

{ APPETIZERS }

Crab Cakes

served atop braised red cabbage and served with a beure blanc dill sauce – 9.50

Southern Alligator

marinated and lightly breaded fried alligator tail filet sprinkled with honey Dijon and served with our house marinara sauce – 9.75

Escargots a la Parisienne

served in our homemade garlic sauce with parsley and toasted baguette - 9.25

Italian Shrimp

Sautéed with garlic, lemon and parsley - 9.75

Mediterranean Calamari

lightly breaded, drizzled with garlic aioli with an Italian sauce of tomato, herbs, capers and onion – 9.75

Beef Carpaccio

thinly sliced raw beef served with greens, mustard aioli, capers and shave Reggiano cheese - 9.75

Baked Brie*

baked in puff pastry with apricot sauce and almonds - 9.25

Steamed Edamame*

green soybeans with pink Himalayan sea salt - 4.75

Raspberry Coconut Shrimp

served with a spicy raspberry marmalade - 9.75

Lobster Bisque

velvety bisque topped with lobster cream - 5.75

French Onion Soup

robust flavored soup topped with melted Swiss on toasted bread - 4.75

Cremini Mushroom Soup

a rich and flavorful soup of Baby-Portobello mushrooms and cream. Topped with shaved parmesan - 5.75

French Bread*

Toasted served with garlic butter and creamy aioli -3.50

Bruschetta*

toasted, rubbed with olive oil and topped with a blend of tomatoes, garlic and basil - 8.25

Tomato Caprese*

fresh Roma tomatoes and fresh mozzarella topped with black pepper, basil and balsamic reduction - 8.25

Chef's Amuses

our chef's choice of small appetizers served with each of their own garnishes - 12.75

Bacon Wrapped Chicken Livers

sautéed and served with orange raspberry sauce - 7.25

Tuna Tartare

blended with Asian spices served on a seaweed salad with Mirin soy sauce, wasabi and pickled ginger - 8.75

Smoked Salmon

fresh lemons, red onions, capers and pickled cucumbers served with a creamy herb cheese sauce and chives - 8.75

Flatbread Caprese*

tomatoes, mozzarella, basil finished with a balsamic reduction drizzle – 8.75

{ CHICKEN WINGS }

sauses: BBQ | Buffalo | Creamy Aioli | Ranch

Simply

traditional wings tossed in house seasoning
Dozen - 11.50 | Half Dozen - 6.50

Boneless

lightly breaded crispy boneless wings
Dozen - 11.50 | Half Dozen - 6.50

{ SALADS }

All available in entrée or half size portions

HOMEMADE DRESSINGS: Asian Vinaigrette | Bleu Cheese | Caesar | Honey Dijon Mustard
Orange Vinaigrette | Raspberry Vinaigrette | Ranch | Thousand Island | Traditional Italian | Yogurt Dressing

Grilled Salmon

perfectly grilled fillet over a green salad with tomatoes, onions, olives and an orange vinaigrette - 10.75

Shrimp Salad

poached shrimp with tomatoes, onions, cucumbers and a Kentucky Whiskey dressing tossed with fresh greens - 9.50

Classic Caesar*

traditional Caesar with homemade dressing, croutons, shaved Parmesan, black pepper and anchovies - 7.5
Add Shrimp, Beef or Chicken + 3.00

Bleu Cheese & Bacon

greens and radicchio combined with applewood smoked bacon, bleu cheese and candied walnuts dressed with our honey mustard dressing - 10.75

Chicken & Chopped

grilled chicken breast atop a chopped salad of romaine tomatoes, sliced almonds and cilantro tossed in our honey mustard dressing - 9.75

Van Der Valk House

greens tossed with egg, tomatoes, onions, cucumbers, cheese, homemade croutons and dressing - 6.50

Grilled Brie

applewood smoked bacon and fried breadcrusted brie atop a tossed salad with candied walnuts, tomatoes and our honey mustard dressing - 9.50

Greek Chicken Souvlaki

atop green salad with tomatoes, cucumbers, Kalamata olives, feta cheese and a yogurt dressing - 9.50

Recommended Gratuity 18% (not included)

* Vegetarian dish

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions