

Drink Suggestions:

(Non-Alcoholic) Cranberry Kiss.	2.00
<i>Cranberry Juice, Splash of Pineapple and Splash of Club Soda, over ice</i>	
Malibu Bay Breeze.	5.00
<i>Malibu Coconut Rum, Cranberry and Pineapple Juices, over ice</i>	
Pineapple Bomb.	5.50
<i>Southern Comfort, Amaretto and Pineapple Juice, over ice</i>	
Peach Daiquiri.	5.50
<i>Rum, Peach Schnapps, Fresh Peaches and a Splash of Sour Mix</i>	
Appletini.	6.00
<i>Vodka and Sour Apple Schnapps, served straight up with a Cherry</i>	
Pinot Grigio (white wine) or Pinot Noir (red wine).	6.00

Soups Du Jour:

Cajun Shrimp Bisque.4.95	Chicken Orzo.3.95
Spring Valley Trout Chowder.3.25	Oyster Stew.4.50
French Onion Soup Au Gratin.4.95		

Appetizer Suggestions:

Our Own Smoked Trout. ... garnished with horseradish sauce.....	8.50
Smoked Trout Log. ... with crackers.....	7.95
Iced Oysters on the Half-Shell. ... with cocktail sauce.....	8.50
Colossal Crab Cocktail. ... with cocktail sauce.....	9.95
Mushroom Caps stuffed with Crabmeat.	8.95
Broiled Portabello Mushroom stuffed with Lobster & Crab.	9.95
Clams Casino.	8.95
Scallops Wrapped in Bacon.	8.95

*Happy Mothers Day from
Kurt & Stephanie Laudenslager
and the staff of the Spring Valley Inn!*

From our Trout Pond:

Just Plain Trout. ... saute in lemon butter.....	18.25
Trout Amandine. ... garnished with slivered almonds.....	18.95
Trout Meuniere. ... saute with mushrooms and white wine.....	19.95
Trout Brie. ... garnished with melted brie cheese.....	19.95
Trout Bela Vista. ... with onions, peppers, mushrooms & tomatoes.....	19.95
Trout & Crab.	23.50

From the Sea:

Broiled Spring Valley Crabcakes.	20.95
<i>Our own recipe - almost 100% pure crabmeat, as shell-free as possible</i>	
Broiled Maryland-Style Crab & Lobster Patties.	21.95
Baked Maryland Combination.	27.95
<i>Lobster, Crabcake and Shrimp</i>	
Baked Flounder stuffed with Crabmeat.	20.50
Broiled Salmon garnished with a Hickory Barbecue Sauce.	19.95
Baked Shrimp stuffed with Lobster & Crab.	20.95
Broiled Fresh Sea Scallops in Lemon or Garlic.	20.95
Broiled Cold-Water Lobster Tail (two 6-oz. tails).	44.95
Broiled Surf & Turf.	48.95
<i>8 oz. Filet Mignon & 6 oz. Lobster Tail</i>	

From the Land:

Roast Colorado Prime Rib of Beef Au Jus (16 oz.)	25.95
Seasoned French-Cut Rack of Lamb for One.	24.95
Broiled Filet Mignon with Mushroom Cap (8 oz.)	24.50
Saute Veal & Crab.	25.95
<i>With Crabmeat, Mushrooms & Shallots, garnished with a White Wine Cream Sauce</i>	
Saute Veal Francaise.	21.50
<i>Dipped in a Seasoned Egg Batter, garnished with Lemon</i>	
Baked Chicken Florentine.	18.95
<i>Garnished with fresh Spinach and Mozzarella Cheese</i>	

For the Vegetarian:

Saute Vegetable Stir Fry served with Rice.	14.95
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