

# Valencia Landing



## Signature Cocktails

### Red Sangria \$5.95

With quality red wine, sparkling water and a touch of brandy.

### White Wine Strawberry Sangria \$5.95

White Wine paired perfectly with Strawberry

### Wines \$4.95

Malbec, Antigal Uno  
Cabernet Sauvignon, Unshackled  
Pinot Noir, Meiomi  
Chianti, Ruffino Chianti Classico  
Chardonnay, Kendall Jackson RSV  
Sauvignon Blanc, Kim Crawford  
Riesling, R Prum Essence  
Knob Creek \$4

## Starters

### CRISPY CALAMARI WITH CHERRY PEPPERS \$7.75

Flash Fried, Spicy Sriracha Plum Aioli

### SEARED SESAME CRUSTED AHI TUNA \$11

Sushi Grade Tuna Seared Rare with Pickled Ginger, Wakame Salad and Ginger Soy Sauce

### JUMBO SHRIMP COCKTAIL \$9.75

Horseradish Infused Cocktail Sauce

### STEAK TIPS TENDERLOIN \$11

Caramelized Onions and Mushrooms



### BANG BANG SHRIMP \$9

Argentina Red Shrimp and Spicy Citrus Soy Aioli

### JKV BRUSCHETTA \$7

Heirloom Tomatoes, Fresh Basil, on a Crostini with House Made Balsamic Dressing

## Entrees

### BRAISED SHORT RIBS \$16.75

Merlot Demi-Glace

Calories 380 - Fat 25g - Sodium 700mg  
Carbs 14g - Protein 12g



### BEEF TOMAHAWK CHOP \$27

Gorgonzola Butter and Candied Cherries  
Calories 1,731 - Fat 130g - Sodium 321mg  
Carbs g - Protein 141g

### AGED NEW YORK STRIP STEAK

House Made Steak Sauce

10-ounce - \$22

Calories 625 - Fat 43g - Sodium 150mg  
Carbs g - Protein 58g

### CENTER CUT FILET MIGNON

Béarnaise Sauce

6-ounce - \$23.95 8-ounce - \$32

Add 5-ounce Lobster Tail \$12  
Calories 530 - Fat 30g - Sodium 1100mg  
Carbs 10g - Protein 56

### TWIN MAINE LOBSTER TAIL \$38

2 - 5 Ounce Tails - Drawn Butter

Calories 280 - Fat 2g - Sodium 1086mg  
Carbs 3g - Protein 60

### PAN-SEARED WILD CAUGHT SALMON \$23.5

Marcona Almond Brown Butter

Calories 360 - Fat 23g - Sodium 98mg  
Carbs 0g - Protein 35g

### PAN SEARED SEA SCALLOPS \$22.5

Spanish Saffron with a Citrus Burre Blanc

Calories 310 - Fat 23g - Sodium 510mg  
Carbs 3g - Protein 22g

### PAN SEARED FREE RANGE CHICKEN BREAST \$18.25

Wild Mushroom Chardonnay Sauce

Calories 480 - Fat 14g - Sodium 340mg  
Carbs 10g - Protein 46g

### RISOTTO PRIMAVERA \$22.5

Creamy Risotto ~ Fresh Seasonal Vegetables

Calories 515 - Fat 17g - Sodium 675mg  
Carbs 84g - Protein 12g

### MEDITERRANEAN CHICKPEA SALAD \$14.5

Cucumbers, Olives, Mix Greens, Tomatoes, Signature Valencia Greek Dressing

Calories 555 - Fat 11g - Sodium 680mg  
Carbs 102g - Protein 20g

### PORTERHOUSE PORK CHOP \$24.95

Soy Ginger Aioli

Calories 260 - Fat 9g - Sodium 560mg  
Carbs 0g - Protein 46g

Ask your server about Daily Special!

## Soups & Salads

### FRENCH ONION GRATIN \$4.25

Caramelized Onions with a Puff Pastry and Swiss Cheese

### LOBSTER BISQUE \$6.95

### LOBSTER COBB SALAD \$19.5

Romaine, Tomatoes, Avocado, Hard Boiled Egg, Bleu Cheese, Bacon Buttermilk Ranch Dressing

### STEAK & WEDGE SALAD \$18.5

4 Ounce Filet Mignon, Bibb Lettuce, Tomatoes, Bleu Cheese, Bacon, Bleu Cheese Dressing



### HOUSE SALAD \$10.5

JKV Chopped Salad \* 

Romaine, Tomatoes, Cucumbers, Black Olives, Hard Boiled Egg, Cheddar Cheese, Croutons, Creamy Herb Dressing  
Add Chicken \$4.00 or Shrimp \$5.00

### CAESAR SALAD \$10.5 \*

Romaine Lettuce with Asiago Cheese  
Add Chicken \$4 or Shrimp \$5

## Sides


Garlic Mashed Potatoes  
Oven Roasted Brussels Sprouts  
Creamy Risotto  
Caramelized Onions

Broccolini

Tri-Color Fingerling Potatoes

Grilled Asparagus

Baby Zucchini

\*all sides are gluten-free 

## Dessert \$5.95



CHOCOLATE LOVIN' SPOONFUL CAKE


GF WHITE CHOCOLATE CRÈME BRULEE

KEY LIME PIE

Kitchen Manager - James Gagne  
Dining Room Manager - Diem Nguyen

Entrees include a choice of two side dishes.  
Add Caesar and House Salad \$2

 - Gluten-free

\*  - Item can be made Gluten Free, please let your server know.