

VALLONE'S

much more than a steak house

first course

corn raviolini sage essence, texas corn

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

"tv's" meatball creamy polenta, marinara

southwestern crab cake chipotle aioli (\$9 supplement)

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

chianti braised shortrib tortellini cognac sauce, walnuts

caprese imported mozzarella di bufala, garden tomatoes, vallone unfiltered olive oil

second course

french onion soup

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

rigatoni bolognese classic meat sauce, hearty pasta

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

gulf crab & shrimp gumbo (\$3 supplement)

classic caesar romaine, crispy reggiano, croutons

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

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

main course

8 oz. center cut filet mignon

simply grilled gulf red snapper unfiltered olive oil, lemon, crisp capers

prime new york strip tagliata potatoes au gratin, marsala mushroom sauce

gulf red snapper francese scaloppine of snapper, artichoke hearts, bianco

fifty-five day dry aged bone-in ribeye (\$12 supplement)

roasted salmon heirloom tomato-moscato reduction, squash succotash

chicken involtini spinach, sun dried tomato, fontina cheese

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

french quarter salad lobster, crab, shrimp, mango, citrus ginger vinaigrette

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

sides (\$9 supplement each)

truffled mac n' cheese

whipped yukon gold potatoes

creamless creamed spinach

roasted brussel sprouts

caramelized cauliflower

lobster and gruyere mac n' cheese (\$14 supplement)

sauces

vallone's steak sauce (\$3 supplement)

oscar (\$15 supplement)

bearnaise (\$3 supplement)

on ice and for the table

shellfish tower

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

double dip

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

**jumbo shrimp
or colossal crab cocktail**

creole remoulade,
cocktail sauce
\$22

champagne

carmina, nv

loggia
prosecco
(veneto)
\$49

duval leroy, nv

brut
(vertus)
\$89

berlucci, nv

6i
franciacorta rose
(lombardy)

white wine

trefethen, 2014

chardonnay
(napa valley)
\$60

cakebread, 2015

chardonnay
(napa valley)
\$74

red wine

poggio brigante, 2016

sangiovese
morellino di scansano
(tuscany)
\$45

eos, 2016

cabernet sauvignon
(central coast)
\$50

ramey, 2014

claret
red blend
(napa valley)
\$75

cuttings, 2015

cabernet sauvignon
(napa valley)
\$135

dessert

a trio of vallone's classics

happy valentine's day 2018

