

# VALLONE'S

happy mother's day

## first course

**maine lobster nachos "steen"** (supplement \$6)

**trio of chicken wing lollipops** bourbon bbq, asian garlic, traditional buffalo

**parfait** fruit salad, greek yogurt, texas honey, homemade granola

**ahi tuna tartar** classic preparation (supplement \$6)

**tomato basil soup**

**fried green tomato "hicks"** sauteed jumbo lump crab

**"tv's" meatballs** creamy polenta, marinara

**garden mixed greens** fuji apples, goat cheese, fennel, walnuts, blood orange vinaigrette

**caprese** imported mozzarella di bufala, garden tomatoes, crispy prosciutto, aged balsamic

**baby arugula** parmesan, pine nuts, grape tomatoes, lemon vinaigrette

**vallone's wedge** young gorgonzola, applewood smoked bacon lardons, tomatoes

**chicken fried broken arrow ranch quail** soft scrambled cheddar eggs, local honey

**mini ahi tuna tacos** wasabi cream, sesame seeds

on ice &  
for the table

### double dip

vallone's chili, white queso,  
housemade tortilla chips  
\$18

### fried calamari & zucchini

marinara, spicy creole  
dipping sauces  
\$18

### shellfish tower

colossal crab, jumbo shrimp,  
seasonal oysters  
\$55/\$95

### seasonal oyster on the half shell

mignonette, cocktail sauce,  
fresh horseradish  
MKT

### colossal crab cake

saffron reduction  
\$19

## main course

**french quarter salad** lobster, crab, shrimp, mango, citrus ginger vinaigrette

**rigatoni bolognese bianco**

**the "tex"** 6 oz. center cut filet mignon, cheese enchiladas (supplement \$9)

**gulf red snapper francese** scaloppine of snapper, long stem roman artichoke, bianco

**chicken fried steak** mashed potatoes, country gravy

**classic club sandwich** tomato basil soup, housemade chips

**crab scramble** scrambled farm eggs, wisconsin cheddar, jalapeno and gulf crab

**corn raviolini** sage truffle essence, texas corn

**8 oz. center cut filet mignon** (supplement \$14)

**cobb salad** applewood smoked bacon, young gorgonzola, avocado, white balsamic vinaigrette

**texas salad** black bean, corn, chopped iceberg lettuce, tomato, mozzarella, grilled chicken,  
spicy ranch, tortilla chips

**simply grilled gulf red snapper** italian unfiltered olive oil, lemon, crispy capers

**steak salad** center cut filet, ranch, grape tomatoes

**challah french toast** fresh berries, applewood smoked bacon, amaretto syrup

**center cut filet eggs benedict** (supplement \$6)

champagne

### taittinger

la francaise  
(reims)  
\$78

### duval leroy, nv

brut  
(vertus)  
\$89

### delamotte, nv

brut  
(les mesnil-sur-ogers)  
\$118

cocktails

### sicilian mimosa

blood orange essence  
\$6

### italian breeze

fresh raspberries, prosecco,  
squeezed lemon, aperol  
\$9

### bellini

peach nectar, prosecco  
\$6

sides (supplement \$7)

**applewood smoked bacon**

**tagliarini alfredo**

**creamless creamed spinach**

**lobster mac & cheese** (supplement \$12)

**whipped potatoes**

**steamed broccoli**

## dessert

**dessert trio** a mother's day taste of treats

\$45.00 plus tax and gratuity