

# VALLONE'S

memorial's home away from home

## first course

**mini ahi tuna tacos** wasabi cream, sesame seeds

**corn raviolini** sage essence, texas corn

**southwestern crab cake** chipotle aioli (\$6 supplement)

**chicken fried broken arrow ranch quail** soft scrambled cheddar eggs, local honey

**fried green tomatoes 'hicks'** sauteed jumbo lump crab (\$9 supplement)

**vallone's wedge** young gorgonzola, applewood smoked bacon lardons, tomatoes

**chianti braised shortrib tortellini** cognac sauce, walnuts

**classic caesar** romaine, crispy reggiano, croutons

## second course

**maine lobster nachos "steen"** (\$4 supplement)

**four day french onion soup**

**garden mixed greens** fuji apples, goat cheese, fennel, walnuts, blood orange vinaigrette

**baby arugula** parmesan, pine nuts, grape tomatoes, lemon vinaigrette

**fettuccine** vallone sausage, jumbo lump crab, tito's vodka sauce

**rigatoni bolognese** classic meat sauce

**gulf crab and shrimp gumbo** (\$4 supplement)

**potato corn chowder**

## main course

**8 oz. center cut filet mignon**

**tequila lime surf & turf** prime tenderloin medallions, shrimp brochette, texas corn

**16 oz. prime ribeye**

**gulf red snapper francese** scaloppine of snapper, long stem roman artichoke, bianco

**fifty-five day dry aged bone-in ribeye** (\$9 supplement)

**roasted salmon** heirloom tomato-moscato reduction, squash succotash

**seared flounder bianco** jumbo lump crab (\$6 supplement)

**oven roasted all natural texas chicken** tomato, potato fingerling, cerignola olive, chicken jus

**"the tex"** cheese enchiladas, 6 oz. center cut filet

**center cut beef medallions "oscar"** maine lobster, bearnaise, asparagus

**pan seared berkshire porkchop** champagne sherry reduction, roasted tomatoes, squash and brussel sprouts

## sides (\$9 supplement each)

**truffled mac n' cheese**

**whipped yukon gold potatoes**

**creamless creamed spinach**

**roasted brussel sprouts**

**caramelized cauliflower**

**lobster mac n' cheese** (\$15 supplement)

## sauces

**vallone's steak sauce** (\$3 supplement)

**oscar** (\$15 supplement)

**spicy bearnaise** (\$3 supplement)

## on ice & for table

**shellfish tower**

maine baby lobster, colossal crab, jumbo shrimp, seasonal oysters  
**\$95**

**double dip**

vallone's chili, white queso, housemade tortilla chips  
**\$18**

**"tv's" meatballs**

creamy polenta, marinara  
**\$12**

**fried calamari & zucchini**

marinara, spicy creole dipping sauces  
**\$18**

## champagne

**duval leroy, nv**

(vertus)  
**\$89**

**delamotte, nv**

(le mesnil-sur-oger)  
**\$118**

## white wines

**the calling, 2015**

chardonnay  
dutton ranch  
(russian river valley)  
**\$58**

**trefethen, 2016**

chardonnay  
(napa valley)  
**\$70**

## red wines

**eos, 2016**

cabernet sauvignon  
(central coast)  
**\$50**

**san fiorenzo, 2010**

brunello di montalcino  
(tuscan)  
**\$110**

**vineyard 29, 2015**

cru  
cabernet sauvignon  
(napa)  
**\$115**

## dessert

**quatro of miniature desserts**

salted caramel and heath bar crunch

orange dreamsicle or raspberry cream cupcake

key lime or black forest tart

strawberry shortcake tart

happy new year!