

VALERIANO'S - Los Gatos Dinner Menu

Owner: Steve Borkenhagen
Mike Borkenhagen

354-8108

Starters

Manager: Mark McCandless

phone: (408) 280-6161

Fried Calamari with Artichoke Hearts
& Meyer Lemon Aioli \$ 9

Ahi Tuna Tartar
with Wasabi Caviar on Wonton
Crisps \$ 12

Grilled Artichoke
with Lemon Aioli \$ 10

Dungeness Crab Cakes
with Remoulade Sauce \$ 12

Smoked Salmon Flatbread
with Wasabi Crème Fraîche & Chives \$ 10

Butternut Squash Soup
\$ 8

Steamed Clams and Mussels
with Chorizo, Leek & Garlic \$ 12

**Side of Our Famous Macaroni &
Cheddar Cheese \$ 8**

Salads

Eulipia House Salad
with Raspberry Balsamic Vinaigrette
& Crumbled Bleu Cheese \$ 7

Iceberg Wedge with Blue Cheese
Pancetta, Red Onion, Chives & Diced Tomatoes \$ 7

Roasted Beet Salad
with Goat Cheese & Aioli \$ 9

Wilted Spinach Salad
with Citrus, Goat Cheese, Pancetta &
Candied Walnuts \$ 9

Apple and Cranberry Salad
with Candied Walnuts & Maple Dressing \$ 8

Caesar Salad with Hearts of Romaine
Parmigiano-Reggiano & Garlic Croutons \$ 8

The Main Course

10 oz. Blackened Rib-Eye Steak
with Bell Peppers, Mashed Potatoes & Seasonal Vegetables \$ 27

Roasted Half Chicken
with Sautéed Spinach & Mashed Potatoes \$ 20

Grilled Hanger Steak with Sautéed Mushrooms and Caramelized Onions
with Fingerling Potatoes & Seasonal Vegetables \$ 22

Chicken Breast with Melted Brie
on Mashed Potatoes with Seasonal Vegetables &
Roasted Garlic Sauce \$ 20

Asparagus Lasagne
with Pesto, Pinenuts & Pecorino Romano \$ 17

Bleu Cheese Fettuccine
With Broccolini & Parmigiano Reggiano \$ 17

Pan Seared Mahi Mahi
with Jasmine Rice, Asparagus & Meyer
Lemon Butter \$ 28

Grilled Filet Mignon and Portobello Mushrooms
with Seasonal Vegetables, Fingerling Potatoes & Cabernet Wine Jus \$ 30

Atlantic Salmon Roasted with Cashew Nuts
Marinated in Dijon Mustard, with Seasonal Vegetables & Lemon Butter \$ 24

Braised Pork Shoulder and Lingonberries
with Apple, Cheddar Potato Gratin & Seasonal Vegetables \$ 22

Pan Seared Rare Ahi Tuna
with Shiitake Mushrooms & Gingered
Soy Sauce \$ 26

Lemon Chicken
with Mashed Potatoes, Seasonal Vegetables
& Lemon Butter \$ 20

Seafood Linguine with Sea Scallops, Shrimp & Mussels
with Kalamata Olives, Spinach, Tomatoes & Spicy Garlic Butter \$ 22

Penne Marinara
with Cherry Tomatoes, Basil & Parmigiano Reggiano \$ 16

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