

# VALLONE'S

## easter brunch

### first course

**corn raviolini** sage truffle essence, texas corn

**cajun deviled eggs** fried oysters, tempura shrimp

**southwestern crab cake** chipotle aioli

**parfait** fruit salad, greek yogurt, texas honey, homemade granola

**“tv’s” meatballs** creamy polenta, marinara

**caprese** imported mozzarella di bufala, garden tomatoes, crispy prosciutto, aged balsamic

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

**maine lobster nachos “steen”** (supplement \$6)

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

**fried green tomato “hicks”** sauteed jumbo lump crab

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

**tomato basil soup**

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

### main course

**crab scramble** scrambled farm eggs, wisconsin cheddar, jalapeno and gulf crab

**chicken fried steak** mashed potatoes, country gravy

**rigatoni bolognese** housemade pasta, classic meat sauce of bologna

**french quarter salad** lobster, crab, shrimp, mango, citrus ginger vinaigrette (supplement \$6)

**pan seared diver scallops** mushroom risotto

**texas salad** black bean, corn, chopped iceberg lettuce, tomato, mozzarella, grilled chicken, spicy ranch, tortilla chips

**center cut filet or crabcake eggs benedict** (supplement \$6)

**banana marscapone french toast**

**the “tex”** 6 oz. center cut filet mignon, cheese enchiladas (supplement \$9)

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

**steak salad** center cut filet, ranch, grape tomatoes

**simply grilled gulf red snapper** italian unfiltered olive oil, lemon, crispy capers

### sides (supplement \$7)

**applewood smoked bacon**

**lobster mac & cheese** (supplement \$12)

**truffled mac n’ cheese**

**whipped potatoes**

**creamless creamed spinach**

**steamed broccoli**

**roasted brussel sprouts** feta cheese

### dessert

**dessert trio** an easter “basket” taste of treats

### on ice & for the table

#### double dip

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

#### fried calamari & zucchini

marinara, spicy creole dipping sauces  
\$18

#### shellfish tower

colossal crab, jumbo shrimp, seasonal oysters  
\$55/\$95

#### seasonal oyster on the half shell

mignonette, cocktail sauce, fresh horseradish  
MKT

#### prime rib

carved tableside  
horseradish cream, au jus  
\$45

### champagne

#### taittinger

la francaise (reims)  
\$78

#### duval leroy, nv

brut (vertus)  
\$89

#### delamotte, nv

brut (les mesnil-sur-oger)  
\$118

### cocktails

#### sicilian mimosa

blood orange essence  
\$6

#### italian breeze

fresh raspberries, prosecco, squeezed lemon, aperol  
\$9

#### bellini

peach nectar, prosecco  
\$6

\$45.00 plus tax and gratuity