

COOK VALLEY ESTATES

Dining Room Menu

Summer 2021

APPETIZERS

CLASSIC SHRIMP COCKTAIL ♥ 7.75

Five Jumbo shrimp served chilled with fresh cocktail sauce and a lemon wedge.

GOAT CHEESE PLATTER ♻️ 5.25

Country Winds Creamery's award winning fresh goat cheese baked in a bed fresh tomato sauce, served with baked bread.

SOUP & SALADS

*All salads served are served with a dinner roll.
Salad are served with a dressing of your choice.*

SOUP DUJOUR Cup 2.75

MARINATED FRUIT SALAD ♻️ ♥ 4.25

Dressed with lemon, honey and fresh mint

SUMMER ♻️ ♥ Entrée 6.00 Small 3.75

Seasonal greens topped with fresh strawberries, candied pecans and goat cheese served with our house made poppy seed dressing.

PANZANELLA ♻️ ♥ Entrée 6.00 Small 3.75

A rustic tomato, fresh basil and bread salad tossed in a house made light tomato vinaigrette and topped with fresh burrata cheese.

THE GREEK ♻️ ♥ Entrée 6.50 Small 3.75

Spring mixed greens with Mediterranean olives, tomatoes, cucumbers, artichokes, pickled red onions and feta served with our house Red Wine Vinaigrette.

THE CAESAR Entrée 6.00 Small 3.25

Romaine Hearts, fresh shaved Parmigiano Reggiano and herbed croutons served with our house Caesar dressing.

THE HOUSE ♻️ ♥ Entrée 5.00 Small 2.75

Spring mixed greens with cherry tomatoes, pickled red onion and sliced crisp cucumbers served with our house Balsamic Vinaigrette.

ADD SHRIMP 7.00

ADD CHICKEN BREAST 7.00

ADD SALMON 10.00

ENTREE

Includes choice of two sides.

Sauces may be ordered on the side.

*All Entrees include choice of beverage:
Coffee, Hot Tea, Ice Tea or Lemonade.*

RIB EYE IN THE PAN 18.50

Pan seared 6oz Angus ribeye filet cooked to order, accompanied with a Red Wine Demi Glace.

TUSCAN SALMON 17.50

A 6-ounce pan seared salmon fillet in a delicious creamy garlic butter sauce with basil, sun dried tomatoes and parmesan.

GRILLED CHICKEN BREAST 12.75

A 6-ounce grilled chicken breast topped with a white wine tarragon beurre blanc

BBQ PORK RIBS 16.25

A four rib slab of pecan-wood smoked ribs basted with our signature sauce

FRESH CATCH Market

Please ask your server.

DAILY SPECIAL Market

Please ask your server.

SPECIALITIES

GREEK GODDESS GRAIN BOWL ♻️ ♥ 6.25

Steamed whole wheat bulgur and toasted vermicelli pilaf with roasted chickpeas, smokey hummus, cucumber, cherry tomato, pickled red onion, creamy burrata cheese garnished with fresh dill and a splash of our Greek dressing.

Add choice of protein.

*Consumer Advisory: Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.*

FROM THE GRILL

Served with choice of a side.

COOK VALLEY BURGER 13.50

A 6-ounce American Wagyu beef burger topped with cheddar cheese, lettuce, tomato, and red onion.

BACON BLEU BURGER 14.50

A 6-ounce American Wagyu burger topped with bleu cheese, thick cut applewood smoked bacon, lettuce, tomato and red onion.

GRILLED BUTTER CHICKEN

SANDWICH 12.50

A 6 ounce chicken breast marinated and grilled to perfection and topped with a lemon caper butter, lettuce, tomato and red onion.

BLACK BEAN BURGER 11.00

A seasoned black bean and cashew burger topped with dijonnaise mayonnaise, avocado, lettuce, tomato and red onion.

SIDES

Baked Potato   2.00

Broccolini   2.00

French Fries 2.00

Chef's Choice Starch 2.00

Chef's Choice Vegetable 2.00

Fresh Baked House Roll 1.00

Petite House Salad   2.00

Petite Caesar Salad 2.00

Fresh Fruit Cup   2.00

BEVERAGES

FRESH BREWED COFFEE 1.00
Regular & Decaffeinated

HOT TEA 1.50
Featuring Stash Assorted Teas: Green Tea, Black Tea, and Herbal Tea

ICE TEA 1.00
Fresh Brewed Tea

LEMONADE 1.00
Housemade refreshing Lemonade

SODA POP 1.50
Choice of Coke, Diet Coke, Sprite, A&W Root Beer, Vernor's.

DESSERTS

LEMON MERINGUE TART 4.00
A petite lemon curd tart topped with toasted Italian meringue

BRIOCHE FRUIT TART 4.00
House made brioche tarts filled with fresh pastry cream and fresh seasonal fruit

CHEF'S SPECIAL 4.00
Ask your server for today's selection

ICE CREAM
Single Double
1.50 2.50

HOURS:

Monday - Friday
By Reservation Only
Starting at 5:00 PM

 Heart Healthy

 Vegetarian

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