



Bar & Restaurant

Tee Off

Boneless Chicken Wings \$15

Fried boneless chicken wings served with a choice of sauce, baby carrots, celery and ranch dressing. (Franks buffalo, chipotle-maple BBQ, garlic-parmesan, teriyaki or plain.)

Nachos Grande (GF) \$15

Housemade corn tortilla chips, melted cheddar/jack cheese, fresh salsa, jalapenos, lime crema and guacamole. Choice of chicken or steak.

Asian Appetizer Platter \$16

Teriyaki chicken skewers, mini vegetable egg rolls, and crab rangoons. Served with sweet chili sauce, sriracha aioli and a side of cucumber salad.

Poached Shrimp Cocktail (GF) \$14

Poached shrimp, housemade cocktail sauce, lemon and fresh cucumber.

Quesadilla \$13

Fajita spiced chicken or skirt steak, blend of cheddar and Monterrey jack cheeses, flour tortilla, fresh salsa and lime crema served with a side of guacamole.

Bang-Bang Shrimp (GF) \$16

Gluten free breaded and deep fried shrimp served with sriracha aioli, toasted sesame seeds, scallions and a side of cucumber salad.

Chips & Salsa (GF) \$9

Housemade corn tortilla chips dusted with chili-lime sea salt served with fresh house salsa.

Grilled Chicken & Asparagus \$12

Grilled chicken breast served with seared asparagus, parmesan cheese and balsamic glaze. (GF)

Greens

Cobb Salad \$14

Mixed greens, bacon, cucumbers, tomatoes, hard boiled egg and gorgonzola served with a choice of dressing.

Fajita Salad \$15

Mixed greens, fresh salsa, blend of cheddar and Monterrey jack cheeses, lime crema, guacamole and tortilla chips. Choice of marinated chicken or skirt steak.

Chef Salad \$15

Mixed greens, tomatoes, carrots, cucumbers, turkey, ham and swiss cheese served with a choice of dressing.

Apple-Cranberry Salad \$14

Mixed greens, apples, dried cranberries, gorgonzola and spiced walnuts served with a creamy cider vinaigrette.

Classic Caesar Salad \$13

Crisp Romaine lettuce, parmesan, and house made croutons tossed in house made Caesar dressing.

Asian Steak Salad \$15

Mixed greens, marinated skirt steak, pickled daikon radish and carrot, mandarin oranges, red bell peppers and green onions served with soy vinaigrette.

Side Salad (or Side Caesar) \$7

Mixed greens, tomatoes, carrots, cucumbers and cheddar cheese served with a choice of dressing (or a 'side' version of the Classic Caesar)

(Add grilled chicken breast or grilled shrimp to any salad \$6)

(Ranch, 1000 Island, Bleu Cheese, Balsamic, Soy Vinaigrette, Honey Mustard, Caesar, Creamy Cider)

Sand Wraps

Cool & Spicy Chicken Wrap \$14

Choice of grilled or fried chicken with lettuce, tomato, cheddar, ranch and franks red hot sauce wrapped in a flour tortilla.

Chicken Caesar Wrap \$14

Choice of grilled or fried chicken tossed in Caesar dressing with Romaine lettuce, parmesan cheese and sunflower seeds wrapped in a flour tortilla. (Add bacon \$3)

Thai Chicken Wrap \$15

Choice of grilled or fried chicken with lettuce, Thai slaw, pickled carrot and daikon radish, fresh cilantro and red bell peppers in a flour tortilla.

Fajita Wrap \$15

Fajita marinated chicken or skirt steak with lettuce, fresh salsa, cheddar and lime crema in a flour tortilla.

Ham and Asparagus Wrap \$13

Seared ham and melted swiss cheese with asparagus, lettuce and honey mustard wrapped in a flour tortilla.

Build Your Own

We now offer a Rotella Bakery Gluten Free Burger Bun for a \$2 upgrade on any sandwich

Burger \$12

Grilled angus beef patty served on a brioche bun with lettuce, tomato, onion and pickle

Chicken \$14

Grilled or fried. Served with lettuce, pickle and your choice of sauce* on a brioche bun.

