEW}

lemon white wine butter sauce, garlic, shallots, spaghetti

Scallops Risotto 32 ^{GF}

seared sea scallops served over a creamy cajun risotto, leeks, spinach, black garlic

Chicken and Hummus 25 ▶ ^{NEW}

grilled chicken, roasted cauliflower, hummus, garlic chili sauce

Short Rib & Mushroom Ragu 27 ▶ ^{NEW}

slow roasted pulled short rib, spicy tomato sauce, mushrooms, shallots, garlic, caramelized onions, with pappardelle pasta

Swordfish Milanese 30 ▶ ^{NEW}

pan seared panko crusted swordfish, topped with a salad of arugula, tomato, onions, and citrus vinaigrette

Chicken Francaise 28 ▶ ^{NEW}

lightly floured and egg battered chicken cutlet, white wine lemon butter sauce, spaghetti

Steak Tips or Turkey Tips 28 ^{GF}

grilled tender marinated steak or turkey tips, served over a bed of rice, and topped with sauteed peppers, onions, and mushrooms

Baked Tomato Mozz Gnocchi 24 ^{NEW}

spinach, roasted tomato, olive oil, garlic, shallots, red sauce
add chicken 9 add steak 12

Lamb Chops 39 ^{GF} ^{NEW}

3 double bone lamb chops, mashed potatoes, asparagus, mint vinaigrette

Garlic Parmesan Chicken 25 ^{NEW}

garlic parmesan crusted chicken, with mashed potatoes, seasonal vegetables, and garlic cream sauce

Prime NY Sirloin 49 ^{GF}

14 oz prime sirloin with mashed potatoes, and seasonal vegetable

Filet Mignon 47 ^{GF}

8oz prime center-cut filet, grilled for maximum tenderness and flavor, served with creamy risotto, and seasonal vegetables

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, and poultry may be harmful to your health and increase the risk of foodborne illness