

Welcome to the Grand Valley Inn

We hope that you enjoy your dining experience.

Appetizers

Almond Crusted Goat Cheese

Creamy goat cheese encrusted with sliced almonds, pan fried to a golden brown, on a bed of field greens drizzled with raspberry vinaigrette and served with pita crisps.

\$9

Margherita Flatbread

Italian flatbread drizzled with our own garlic and herb sauce, topped with thin sliced tomatoes, mozzarella and parmesan cheese, baked golden brown.

\$7

Sesame Chicken Filets

Crispy breaded chicken filets, lightly tossed with toasted sesame dressing. Served with crisp oriental style noodles, mandarin orange sections and aged bleu cheese crumbles over a bed of field greens.

\$8

Shrimp Cocktail

Jumbo gold coast Shrimp poached with our blend of aromatic herbs, quick-chilled and served with our zesty horseradish cocktail sauce and lemon wedges. For One \$8 - For Two \$12

Sauteed Mussels

New Zealand Green Mussels, sautéed in garlic and white wine, with baby spinach, red onion, and tomatoes.

Served with basil Pesto toast

\$9

Smoked Salmon Platter

Thinly sliced Nova Scotia Salmon paired with hard cooked eggs, capers, buttered toast rounds, and pickled ginger.

Small platter \$10 - Large Platter \$13

Banana Peppers Marinara

Fresh banana peppers, filled with our signature Italian pork sausage mix, slow baked in rich tomato sauce, topped with Mozzarella and Romano Cheeses, and served with garlic toast.

\$9

Gourmet Greens

*Grand Filet Salad

Petite tenderloin mignonettes, char-grilled to your preference, served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, and seasonal vegetable garnishes.

\$15

Grilled Chicken Salad

Julienne strips of char-grilled chicken breast, served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, and seasonal vegetable garnishes.

\$13

*Grilled Salmon Salad

Fresh cold water Salmon, grilled and served over fresh mixed greens, with almond slivers, roasted red pepper and artichoke relish, capers, havarti cheese, and seasonal vegetable garnishes.

\$14

Greek Salad

*Fresh mixed greens, topped with feta cheese, olives, artichoke and red pepper relish, pita crisps, and seasonal vegetable garnishes.
Our House Herb Vinaigrette is a perfect choice for this salad.*

\$12

Crab Cake Salad

*A pair of pan fried crab cakes, served over fresh mixed greens with Julienne Cucumber, onion, sundried tomato, olives, and goat cheese
Served with Balsamic vinaigrette*

\$15

Oriental Chicken Salad

Crispy breaded chicken filets, lightly tossed with toasted sesame dressing, served over fresh mixed greens with crispy oriental style noodles, chopped bacon, crumbled Bleu cheese, mandarin orange sections, and seasonal vegetable garnishes.

\$13

Your dressing choices are: House-Herb Vinaigrette, Lite Italian, Balsamic, Bleu cheese, French, Ranch, Raspberry Vinaigrette, Oriental Sesame, Honey Mustard, Sweet & Sour, and Caesar.

**In accordance with the Consumer Advisory Law*

We must inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Beef Entrées

(We take pride in serving Certified Angus Beef)

*New York Strip

14 oz Prime cut char-grilled New York Strip steak, prepared to your liking and finished with roasted shallot butter, your choice of starch, fresh vegetables and soup or salad.

\$29

*Petite Filet Oscar

Filet Tenderloin-Medallions, topped with jumbo lump crab, petite asparagus spears, and Béarnaise Sauce. You choose the side for this one.

\$31

*Filet Burgundy

Filet Tenderloin-Medallions, sautéed with sliced button mushrooms, caramelized onions, cracked black pepper, and a rich burgundy demi glace.

Add your choice of sides.

\$28

*Steak and Shrimp

A grilled 6 oz. Prime Sirloin Steak prepared to your liking, topped with six tender sautéed shrimp, tossed in our rich scampi sauce.

Add your choice of sides.

\$24

Ribeye

16 oz. bone in Ribeye steak char-grilled to your liking, and topped with sautéed mushrooms and onions.

Add your choice of sides.

\$26

House Favorite

Peppers and Pasta

Fresh Italian banana peppers, filled with our signature Spicy Italian sausage mix, slow baked in rich tomato sauce, topped with Mozzarella and Romano Cheeses, and served over angel hair pasta with garlic toast.

\$17

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Seafood Entrées

Maryland Style Crabcakes

Two jumbo homemade crabcakes, pan fried golden brown and served with Béarnaise sauce, rice pilaf and fresh vegetable.

