

BULL VALLEY GOLF CLUB

DINNER MENU

APPETIZERS

SPINACH ARTICHOKE
WONTONS
\$8

CALAMARI
\$10

IMPORTED CHEESE
& FRUIT
\$9

CHARCUTERIE
\$9

HEIRLOOM TOMATO
BRUSCHETTA
\$8

EDAMAME
\$7

ENTREES

*All Entrees Include Your Choice of Soup or Salad
We maintain our commitment to using the finest Certified Angus Beef & Seafood.
Lightly seasoned before grilling to perfection.*

CAJUN ALFREDO
*Sautéed Chicken or Shrimp in a Creamy Cajun
Sauce Topped with Grape Heirloom Tomatoes over
Fettuccini*
\$17

10 OZ BONE-IN PORK CHOP
*Flambéed in Brandy with Bacon Apple Cabbage &
Choice of Potato*
\$24

VEGAN PASTA
*Whole Wheat Penne Pasta with Wilted Spinach &
Wild Mushroom Bolognaise*
\$15

8OZ FILET
*Crusted With Your Choice of Horseradish,
Peppercorn, Parmesan or Bleu Cheese
Served with Choice of Potato & Vegetable Du Jour*
\$38

DUCK BREAST
*Morello Cherry-Plum Sauce, Vegetable Du Jour, &
Choice of Potato*
\$19

CASHEW SALMON
*Fresh Cilantro, Soy Ginger Sauce & Green Onions.
Served with Stir Fry Vegetables &
Brown Rice*
\$19

10 OZ BRAZILIAN SKIRT STEAK
*Sautéed Peppers & Red Onions, Caramelized Lime,
Cilantro & Your Choice of Potato*
\$ 24

BANG-BANG CHICKEN OR SHRIMP
*Peanut Thai Sauce with Curry, Chile, Coconut &
Stir Fry Vegetables & Brown Rice*
\$18

SHRIMP & SCALLOP SCAMPI
*White Wine, Garlic, Red Pepper Flakes, Basil,
Grape Heirloom Tomatoes, & Fresh Lemon Wedge
over Zucchini Noodles*
\$22

BABY BACK RIBS
*Smothered in Smokey BBQ Sauce with Cole Slaw,
Vegetable Du Jour & Choice of Potato*
Half \$17 Full \$23

SOUP & SALAD

SOUP DU JOUR
BAKED FRENCH ONION
HOUSE SALAD
CAESAR SALAD
WEDGE SALAD

POTATOES & STARCHES

NAKED -Baked Potato with Butter
LOADED-Baked Potato, Broccoli & Cheddar
CLASSIC-Baked Potato, Cheddar, Bacon, Green Onions
ROASTED GARLIC MASHED POTATO
FRENCH FRIES OR BROWN RICE