



VALENCIA Dinner Menu

Served after 5 p.m. | Closed Mondays

Soup and Salad

Soup of the Evening Cup 5.50 ~ Bowl 7.25

Spinach Salad Asian pears, candied pecans, gorgonzola cheese, and cider vinaigrette ~9.95

Organic Garden Lettuces Crispy goat cheese and pesto vinaigrette ~ 9.95

Caesar Salad Garlic croutons, parmesan cheese, romaine ~ 9.95

Tempura Scallop Salad Baby greens, yams, tomato, and coconut ginger dressing Whole 25 ~ Half 17.00

California Orange Salad Mixed greens, chicken, mandarin oranges, avocado, blue cheese, raisins, apples, candied pecans, green onions, and San Pasqual dressing ~ Whole 14.95 ~ Half 9.95

Pasadena Salad Spinach, chicken, avocado, bacon, green onion, candied pecans, and San Pasqual Dressing ~Whole 14.95 ~Half 9.95

Cordieria Salad Sesame chicken, romaine, green and black olives, bacon, blue cheese crumbles, avocado, tomato, candied pecans, and San Pasqual Dressing ~Whole 16.25 ~ Half 10.95

Appetizers

Goat Cheese Beignets with Green Goddess Dipping Sauce~ 9.95

Bruschetta with Cambozola cheese and caramelized Asian pears ~ 9.95

Marston's onion rings with BBQ ranch ~ 9.50

Fresh Mozzarella with heirlooms, roasted corn, and pesto ~ 9.95

Chicken and Vegetable Dumplings with red curry coconut sauce, shallots, and spinach ~ 9.50

Asparagus Tempura with shiitake mushroom, ginger, and sweet ragout ~ 9.95

Peppered Ahi Tuna sashimi style with soba noodle veggie salad and soy vinaigrette ~ 16.95

Crab Cakes with chipotle tartar sauce 15.95

Fried Chicken Sliders with chipotle slaw, basil aioli & Tomato 9.00

Sandwiches/Burgers

Meyers Ranch Organic Tenderloin of Beef Burger Brioche Bun, Spicy Jack Cheese, Grilled Onions, Smoked Tomato Aioli~ 16.95

Avocado Bacon Burger Whole wheat bun with cheddar cheese, lettuce, tomato, onion, sprouts, Dijon, and mayo. Served with Fries ~ 12.50

Panko Crusted Fried Chicken Sandwich Served on Brioche with Green Curry Coleslaw, Tomato & Pickled Onions ~ 14.95

Tri-Tip Sandwich Served on French roll with cheddar cheese, caramelized onions, mushrooms, tomato & garlic mayo. French fries ~ 14.95

Chicken and Brie Wrap Grilled chicken, brie cheese, spinach, tomato, whole grain mustard sauce. Served with French fries ~ 14.95

Rio Grande Tuna Melt Tuna salad, Ortega chili, Swiss cheese, and tomato on grilled whole wheat. Served with French fries ~ 12.95

Grilled Veggie Sandwich Served cold with fresh fruit ~ 11.95

Pasta

Linguine with Andouille Sausage, wild mushrooms, oven roasted tomato, garlic, white wine oregano, Ricotta Salata ~19.00

Portobello Mushroom Ravioli with shiitake mushrooms, squash, tomato, fennel, basil garlic tomato sauce ~ 19.00

Butternut Squash Ravioli with wild mushrooms, tomato, spinach, and sage ~ 18.00

Fusilli tossed with Mushrooms, Squash, Onions & Tomato. Asparagus Pesto & topped with Ricotta Salata ~ 18.00

Linguini with grilled chicken, shiitake mushrooms, sun-dried tomato, and goat cheese in an herb cream sauce ~ 20.00 (replace shrimp for chicken 25.00)

Shrimp risotto Jambalaya style Andouille sausage, peppers, tomato, and garlic ~ App 16.50 ~ Entrée 26.00

Smoked Chicken Mac and Cheese mushrooms, squash, tomato, basil, cheddar cheese, and parmesan crust ~ App 10.95 ~ Entrée 19.00

Entrees

Chicken Pot Pie Served with vegetables, potatoes, peppers, puff pastry, and garlic basil sauce. 20.00

Fish Tacos red cabbage, cheddar cheese, Pico de Gallo, avocado, and tartar sauce. Served with black beans 18.95

Chicken & Vegetable Dumpling, tossed with Tiger Shrimp, Ginger, Lemongrass & Coconut Broth. Garnished with Red Onion Shiitake Mushroom, Tomato & Spinach~22.00

Roasted Chicken Whipped Yams & Tomatillo Salsa~ 20.00

Grilled black tiger shrimp Whipped Yams, Spinach & Lemon Caper butter ~ 27.00

Pistachio Crusted Salmon Roasted Baby Vegetables & Kale Mustard Vinaigrette ~ 26.00

Grilled Sea Scallops & Crab, Grilled Heirloom Tomato, Artichoke Puree & Meyer Lemon Butter~28.00

Hangar Steak, Scalloped Potatoes, Garlic Spinach & Braised Shallots ~ 28.00

Breakfast

Fantastic French Toast Topped with fresh berries ~ 10.75

"The Works" French Toast Topped with fresh berries, pecans, and whipped cream ~ 14.95