

VALLONE'S

sunday brunch

11am - 3pm

first course

southwestern crab cake chipotle aioli	\$14
corn raviolini sage truffle essence, texas corn	\$9
parfait fruit salad, greek yogurt, texas honey, homemade granola	\$9
fried green tomato "hicks" sauteed jumbo lump crab	\$14
caprese imported mozzarella di bufala, garden tomatoes, crispy prosciutto, aged balsamic	\$9
"tv's" meatballs creamy polenta, marinara	\$6
maine lobster nachos "steen"	\$15
tomato basil soup	\$8
cajun deviled eggs fried oysters, tempura shrimp	\$9
vallone's wedge young gorgonzola, applewood smoked bacon lardons, tomatoes	\$10
chicken fried broken arrow ranch quail soft scrambled cheddar eggs, local honey	\$8
baby arugula parmesan, pine nuts, grape tomatoes, lemon vinaigrette	\$9
garden mixed greens fuji apples, goat cheese, fennel, walnuts, blood orange vinaigrette	\$7

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
shiner bock shrimp spicy chile ponzu	\$12
seasonal oyster on the half shell mignonette, cocktail sauce, fresh horseradish	MKT

main course

vallone's prime chili all the fixings	\$14
banana mascarpone french toast applewood smoked bacon	\$13
crab scramble scrambled farm eggs, wisconsin cheddar, jalapeno and gulf crab	\$18
french quarter salad lobster, crab, shrimp, mango, citrus ginger vinaigrette	\$25
fettuccine vallone sausage, jumbo lump crab, tito's vodka sauce	\$14
chicken fried steak mashed potatoes, country gravy	\$12
chopped chicken cobb salad applewood smoked bacon, young gorgonzola, avocado, white balsamic vinaigrette	\$15
classic eggs benedict canadian bacon, toasted english muffin, hollandaise	\$13
the "tex" 6 oz. center cut filet mignon, cheese enchiladas	\$34
club sandwich tomato basil soup, housemade chips	\$14
pan seared diver scallops mushroom risotto	\$22
8 oz. center cut filet mignon	\$42
texas salad black bean, corn, chopped iceberg lettuce, tomato, mozzarella, grilled chicken, spicy ranch, tortilla chips	\$15
simply grilled gulf red snapper italian unfiltered olive oil, lemon, crispy capers	\$29
center cut beef medallions "oscar" maine lobster, bearnaise, asparagus	\$34
steak salad center cut filet, ranch, grape tomatoes	\$17

cocktails

sicilian mimosa blood orange essence	\$4
italian breeze fresh raspberries, prosecco, squeezed lemon, aperol	\$7
bellini peach nectar, prosecco	\$4

prime rib

carved tableside
horseradish cream, au jus
\$45

sides

applewood smoked bacon	\$7	truffled mac & cheese	\$10
roasted brussel sprouts feta cheese	\$7	lobster mac & cheese	\$19
creamless creamed spinach	\$10	whipped potatoes	\$7
french fries sea salt, malt vinegar aioli, ketchup	\$7	steamed broccoli	\$7

kid's menu

\$9 includes any main, side, drink and dessert

plain or chocolate chip pancakes
chicken strips
grilled cheese

fries
mac n cheese
fruit

scoop of vanilla ice cream
with sprinkles of course!