

[APPETIZERS]

Italian Shrimp

Sautéed with garlic, lemon & parsley, served with toasted bread - 9.75

Mediterranean Calamari

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

Beef Carpaccio

thinly sliced raw beef served with greens, mustard aioli, capers, shaved Reggiano cheese & toasted bread - 9.75

Raspberry Coconut Shrimp

served with spicy raspberry marmalade - 9.75

California Salmon

smoked salmon served with avocado slices on top of arugula tossed in chardonnay vinaigrette with toasted bread - 9.75

Baked Brie*

baked in puff pastry with apricot sauce & almonds - 9.25

Escargots a la Parisienne

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

French Bread*

toasted served with garlic butter & creamy aioli -3.50

Coquille St Jacques

seared sea scallops served in rich mornay sauce with toasted baguette – 13.25

Bruschetta*

toasted crostini with olive oil topped with a blend of tomatoes, garlic, basil & parmesan - 8.25

Tomato Caprese*

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

Garlic Mussels

Prince Edward Island mussels sautéed in garlic, white wine, & butter, served with toasted bread - 11.75

Bacon Wrapped Chicken Livers

sautéed & served with orange raspberry sauce - 7.25

Tuna Tartare

blended with Asian spices served on a seaweed salad with Mirin soy sauce, wasabi & pickled ginger – 13.75

Steamed Edamame*

green soybeans with pink Himalayan sea salt - 7.75

Bourbon Shrimp – 9.25

Grilled & chilled with bourbon cocktail sauce & toasted baguette

[SOUPS]

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 & flavorful soup of Baby-Portobello mushrooms & cream. Topped with shaved parmesan - 5.75

[SALADS]

HOME MADE DRESSINGS: Bleu Cheese | Caesar | Honey Mustard | Italian Vinaigrette
Orange Vinaigrette | Raspberry Vinaigrette | Ranch | Thousand Island | Sriracha Ranch | Yogurt Dressing

Add On Grilled Chicken - 4 Shrimp or Steak – 6 Sliced Ahi Tuna or Grilled Salmon - 6

Spinach Salad

baby spinach tossed in warm pancetta dressing dressed with egg, bacon, cremini mushrooms & Bermuda onion - 9.50

Classic Caesar*

crisp romaine, traditional Caesar dressing, seasoned croutons, shaved grana padana, cracked black pepper & anchovies - 8.50

Bleu Cheese & Bacon

Artisan mixed greens & radicchio combined with applewood smoked bacon, bleu cheese & candied walnuts dressed with our honey mustard dressing 10.75

Van Der Valk House Salad

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

Greek Chicken Souvlaki Salad

pan seared seasoned chicken breast over artisan mixed greens with tomatoes, cucumbers, Kalamata olives, feta cheese & yogurt dressing - 9.50

Chopped Chicken

chopped romaine tossed in honey mustard dressing topped with grape tomatoes, sliced almonds, cilantro & grilled chicken - 9.75

Grilled Salmon Salad

perfectly grilled fillet over artisan mixed greens with tomatoes, onions, olives & orange vinaigrette - 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

[ENTRÉES]

All Seafood, Steaks & Chops served with soup of the day or house salad & a choice of vegetable of the day, fries, baked potato or risotto. Ask about our Sweet potato fries

[SEAFOOD]

Southern Atlantic Red Grouper

seasoned and dusted with flour pan seared red grouper topped with tropical salsa - 17.75

Baked New England Haddock

baked and topped with seasoned crumbs and a light cream sauce with wine, lemon, capers and parsley -16.25

Sea Scallop Etouffee

seared sea scallops in bacon garlic crème – 26.25

Salmon Fillet Maltese

grilled salmon fillet dressed with a red-orange Hollandaise sauce served with white asparagus - 21.75

Grilled Swordfish

fresh line caught swordfish topped with sautéed grape tomatoes, extra virgin olive oil, capers, garlic & fresh basil - 21.25

Jamie's Fish & Chips

fried haddock fillet served with steak fries, cole slaw & tartar sauce – 16.25

[PASTA]

Served with soup of the day or house salad

Linguini, Romano & Spinach*

tomato, garlic, mushrooms & onions, served with spinach over linguini, finished with parmesan & basil - 14.75

Cajun Shrimp & Chicken Pasta

chicken breast & shrimp, sautéed with grape tomatoes, green onions and Cajun seasoning, served with pasta - 18.75

Chicken Pasta

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

Lobster Mac & Cheese

cold water lobster meat sautéed in creamy bechamel sauce with orecchiette - 17.25

[HEALTHY LIFESTYLE]

Served with soup of the day or house salad

Chilean Sea Bass

topped with tarragon & heirloom tomato salsa, served with roasted vegetable quinoa – 37.25

Tandoori Chicken

sliced grilled seasoned chicken sautéed with julienne vegetables in spicy red curry – 18.75

Steakhouse Salad

grilled sliced flat iron steak with marinated portobello mushrooms, caramelized shallots, crumbled gorgonzola & a drizzle of Italian Vinaigrette - 17

Blackened Catfish

catfish lightly blackened & grilled served with haricot verts & topped with warm tomatillo salsa – 18.75

[STEAKS & CHOPS]

Grilled Filet Mignon Crème

center cut (6oz) marinated in our house dry rub, grilled & served with a creamy sauce of garlic, onions, peppers & mushrooms - 23.50

Steak Béarnaise

our 6 oz. sirloin grilled to your liking and sautéed tomatoes in Sauce Béarnaise - 19.75

Rack of Lamb

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

Steak Diane

mustard rubbed pan seared twin petite sirloin steaks finished with brandy demi glace - 19.75

Pork Osso Bucco

bone in pork shank braised in espagnole sauce – 24

Asian Satay

grilled marinated pork tenderloin with Indonesian peanut sauce - 17.50

Italian Cabbage Rolls*

roasted vegetable risotto inside poached cabbage leaves with a Roma tomato & basil sauce - 13.75

Dutch Sirloin Steak

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

Pork Rib Chop

12oz center cut pork rib chop topped with sautéed mushrooms & bacon, served medium – 22.75

New Orleans Chicken Livers

sautéed chicken livers in Madeira wine sauce with onions, garlic & mushrooms – 13.75

Calf's Liver 'n Onions

Veal liver, sautéed with bacon, onion & apple, finished with brandy – 18.75

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