\$19

*Pan Seared Salmon Two ways

We start with a fresh Norwegian Salmon fillet pan-seared, prepared either Almond Crusted with orange sauce or Bourbon Glazed, and serve it up with your choice of sides.

\$19

Shrimp Scampi

Jumbo gold coast Shrimp, sautéed to perfection in our own garlic-butter and white wine sauce, served over imported angel hair pasta.

\$19

Salmon Au Gratin

Very fresh Norwegian Salmon, skillet roasted and topped with Boursin cheese, served over garlic-wilted baby spinach and with your choice of starch.

\$22

Herbed Grouper

Flakey Florida grouper fillet seasoned with red pepper flakes, thyme and rosemary pan seared and finished with citrus pan reduction, paired with rice pilaf and fresh vegetables.

\$19

Lemon Butter Crumb Cod

Flaky cod fillet baked with lemon buttered bread crumbs and finished with a light citrus butter paired with rice pilaf and fresh vegetables.

\$18

Smoked Salmon Carbonara

Smoked Salmon, red onion, bacon, sundried tomatoes, spring peas, and penne pasta, tossed with our creamy Alfredo sauce, seasoned with fresh cracked black pepper and parmesan cheese.

\$20

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Chicken Entrées

Classic Chicken Parmesan

Tender breaded Chicken breast, pan fried and topped with Marinara sauce, and Parmesan cheese, finished in our oven and served over Linguine pasta.

\$18

Chicken Piccata

Tender chicken breast, sautéed with capers, artichokes, fresh lemon juice, and white wine, served with our homemade rice pilaf and fresh vegetables.

\$18

Chicken Romano

Romano cheese encrusted boneless skinless chicken breast finished with a sauté of baby spinach, roasted tomatoes, garlic and white wine, served with your choice of starch.

\$19

Grilled Chicken Carbonara

Tender grilled chicken, red onion, bacon, sundried tomatoes, spring peas, and penne pasta, tossed with our creamy Alfredo sauce, seasoned with fresh cracked black pepper and parmesan cheese.

\$18

Chicken and Pesto Linguini

Grilled chicken breast tossed with freshly made basil pesto, roasted red peppers, baby spinach and imported linguini.

\$18

Chicken Marsala

Sautéed chicken breast with red onion, sliced button mushrooms, Marsala wine and demi-glace` finished with whole butter, served with your choice of starch and vegetables du jour.

\$18

Sandwich Selections

Grand Valley Fresh Catch Fish

10oz. of hand breaded haddock fillet, deep fried and served on a fresh hoagie roll, with crisp fries, coleslaw, and a side of tartar sauce.

\$11

Godfather Hoagie

Mrs. B's Stuffed Banana Pepper, served in a hoagie roll, with Marinara and Mozzarella cheese. An offer that can't be refused, served with fries, and an Italian side salad of mixed greens, olives, capers, herb vinaigrette, and parmesan cheese.

\$12

Blackened Chicken Sandwich

Tender chick breast blackened on a cast iron skillet served on a toasted Kaiser roll with cheddar cheese, lettuce, tomato, and cilantro-lime aioli, served with fries.

\$10

Don't Forget!

Dessert

*Mrs. B. starts early in the morning to create our fresh homemade desserts.
Ask your server what she has created for you today.*

Wine Wednesdays

*Every Wednesday is \$10.00 off our regular priced bottles of wine, both in
bar and restaurant.*

*Featuring \$5.00 appetizers, from 5:00-7:00 in the bar area only.
Sign up for our email club for coupons, and event information.*

Have you visited us at The Brady's Run Grille?

*We open at 7:00am everyday and serve breakfast M-F until 11:00am and
on Sat-Sun until 1:00pm. We have over 45 sandwiches, including our
special featured Huge Reuben, The Crunch and Tuscan Hoagie.*

*We also have fresh salads, wraps and seasonal specials to choose from for
lunch or dinner.*

Check out our full deli and catering items which are made fresh daily.

*Check out our web site to register for all of our
special events, birthday and anniversary clubs.*

www.grandvalleyinn.com

Thank You for dining with us!

*We would like to take this opportunity to say a very special thanks to YOU,
our valued customer.*

*We could not continue to exist and be successful without your support. Each and every one
of our guests is important to us. Our entire staffs main goal is to make your dining
experience with us as enjoyable as it can be.*

Sincerely,

Robert Bevington, Owner.