



LUNCH

TO START

VALLEY CRAB SOUP	CUP 7
.....	BOWL 11
NEW ENGLAND CLAM CHOWDER	CUP 7
.....	BOWL 11
CHICKEN NOODLE - GRUYÈRE	CUP 5
.....	BOWL 9
CRISPY PORK BELLY	14
Sweet potato puree, leeks, apple cider jus	
CHARGRILLED OYSTERS	21
Parmesan, herb butter	
OYSTERS ON THE 1/2 SHELL	HALF DOZEN
Blue Point 16, Raspberry Point 16.5, Wellfleet 18	
Ask for daily selections	
FRIED OYSTERS	14
Micro greens, whole-grain mustard, beurre blanc	

STEAMED SHRIMP	15
6 jumbo with old bay, cocktail sauce	
STEAMED LITTLENECK CLAMS	15
Butter, lemon	
CLAMS CASINO	13
Gruyere, garlic herb butter, Applewood bacon	
THAI GLAZED CALAMARI	16
CHICKEN DRUMMIES	12
BBQ, old bay or garlic parmesan with celery and blue cheese	
BROOKLANDVILLE WINGS	12
Dirty jerk, buffalo or BBQ	
SUPER NACHOS	12
Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro, sour cream, guacamole	
SEA SALT EDAMAME	10

BRAISED ASIAGO MEATBALLS	14
Cabernet sauce, parmesan	
LOBSTER TEMPURA	16
Tempura fried Maine lobster fingers laced with sriracha aioli and cusabi	
PEPPERED SMOKED SALMON	13
Caviar, dill dijon sauce, capers, red onion, european cucumber, toasted ciabatta	
CHIPS & SALSA WITH GUACAMOLE	9
SPICY LOBSTER AND AVOCADO TOWER	15
Lobster, avocado, wonton, yellow tomato vinaigrette	
FRIED DEVILED EGGS	9
Panko, dijon mustard, lemon zest	
AHI TOSTADAS	15
Asian slaw, sesame ginger	
CRAB AND CORN FRITTERS	10
Crab, roasted corn, Old Bay aoli	

GREENS

CHOPPED SEAFOOD COBB SALAD	
SMALL 15	STANDARD 22
Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine	
VALLEY HOUSE SALAD	STANDARD 12
.....	SMALL 7
Romaine, black olives, crisp bacon, tomato, parmesan, blue cheese, balsamic dressing	
ROASTED BEET SALAD	12
Mixed greens, goat cheese, pistachios, blood orange segments, honey dijon	

POACHED PEAR SALAD	14
Poached pear, goat cheese, golden raisins, spinach, cashews, white balsamic vinegar	
ARUGULA SALAD WITH FIG AND PROSCIUTTO ...	14
Figs, shredded parmesan, arugula, prosciutto, balsamic dijon vinaigrette	
WINTER SALAD	13
Granny smith apples, craisins, pomegranate, mixed greens, smoked applewood gouda apple cider vinaigrette	

BUTTERNUT SQUASH AND KALE SALAD	12
Quinoa, butternut squash, kale, feta, cranberry dressing	
LONGTAIL CAESAR	11
Split romaine hearts, croutons, parmesan	
STEAK SALAD	18
Romaine, iceberg, tomato, blue cheese, potatoes, olives, ranch dressing, crispy onions	

Add ons: Chicken 6 Salmon 12 Tuna 13 Shrimp 8 Steak 10 Lump Crab 8

Dressings: Caesar Blue Cheese Ranch Raspberry Yogurt Vinaigrette Balsamic Vinaigrette Thousand Island White Balsamic

LITE FARE

10 OZ VALLEY BURGER	14
Valley blend, LTO on brioche roll, steak fries	
HAVARTI CHEESEBURGER	15
Arugula, tomato, dijonaise on ciabatta roll, steak fries	
FRENCH DIP BRIOCHE	14
6 oz lean roast beef, tiger sauce, choice of BBQ or au jus	
PORK BELLY SANDWICH	16
Braised red cabbage, crispy Cholula onions, Carolina bbq, tomato, smoked Applewood gouda, ciabatta	
CHICKEN AVOCADO RANCH CLUB	13
Lemon marinated chicken, heirloom tomatoes, Applewood bacon, micro greens, mozzarella cheese, avocado ranch spread, California whole grain batard, with chips	

CHICKEN SALAD WRAP	12
Apple, craisins, carrots, curry, L&T	
STEAK SANDWICH	17
5 oz. fillet, caramelized onions, gruyere cheese, baguette, Worcestershire mayo	
HOT CORNED BEEF	13
Melted swiss, served on rye bread	
JUMBO LUMP CRAB CAKE	18
Slaw, tartar, lemon	
LAGUNA CLUB	13
Sliced fresh roasted turkey, avocado, bacon, L&T, sriracha aoli, chips	
GRILLED THREE CHEESE	11
Havarti, American, cheddar, applewood-smoked bacon and tomato	

GRILLED LOBSTER BURRITO	18
Grilled lobster, cilantro rice, avocado, jalapeño tartar, sriracha, L&T, cheese blend	
HOUSEMADE SHRIMP SALAD SANDWICH	15
Jumbo shrimp, spice blend	
CHEESESTEAK SLIDERS	14
Tomato, onion, mayo, pickle, fries	
ABL	11
Avocado, applewood-smoked bacon, L&T on house white, chips	
CLOAK & DAGGER	15
Corned beef, swiss cheese, thousand island dressing on rye bread, coleslaw	

FLAT BREADS

MARGHERITA FLATBREAD	15
Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze	

NEAPOLITAN FLATBREAD	16
Meatballs, fresh mozzarella, house made red sauce, basil, parmesan	