Mulligans:

Cheese: (american, cheddar, swiss, pepperjack)	\$1
Grilled onions	\$2
Jalapenos	\$1
Sautéed mushrooms	\$2
Bacon	\$3
Gorgonzola	\$2

Sauces:

Chipotle-maple BBQ	Franks Buffalo
Garlic Parmesan	Sriracha Aioli
Honey Mustard	Teriyaki

Add Cheese:

(american, cheddar, swiss, pepperjack)	\$1
Add Bacon	\$3

Slice Bowls

Southwestern Rice Bowl \$15

Choice of marinated chicken or skirt steak with black beans, corn and salsa served over white rice garnished with fresh cilantro and scallions

Seared Vegetable Rice Bowl \$15

Seared Chef's vegetable blend served over white rice and topped with garlic-parmesan sauce, balsamic glaze and fresh parsley

Thai Shrimp Rice Bowl \$16

Gluten free fried shrimp with pickled carrot and daikon radish, red bell peppers and Thai sauce served over white rice garnished with fresh cilantro and scallions

Korean BBQ Rice Bowl \$16

Fried boneless chicken wings with pickled ginger, scallions and Korean BBQ sauce served over white rice garnished with fresh cucumber and toasted sesame seeds

Sand Wedges

We now offer a Rotella Bakery Gluten Free Burger Bun for a \$2 upgrade on any sandwich

BLT \$12

Daily's bacon piled high with mayonnaise, lettuce and tomatoes served on toast. Choice of white, wheat, rye or sourdough. (1/2 for \$7)

Fried Fish Sandwich \$12

Golden fried cod loin with melted cheddar served on a brioche bun with tarter sauce, lettuce and pickles.

Skirt Steak Bahn Mi \$14

Marinated skirt steak, pickled carrot and daikon radish, cucumbers, fresh cilantro and soy aioli on a toasted hoagie roll.

Pork Chop Sandwich \$12

Breaded and fried pork chop served on a brioche bun with lettuce, onions, pickles and bistro sauce

Valley View Cheesesteak \$16

Seared chopped steak and American cheese with pickles and mayonnaise served on a toasted hoagie roll.

French Dip \$15

Seared chopped steak served on a hoagie roll with au jus and horsey sauce. (Add Swiss \$1)

Reuben \$14

Seared pastrami, swiss cheese, sauerkraut and 1000 island dressing on grilled rye bread

Patty Melt \$15

Grilled angus beef patty with Swiss cheese and grilled onions on grilled rye bread

Grilled Turkey Pesto \$15

Grilled turkey, melted Swiss cheese and pesto on grilled sourdough bread (1/2 for \$8)

Little Duffers

(8 years old and under)

Chicken Tenders \$7

Mac & Cheese \$6

Grilled Cheese \$5

Kid's meals are served with a choice of French fries, applesauce or tater tots.

Chip Shots

French Fries (GF) \$4

Hot Chips (GF) \$4

Tater Tots (GF) \$4

Sweet Potato Fries (GF) \$4

Onion Rings \$6

Cottage Cheese (GF) \$3

Apple Sauce (GF) \$2

Potato Chips (GF) \$2

Cole Slaw (GF) \$3

19th Hole

Ask your server about today's Dessert selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

For the Love of Golf

A Brief Glimpse of the History of Valley View Golf Club
as Seen Through the Eyes of Jeanne Roby By Nina Sims

Close to the end of World War II, Jeanne Roby met and married a US serviceman in Cambridge, England. It was 1944 and she was 21 years old. When the war ended, she and her husband, Harold, moved to their new home in Bozeman and joined Valley View Golf Club. But was a far different golf club than it is today.

The Club, which was already established when Jeanne arrived on the scene, was located on the property which today is euphemistically known as “Nob Hill”. The boundaries were South Church, Kagy (which at that time was nothing more than a dirt lane), and Highland Boulevard.

The first hole started at the bottom of the hill on Church, and the golfer reached the green by hitting uphill all the way to a dog leg to the left built into the side of the hill. The second hole was at the extreme top of the hill. There were no powered carts in those days; indeed, there were no pull carts. So golfers carried their clubs, and occasionally their infants in a carryall, to navigate the course. Jeanne remembers carrying a 2, 3, and 4 wood, a 5, 6, and 7 iron, a mashie and a putter in a canvas bag. Eventually pull carts came into being which made golfing much easier.

