



APPS & SHARING

Valley Bar Wings 14

Sauces: Buffalo, BBQ, Caribbean Jerk, Sweet Chili
Add Ranch or Blue Cheese - .50
All Flats/Drums - additional 2

Soft Pretzel Sticks 14

Salted Bavarian-Style Pretzels, Seasonal Beer Cheese

Crab Cake 18

Maryland Blue Crab, Red & Green Peppers,
Green Onions, Cajun Remoulade

Idaho Nachos 14

French Fries, Cheddar Jack Cheese, Bacon,
Green Onions, Sour Cream, Salsa

House-Made Chili 14

Angus Beef, Black Beans, Sweet Corn, Green Chiles,
Cheddar Jack Cheese, Red Onions

SANDWICHES & ENTREES

Each served with French Fries

Fischer Farms Steakburger 27

Locally Sourced Angus Beef, Cheddar Cheese,
Bacon, Lettuce, Tomato, Onion, Grilled Challah Bun

Chicken Tender Sandwich 22

Hand-Breaded Tenders spun in Your Choice of
Sauce (Buffalo, BBQ, Caribbean Jerk, Sweet Chili),
Lettuce, Tomato, Toasted Challah Bun

Fish & Chips 27

Flash Fried Whitefish, Tartar Sauce, Lemon

Hand-Breaded Tenders 22

Spun in Your Choice of Sauce: Buffalo, BBQ,
Caribbean Jerk, Sweet Chili
Add Ranch or Blue Cheese - .50

ENTRÉE SALADS

Add Fried Chicken (Sauced or Naked) - 8
Add Seared Salmon - 15 | Add Crab Cake - 18

House 14

Romaine, Spring Mix, Cucumbers, Cherry Tomatoes,
Cheddar Jack Cheese, Croutons, Balsamic Vinaigrette

Cesar 14

Romaine, Shaved Parmesan, Croutons,
Cesar Dressing

Southwest 14

Mixed Greens, Corn & Black Bean Salsa,
Cheddar Jack Cheese, Green Onions, Cajun Ranch

STEAK, CHOPS, SEAFOOD

Served with Choice of Two Sides

Fischer Farms Ribeye 60

Char-Grilled, House-Made Herb Butter

Filet Mignon 55

Char-Grilled, House-Made Compound Butter

Cedar Plank Salmon 40

Alaskan Salmon, Balsamic Reduction

French Lick Pork Chop 38

Grilled Duroc Pork, Sweet and Sour Peppers

SIDES

French Fries 8

Onion Rings 8

Mashed Potatoes 8

Seasonal Vegetables 8

Coleslaw 8

Wild Rice 8

HOUSE-MADE DESSERTS

Bread Pudding 12

Seasonal selection made with Sweet Challah
Pullman Bread

Traditional Cheesecake 12

Pretzel Crust, Salted Caramel Sauce

Rare

deep red, cold center

Medium Rare

red, warm center

Medium

mostly pink, hot center

Medium Well

lightly pink, hot center

Well Done

brownish, hot center

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

\$5 fee for any entrée requested to be split. For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

BEER	
Budweiser	Goose Island IPA
Bud Light	Guinness
Bud Light Lime	Heineken
Busch Light	Heineken Zero
Coors Lite	Modelo
Michelob Ultra	Newcastle
Michelob AmberBock	Oaken Barrel Indiana Amber
Miller Lite	Quarrymen Pale Ale
3 Floyds Gumballhead Wheat Ale	Sam Adams
Angry Orchard Crisp Cider	Simcoe Kid IPA
Bell’s Two Hearted Ale	Stella Artois
Blue Moon	Upland Dragonfly IPA
Busted Knuckle American Porter	Yuengling
Fat Tire Amber Ale	Yuengling Golden Pilsner

DRAFT BEER	
Bud Light	Kirkwood Cream Ale
Michelob Ultra	Puppy Slumber Party
Shock Top	Ruh Roh Ale
Big Wave	Ruby Bloom Amber
Clown Convention Hazy IPA	Space Dust IPA

SPECIALTY DRINKS	
Justify French Lick Woodford Reserve Personal Select, Grand Marnier, Sweet Vermouth, Ginger Ale, Fresh Orange Twist	Jeptha Derby Jeptha Creed Blueberry Vodka, Sprite, Simple Syrup, Lemon, Fresh Blueberries
Blueberry Mule Jeptha Creed Blueberry Vodka, Ginger Beer, Mint Leaves, Fresh Blueberries	Jackpot Vanilla Vodka, Chambord, Blue Curaçao, Cranberry Juice, Sprite

WINE	
Chardonnay	Cabernet Sauvignon
Pinot Grigio	Merlot
Moscato	Pinot Noir
Sauvignon Blanc	French Lick Red
Chateau Ste. Michelle Riesling	
French Lick White	

SELTZER	
High Noon Seltzers Black Cherry, Peach, Pineapple, Grapefruit	