

## { ENTRÉES }

Served with soup of the day or dinner salad and a choice of French fries, baked potato or risotto.

### **Salmon & Bok Choy**

pan seared fillet paired with bok choy and topped with a fresh dill beurre blanc - 18.75

### **Sesame Tuna Steak**

pan seared, atop a seaweed salad served with fresh pickled ginger - 17.25

### **New England Haddock**

baked and topped with seasoned crumbs and a light cream sauce with wine, lemon, capers and parsley -15.25

### **Mediterranean Shrimp Pasta**

blended with fresh tomatoes, olives, basil and scallions with a lemon cream sauce and feta cheese - 14.75

### **Duck and Berries**

Sautéed duck breast served with a honey raspberry glaze - 19.25

### **Steak Béarnaise**

our 6 oz. sirloin grilled to your liking and sautéed tomatoes in Sauce Béarnaise - 18.75

### **Asian Satay**

marinated and grilled pork tenderloin with a delicious Indonesian peanut sauce - 16.50

### **Chicken Pasta**

tender fillet, applewood smoked bacon, tomatoes and mushrooms in a creamy herb cheese sauce - 15.25

### **Chicken Saltimbocca**

Thinly sliced chicken breast sautéed with prosciutto ham, sage and finished over pasta with a Marsala brown butter sauce – 16.25

### **Jamie's Fish and Chips**

Fried haddock fillet served with steak fries, cole slaw and tartare sauce – 15.25

*Van Der Valk Restaurant  
Gift Cards available*

### **Grilled Filet Mignon Rossini**

6 oz. center cut grilled to your liking and served with chicken livers and Madeira sauce - 22.50

### **Grilled Filet Mignon Crème**

center cut (6oz) marinated in our house dry rub, grilled and served with a creamy sauce of garlic, onions, peppers and mushrooms - 22.50

### **French Sirloin Steak**

6 oz. grilled to your liking and topped with glazed onions, tomato slices, brie and a honey pineapple sauce - 19.75

### **Dutch Sirloin Steak**

grilled 6oz steak, seasoned in our own house dry rub with sautéed mushrooms and tartar sauce - 19.75

### **Sea Scallops Florentina**

Seared Jumbo scallops combined with a silky Orange – Rum sauce. Served with pasta - 17.25

### **Pepper Steak**

sirloin steak (6oz.) grilled to perfection served in a demi-glace wine sauce with green peppercorns - 19.75

### **Rack of Lamb**

½ rack garlic and herb encrusted served with minted demi-glace sauce - 19.75

### **Chicken Oscar**

sautéed and topped with Dungeness Crab meat, asparagus served with a Hollandaise sauce - 17.25

### **Pork Rib Chop & Apple Chutney**

Grilled to perfection and combined with Applewood smoked bacon - 18.75

### **New Orleans Chicken livers**

Sautéed with onions, garlic and mushrooms combined with a Madeira wine sauce – 13.75

### **Italian Cabbage Rolls\***

roasted vegetable blend stuffed inside poached cabbage leaves with a Roma tomato and basil sauce - 11.75

## { SANDWICHES }

All served with French fries or coleslaw

### **Haddock Filet Sandwich**

fried fillet served on a brioche roll with lettuce, tomatoes and homemade tartar sauce - 9.25

### **Reuben Sandwich**

slices of Corned beef, Swiss cheese, sauerkraut on Rye bread with Russian Dressing – 10.25

### **Cheesy Mushroom Melt\***

roasted Portobello mushrooms, onions, bell peppers, basil and mozzarella on a hoagie bun - 9.25

### **Philly Cheese Steak**

thinly sliced steak with onions, peppers, mushrooms and melted provolone cheese - 9.25

### **Bison Burger**

grilled to perfection, on a brioche bun with grilled onions, tomato, lettuce, garlic mayonnaise – 13.75

### **Italian Burger**

Provolone, caramelized onions, red peppers and mushrooms atop a brioche bun with pesto – 10.75

\* Vegetarian dish

Recommended Gratuity 18% (not included)

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