

COOK VALLEY ESTATES

Dining Room Menu

Fall 2024

SOUP

SOUP DU JOUR Bowl 6.00 Cup 4.00

BUTTERNUT SQUASH BISQUE .

Bowl 6.00 Cup 4.00

Butternut squash and cream cooked slowly with aromatic vegetables and fall spices to create the perfect fall soup.

SALADS

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

FALL SALAD Entree 10.00 Side 7.00

A bright fall salad with beets, fresh apples, pickled red onion, feta cheese, and crispy prosciutto, dressed with a deliciously sweet balsamic reduction.

WEDGE SALAD 8.00

A quarter of a head of lettuce topped with bacon bits, cherry tomatoes, blue cheese, and fried onion. Dressed with house made bleu cheese dressing.

SPINACH SALAD Entree 9.00 Small 6.00

A bed of fresh spinach topped with red and green grapes, candied cashew's, goat cheese, and a light drizzle of sweet and sour pomegranate molasses.

THE HOUSE ♡ ♡ Entrée 9.00 Small 6.00

Romaine with cherry tomatoes, pickled red onion and sliced crisp cucumbers.

THE CAESAR Entrée 9.00 Small 4.00

Romaine with shaved parmesan and herbed croutons served with a Caesar dressing.

ADD SHRIMP 9.00

ADD 6OZ CHICKEN BREAST 6.50

ADD 6OZ SALMON Market

APPETIZERS

CLASSIC SHRIMP COCKTAIL 9.00

Five jumbo shrimp served chilled with cocktail sauce and lemon wedge.

APPLE RICOTTA TOAST 7.00

Grilled bread with a thick smear of apple butter topped with fresh herbed lemon ricotta and finished with a sprinkle of dukkah.

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.*

RIBEYE IN THE PAN 20.00

6oz house cut, pan roasted Angus ribeye filet rubbed in a house made steak seasoning containing a blend of peppercorns and fall spices, cooked to order. Served with balsamic glazed wild mushrooms.

RIBEYE CAP STEAK 23.00

8oz Ribeye cap marinated in extra virgin olive oil, seasoned, and grilled to order. Served with a sweet potato puree.

CHICKEN MARSALA 13.00

6oz marinated grilled chicken breast topped with a rich marsala wine sauce containing fresh mushrooms and onions.

MAPLE GLAZED SALMON ♡ 17.00

Pan seared 6oz Atlantic salmon coated in a balanced glaze of robust maple syrup, whole grain mustard, and lemon juice.

FRESH CATCH Market

Please ask your server.

DAILY SPECIAL Market

Please ask your server.

*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 17.00

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

COWBOY BURGER 18.00

A 6-ounce American Wagyu burger topped with cheddar cheese, fried onion, barbeque sauce, and bacon, served on a brioche bun.

BISTRO CHICKEN SANDWICH 12.00

Marinated and grilled chicken breast topped with melted Swiss cheese, lettuce, tomato, bacon, and a homemade pesto aioli, served on a brioche bun.

ELIJAH'S BLACK BEAN BURGER 14.25

A Cook Valley twist on a perennial classic. A hand-made, savory black bean patty with hints of caramelized mushrooms and onions topped with melted cheddar cheese, lettuce, tomato, and bread-n-butter pickles, served on a brioche bun.

SIDES

Daily Chef Vegetable 3.00

Daily Chef Starch 3.00

Baked Idaho Potato  3.00

Baked Sweet Potato  3.00

French Fries  3.00

Petite Caesar Salad 3.00

Petite House Salad   3.00

Fresh Baked House Roll 1.00

Fresh Fruit Cup   3.00

Potato Salad 3.00

Sauteed Spinach   3.00

Roasted Butternut Squash  3.00

Butternut squash roasted with a mixture of garam masala and berbere spice finished with a light drizzle of honey.

 *Heart Healthy*

 *Vegetarian*

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BEVERAGES

FRESH BREWED COFFEE 1.50
Regular & Decaffeinated

HOT TEA 2.00
Featuring Mighty Leaf Loose Teas:
White, Green, Black, and Herbal varieties.
Ask your server for a menu.

ICE TEA 1.00
Fresh Brewed Tea

LEMONADE 1.00
Housemade Refreshing Lemonade

SODA POP 2.00
Choice of Coke, Diet Coke, Root Beer,
Ginger Ale, & Sprite.

DESSERTS

APPLE CARAMEL CHEESECAKE 7.00
A graham cracker crust baked with a caramel cheesecake. Topped with a diced candied apple, and a tart green apple mousse.

CHEF'S SPECIAL *Market*
Ask your server for today's selection.

ICE CREAM *Single 2.50 Double 3.50*
Flavors: MI Pothole, Vanilla and Chef's Choice.
Toppings: Chocolate, Caramel, Raspberry Sauce,
& Candied Pecans.

HOURS:

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

Reservations & Order On Line:
www.porterhills.ordervt.com