JERK FLATBREAD	16
Jerk chicken, roasted corn, grilled red onion, cilantro, yellow peppers, chipotle ranch, Monterey Jack	

LARGE PLATES

GRILLED CHICKEN POT PIE	16
Cremeni mushrooms, carrots, celery, puff pastry	
CARVED HOT TURKEY SANDWICH	15
Mashed potatoes and gravy	
TUNA POKE TACOS	18
Jicama slaw, wasabi cream, #1 tuna, ginger, soy sauce, in a wonton taco, seaweed salad	

RAGU BOLOGNESE	16
Veal, pork, pancetta, red sauce, penne pasta, parmesan with garlic toast	
GRILLED VEGETABLE STACK	14
Portobello, red pepper, zucchini, yellow squash, red onion, balsamic glaze	
MINI MEATLOAF	15
Individual loaf with cheddar horseradish mashed potatoes, bacon jus	

POACHED LOBSTER	36
Lobster tail, crispy polenta, roasted winter vegetables, fire roasted tomato dill cream	
CRISPY SALMON WITH WINTER FRUIT SALSA ...	24
Golden jewel blend, cranberries, cilantro, pomegranate, jalapeno, candied beets	
SHRIMP TACOS	15
Grilled spicy shrimp, avocado purée, cilantro -lime sour cream, mango salsa, L&T, cheese blend	

SIDES

STEAK FRIES	7
STEAK FRIES WITH GRAVY	9
GREEN BEANS	7

HOUSEMADE COLESLAW	6
BACON MAC & CHEESE	11
SWEET POTATO FRIES	8

BRUSSELS SPROUTS	8
GRILLED ASPARAGUS	9
SMOKED APPLEWOOD GOUDA GRATIN	9

WINE LIST

RODNEY STRONG CHARDONNAY	10 glass	39 bottle
STARBOROUGH SAUVIGNON BLANC	10 glass	42 bottle
FRANCIS COPPOLA PINOT GRIGIO	11 glass	45 bottle
ELOUAN OREGON ROSE	12 glass	45 bottle
FREIXENET BRUT	8 glass	35 bottle
COLORES DEL SOL MALBEC	8 glass	29 bottle
DECOY CABERNET SAUVIGNON	13 glass	55 bottle
MEIOMI PINOT NOIR	14 glass	68 bottle
FRANCIS COPPOLA MERLOT	11 glass	45 bottle
J LOHR REISLING	8 glass	37 bottle

BOTTLED BEERS

AMSTEL LIGHT	5	HS CROSS BONES	6
ANCHOR STEAM	7	HS LOOSE CANNON	6
ANGRY ORCHARD	7	LAGUNITAS IPA	6
ANTHEM GOLDEN ALE	6	LAGUNITAS LITTLE SUMPIN'	6
BASS ALE	6	LEINENKUGEL GRAPEFRUIT SHANDY	7
BECK'S	6	MICHELOB ULTRA	5
BECK'S NA	6	MILLER HIGH LIFE	3.75
BUCKLER NA	5	MILLER LITE	3.75
BUD LIGHT	3.75	MODELO ESPECIAL	6
BUDWEISER	3.75	MODELO NEGRA	6
COORS LIGHT	3.75	PABST BLUE RIBBON	3.50
CORONA	5	PACIFICO	6
CORONA LIGHT	5	RED STRIPE	6
DOGFISH HEAD 60 MINUTE IPA	6	SAM ADAMS LAGER	6
DUVEL	9	SAPPORO	7
EVO RISE UP STOUT	7	SESSION BLACK	6
FAT TIRE	6	SESSION IPA	6
FLYING DOG NUMERO UNO	6	SIERRA NEVADA	6
FLYING DOG RAGING BITCH	6	STONE IPA	6
GOOSE ISLAND IPA	6	STELLA ARTOIS	6
GUINNESS	7	STRONG BOW APPLE CIDER	6
GUINNESS IRISH WHEAT	6	YARDS LOVE STOUT	6
GUINNESS BLOND	7	YUENGLING	3.75
HEINEKEN	5	312 WHEAT ALE	7

ON TAP

DALE'S PALE ALE	6	PROSECCO, GLERA	7
DUCKPIN PALE ALE	8	HS LOOSE CANNON	6
GOOSE ISLAND IPA	6	GUINNESS	8
BUD LIGHT	6	STELLA ARTOIS	7
RESURRECTION IPA	8	SAM ADAMS SEASONAL	6
BLUE MOON	7	CRAFT BREW OF THE MONTH	MP

DESSERTS

5 LAYER CHOCOLATE MOLTEN	9	BEIGNETS	8
White chocolate drizzle		Strawberry sauce, powdered sugar	
HOT FUDGE SUNDAE	9	HOUSEMADE BREAD PUDDING	8
MALTED WAFFLE ICE CREAM SANDWICH	7	Whiskey sauce	
Chocolate chip		VALLEY INN BROWNIE	10
CHOCOLATE-DIPPED STRAWBERRIES	9	Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream	
Chocolate pretzel crunch		VANILLA CRÈME BRÛLÉE	8
ICE CREAM	9	Caramelized sugar, whipped cream	
Graeter's famous black raspberry chip, chocolate chip, or vanilla		JUNIOR'S NEW YORK CHEESE CAKE	10

KIDS MENU

PENNE PASTA WITH BUTTER	10	HOT DOG ON A POTATO ROLL	8
Parmesan		French fries	
GRILLED CHEESE	8	CHICKEN TENDER WITH FRIES	10
French fries		Honey mustard	