

Spirited Dining In A Casual Atmosphere

APPETIZERS

CHESE BOARD- a sampling of cheeses and meats, fruit, olives, wine-infused
Dijon mustard and flatbread seasoned crackers. Great for sharing 13.99

FIREHOUSE JUMBO SHRIMP - 5 sautéed shrimp served in a firehouse sauce over a house made crostini. You have to try this! 10.99

RICOTTA BALLS - Valentino's ricotta cheese seasoned with garlic, onions bread crumbs and eggs, baked and served with marinara sauce and melted provolone cheese. 8.00

KITCHEN SINK CHIPS - plain or topped with Garlic Romano, Old Bay, Ranch, or Cajun Seasonings 4.99 ranch or bleu dip .75

CHICKEN FINGERS - with hand-cut fries & ranch 8.95

CHESE STICKS - with marinara sauce 7.25

BUFFALO CHICKEN DIP - with tortilla chips 7.99

PEPPERONI CALZZINI with marinara sauce for dipping 6.99

SPINACH & ARTICHOKE DIP - with tortilla chips 7.99

BLACK & BLEU CHICKEN - blackened strips with bleu cheese 9.99

DEEP-FRIED ZUCCHINI - with marinara & parmesan 7.99

STUFFED MUSHROOMS - fresh mushroom caps stuffed with sausage and covered with melted provolone 6.99

PORTOBELLA & GREENS – escarole, sautéed in olive oil, garlic, hot pepper seeds, portobella mushrooms, sausage and parmesan cheese 7.99

CHEESY FRIES - with cheddar, monterey jack, bacon bits & ranch 5.99

PRETZEL - with cheese, mustard or hot fudge 3.75 - BASKET OF 3 9.99

BROCCOLI PUFFS - broccoli, cheddar & bacon filled puffs with ranch 5.99

STUFFED HOT PEPPERS - sausage stuffing, provolone & marinara 8.99

LOADED TORTILLAS – seasoned beef, cheddar cheese sauce, fresh pico de gallo & shredded monterey jack cheese, served with sour cream 8.99

CHICKEN QUESADILLA - with chopped onions, peppers, tomatoes, shredded lettuce and cheddar & jack cheeses in a grilled tortilla with sour cream & salsa 8.99

DRUNKEN MUSHROOMS - mushrooms sautéed in butter with brandy and heavy cream, on top of Romano-battered Italian bread 9.99

BIG BOB'S BEER BATTERED PICKLES - served with ranch 5.99

PICK THREE 11.99

broccoli puffs, zucchini planks, cheese sticks, stuffed hot peppers pepperoni calzzinis, deep-fried shrimp, chicken fingers

WINGS OUR SAUCES

HOT

MILD

GARLIC

CAJUN

HONEY-HOT

COOKED TO ORDER, PLEASE ALLOW 20 MINUTES MINIMUM 10 - 14.50 20 - 27.99 CELERY CARROTS .95 RANCH BLEU CHEESE **each**

DRY RAJUN CAJUN SWEET CHILI RUB RAJUN GARLIC WET RANCH

GENERAL DUB

KICKER Bazinga Fire House Garlic Parmesan Sugar & Spice

DIPPED FINGERS & FRIES - with ranch 9.50

BBO

LOUISIANA HOT

HOT GARLIC PARM

HOT GARLIC

CATTLEMAN'S

JINGERS
SERVED WITH CELERY & RANCH

SOUTHWEST RANCH

DRY RANCH

HOT-BBQ

HOT STRAWBERRY

MILD GARLIC

5 oz. 7.75 10 oz. 10.99 15 oz. 14.99 ADD A SIDE OF FRIES 1.99

FROM THE GRILL

served with a side dish and soup or salad

SATURDAY EVENINGS ONLY
We feature SLOW ROASTED PRIME RIB with au jus
10 oz. 21.99 14 oz. 28.99

NEW YORK STRIP - 10 oz. Boneless 20.99

RIBEYE - 10 oz. Boneless 20.99

CLASSIC SIRLOIN - 6 oz. Boneless 14.50

Add on 4 Jumbo Shrimp to any Steak - Scampi Style 7.00

FRESH GRILLED SALMON – in a sake marinade seasoned with soy sauce, ginger & a touch of brown sugar 14.99

LAMB ON THE ROD - hand-trimmed & flame-grilled, served with hot peppers, garlic sauce & syrian bread 14.75 (additional rod 7.50)

SMOTHERED LAMB - tender lamb with grilled mushrooms, onions and peppers, topped with provolone, served with syrian bread and hot peppers 14.99

CHICKEN WILLIAM - blackened strips of grilled chicken topped with red roasted peppers, fresh hot banana peppers, sliced tomatoes & bleu cheese 15.25

SMOTHERED CHICKEN - grilled boneless breast topped with grilled onions, red roasted peppers and provolone cheese 13.99

CHICKEN ON THE ROD DINNER – tender marinated chicken, flamegrilled and served with hot peppers and syrian bread 12.99 garlic sauce upon request (additional rod 3.99)

side dishes - Baked Potato, Smashed Redskins, Wild Rice, French Fries, Spaghetti, Grilled Vegetables, Steamed Broccoli

BOWLS

MEDITERRANEAN BOWL- fresh diced cucumbers, tomatoes, and red onions tossed with Kalamata olives and topped with your choice of : grilled marinated chicken or shrimp or lamb, & red roasted peppers, mixed quinoa, feta cheese and fresh parsley. Dressed with olive oil & lemon. Served with pita bread CHICKEN 11.50 SHRIMP 14.50 LAMB 14.50

dishes below are served with soup or salad

TORTELLINI ANTONIO – cheese filled tortellini tossed with sautéed chicken & broccoli in a creamy alfredo sauce 15.25

POLLO LOCO PENNE - chicken sautéed with hot peppers, roasted red peppers and garlic in a sweet cajun cream sauce 15.25

GENERAL DUB'S SWEET & SPICY CHICKEN - our take on General Tso's served over coconut rice with broccoli & carrots. 15.25

CAJUN ALFREDO -blackened shrimp, chicken or both, sautéed with a creamy alfredo sauce & fettucini noodles
Shrimp only 17.99 Chicken only 15.25 Both 17.99

HOMEMADE RAVIOLI - made with Valentino's ricotta cheese, served with meatballs Lg 13.99 Sm 10.99

HOMEMADE CAVATELLI - with meatballs Lg 13.99 Sm 10.99

GRILLED CHICKEN PARMESAN - with spaghetti 13.99

EGGPLANT PARMESAN - with spaghetti 10.99

SPAGHETTI - served with meatballs Lg 9.99 Sm. 8.50