



DINNER MENU

APPETIZERS

Grilled Quail \$9

*Shallots, Amaretto, demi glace,
candied walnuts*

Pan Seared Scallops \$12

*Applewood smoked bacon, Jalapeno
infused Apricot spread*

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Jumbo Lump Crabcake \$10

*Maryland Style, roasted red
pepper coulis*

Stuffed Crimini Mushrooms

*Italian sausage, baby spinach,
gorgonzola cheese, sherry demi glace*

Littleneck Clams (6) \$8

Halfshell, horseradish pepper coulis

Chefs Housemade Meatballs \$8

Tomato Sauce, parmigiano reggiano

Oysters (6) \$10

Halfshell, horseradish, Tabasco

Fried Calamari \$8

Chipotle Pepper Aioli

Shrimp Cocktail \$8

*Beer braised, red cabbage, cocktail
sauce*

Burrata \$9

*Seasonal Tomatoes, baby arugula, extra
virgin olive oil, cracked peppercorns*

Chilled Seafood \$32

*Shrimp(3), clams(3), oysters(3), lobster
(feeds two or more)*

SOUP

Lobster Bisque \$9
Housemade, sherry laced

French Onion \$7
Vidalia, Spanish, Bermuda (local when in season) onions, brandy, gruyere cheese

Daily Selection

*Crock \$4
Bowl \$6*

SALAD

House \$5

Valeria's Caprese \$9

Fresh mozzarella, tomatoes, extra virgin olive oil, micro basil, balsamic reduction

Caesar Salad \$7

Heart of Romaine, housemade Caesar dressing, parmigiano reggiano crisps (Add chicken, shrimp, steak or salmon \$5)

Roasted Beet \$7

Goat Cheese, Baby Arugula, Julienne Cucumber, Lemon, Extra Virgin Olive Oil

Seasonal Tomato & Vidalia Onion \$5

Valeria's Steak Sauce

Broken Boston Bib \$8

Warm Bacon, gorgonzola, Candied Walnuts, Roma Tomatoes

*Valeria's takes great pride in serving local farm to table fresh produce in season
All entrees served with house salad*

PASTA

Linguine Clam Sauce \$18

Littleneck clams, butter, parsley, oregano, red pepper flake

Pacherri Pesto \$16

Basil, Parmigiana, pignoli nuts, garlic, extra virgin olive oil, cream, Roma tomatoes

Tortellacci Wild Boar \$18

Wild Boar, basil, tomato sauce, parmigiano reggiano

Pappardelle Garlic Aioli \$17

Extra virgin olive oil, garlic, broccoli rabe, parmigiano reggiano

SEAFOOD

(All seafood served with chef's daily Risotto)

Salmon Fillet \$21

Roasted, apricot, jalapeno glaze

Shrimp Scampi \$23

White wine, lemon, garlic, parsley

**Maryland Style Lump
Crabcakes \$24**

*Red bell pepper, onion, grilled
lemon aioli*

Whole Maine Lobster
*Steamed Clarified butter
Market Price*

STEAKS AND CHOPS

(Valeria's serves only 100% Certified Angus Beef unless otherwise noted)

*All Steaks, Chops and Poultry are served with choice of Baked potato, Sweet
Potato Wedges, Mashed Potatoes or Risotto*

*Sauce choices, Steak sauce, Bearnaise, Roast shallot demi Glace, creamy
horseradish*

Center Cut Filet Mignon \$36

Petite Filet Mignon \$19

New York Strip Steak \$18

**Bone in Chicago Style
Ribeye Steak \$32**

Hanger Steak \$28
\$28

Braised Pork Shank \$22
\$22

Center Cut Pork Chop \$22

Australian Rack of Lamb \$18

"The Palacio Porterhouse" \$34

*Twenty Four Ounces,
Marinated forty-eight hours*

POULTRY & GAME FOWL

Roast long Island Duck \$26
Chipotle Barbeque sauce

Cornish Game Hen \$19
*Roasted Butternut Squash, brown
sugar*

Chicken Breast \$18
*Bone in, Wild Mushrooms, shallots,
Marsala, Demi Glace*

Sides \$7
*Wild mushrooms
Asparagus
Lobster Mac n cheese
Onion Rings*