Caring for the green was no problem. They were made of sand. Before putting a scrapper was dragged between the ball and the hole so putting could take place on a smooth surface. The members would periodically oil the green to enhance the putting surface.

The log clubhouse was located on South Church. It had a deck, which wrapped all the way around and when dances were held, the members would dance around the clubhouse on the deck. Some years later this structure was sold, converted into a home, and is still in existence.

The membership, composed of less than 60 people, was a young group. Many of the men had returned from World War II and were embarking on new careers or attending MSU on the GI Bill. The Golf Club was the focal point for much of their social life. There were parties, Sunday breakfasts prepared by members, dances, bridge games, and a women’s golf group, which played on Tuesdays, just like today.

The dues were very reasonable, around \$15 annually. Revenue was derived from dues and slot machines in the clubhouse and members did much of the work that needed to be done.

When the decision was made to move the club to its present location, the members were ambivalent. The close knit group knew they were going to miss the camaraderie and good times they had at the old location. But they looked forward to the new and better course and clubhouse.

In the mid-sixties visionaries in the golf club saw the advantage of moving from Kagy and Church to the present location on Kagy. In order to finance the move, the land on which the old course was located was traded to Gene Graf for bottomland on Kagy plus options on other parcels.

In the beginning it was a nine-hole course with a driving range on Kagy to the right of the present Club House. At first the clubhouse was a trailer but, anxious to have their own club house, the members decided to build one. The members donated the majority of the labor and many of the fixtures were contributed also. The men did most of the building on Saturday and the wives took dinner to them so they could get as much finished as possible. All the members did a variety of things to raise money for equipment and for appliances.

In the meantime the course was taking shape. About that time the City decided to make Kagy a proper street and much of the dirt and gravel removed to form the ponds and lakes are part of the roadbed of Kagy.

At that time, like today, Bozeman was experiencing a drought and the biggest problem was getting the greens to grow. Harold Roby, along with others, hand watered the greens. Finally members from MSU used their agricultural expertise to reseed the greens. This resulted in grass but also in weeds, which had been mixed in with the hay used as cover to keep the seed moist. This meant that members met to hand weed the greens and, not incidentally, an excuse for another pot luck party.

Another problem was rocks. There were rock sessions, but no music was involved. Members, including children would go down the fairways and pick up rocks. The success of their labor is apparent today as one plays down the fairways.

All of these things served to pull the already close-knit group tighter and, although it was hard work, it was great fun. The members resumed their Sunday morning breakfasts, dances, dinners, and bridge parties. Their social life again revolved around the club and, since the club didn’t have a liquor license, members brought their own bottles. After several surprise visits, the inspector finally warned the members they would have to have a liquor license or suffer the consequences. Fortunately, through the intervention of a friend of the club who “happened” to be on the Liquor Board, an open liquor license was granted to the Valley View Golf Club.

For ten years it was a nine-hole course, however, realizing there would have to be 18 holes in order to be a viable golf course, plans were made. Ultimately it took several years and lots of work to reach that goal. The driving range was sold and the money used to help finance the construction of the additional nine holes. Again the members donated their time and labor to reach this goal. Dana Schrupp planted the willow trees to the right of the driving and left of Hole #10. The trees, which were veritable sticks when he planted them, are now tall willows. And, once again, the membership turned their attention to raising money.

At that time a high level conference of Naval personnel and others, including such notables as Wernher von Braun, was scheduled to be held in Bozeman. Betty Babcock, then the Governor’s wife, asked Jeanne to chair a social committee which would entertain the wives. Naturally, one of the activities Jeanne arranged was a cocktail party at Valley Golf Club for the men and their wives. Jeanne remembers seeing the hat rack, which looked, like a sea of gold braid. Ray and Kay Campeau set up several bars around the 9th hole and, together with the women of Valley View, served drinks and hors doeuvres, which the women had made. Mrs. Von Braun requested a cup of hot tea and there was a bit of a scurry as someone made a run to the store to purchase tea. The party was a success and Valley View had more money for their expansion program.

Today Valley View is a beautiful and challenging course with a nice clubhouse and all the amenities. But ask Bill and Lou Ogle or Dana and June Schrupp about the old days. Like Jeanne, they will probably tell you that nothing can replace the grand times and camaraderie they had when they were young and full of life. The times when, like mountain goats, they used to trudge up and down the old Valley View Golf Course, all for the love of golf.