



VENANGO VALLEY INN & GOLF COURSE

21217 Church St.
Venango, PA 16440
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History of the Inn

In 1794 Thomas Campbell and Christopher Siverling first journeyed west to the area we now call "Venango." Indian hostilities were quieted by 1796 and the two men returned on horseback with their families. They settled along the river the Indians called "Wenango" which is the Seneca word for "mink." The name of this river was changed to "French Creek" by George Washington, who noted several French forts as he traveled north to Fort LeBoeuf via this route. In 1821 Siverling purchased 180 acres from the Holland Land Company, where Venango Valley Inn & Golf Course now sits.

In 1833 the land was purchased by John Kleckner, a good friend of Daniel Saeger, who settled the village of "Saegertown." Kleckner also surveyed a village plot and named it Klecknerville. In 1852 the village was incorporated and the name was changed to Venango. In 1838 this prosperous businessman began building a two-story, 14 room brick mansion, as it was referred to in later tax documents. This handsome federalist style building was constructed with brick made by Kleckner's son Matthias who had a brick kiln in Cussewago Township.

In 1864 Elizabeth and James B. Tarr purchased this property and for years it was known as the "Tarr Farm." The Tarr's had recently sold property for \$5 million, where the largest oil well in the Oil Creek Valley was discovered. The etching dated "August 19, 1868" on the windowpane in the front dining room was most likely done during the Tarr's remodeling of the house. James Tarr died in 1871 and Elizabeth in 1872, and the property was sold to settle the estate in 1884.

It changed hands numerous times until 1929 when it was sold to Gideon Sundback, who made his fortune as the engineering genius behind the invention of the Talon (hookless fastener) zipper in Meadville. It was Sundback who first opened the "The Venango Inn" and it was here he hosted everything from private family getaways to elaborate weekend parties for friends and business associates from all over the world.

In 1968 Paul Erath and Stan Kemp purchased the Inn and built the golf course which was originally called the Canadian-American. Erath was a PGA Professional and Superintendent at several prominent Pennsylvania golf facilities including Fox Chapel, Edgewood CC, and helped build Arnold Palmer's Laurel Valley Golf Club. In the 1970's Joe and Mary Petrucelli further developed the golf and restaurant business leaving a legacy of fine Italian recipes.

In January 2023, which marked the 50th anniversary of the golf course being a full 18-holes, three new owners Jim Cervone, Jr., Mike Pero, and Tony Passilla, Jr., all three born and raised in Meadville, purchased the facility from Durbin and Kim Loreno who began operation in 1996. We are proud and committed to carry on the rich tradition and true labor of love that has always existed here.

Thank you for being our guest

Restaurant Hours

Summer Mon. thru Sat. 11:00am-9:00pm/ Sun. 11:00am-3:00pm
Winter Wed. & Thur. 11:00am-8:00pm/ Fri. & Sat. 11:00am-9:00
Sun. 11:00am-3:00pm

VENANGO VALLEY INN

STARTERS

Soup du jour

Bowl 4.50/ Cup 3.00

Artichoke Asiago Dip (GF)

With fresh corn tortilla chips
Single 9.00/ Double 12.00

Cheese Sampler (VG)

Deep fried provolone, smoked gouda, pepper jack, and gruyere (Swiss) cheese w/ Marinara sauce Single 9.00/ Double 12.00

Truffle Fries (GF)

French fries with truffle oil, herbs, and parmesan served w/ paprika dip
Single 7.00/ Double 11.00

GWR Meatball Trio - 11.00

Three meatballs made with beef, pork, and veal served with Pesto, Alfredo, and Marinara

Stuffed Peppers (GF) - 14.00

Medium hot peppers stuffed with Italian sausage, parmesan, and ricotta cheese, served w/ Marinara sauce

Chesapeake Crab Cakes - 15.00

Our own house-made, twin 3 oz. pan seared crab cakes with roasted pepper aioli

Mussels - 14.00

Steamed mussels in garlic & white wine sauce with bruschetta tomato and grilled Italian bread

Coconut Shrimp - 11.00

6 Butterflied coconut shrimp with a sweet chili soy dipping sauce

Tuxedo Tuna - 15.00

6 oz. black and white sesame crusted seared Ahi Tuna with pickled ginger, wasabi, & sweet soy drizzle

SALAD

House Salad - 10.00

Mixed greens, French fries, hard-boiled egg, and mozzarella

Harvest Salad - 10.00

Mixed greens, glazed walnuts, dried cranberries, & feta cheese

Tuscan Salad - 12.00

Mixed greens, marinated sun-dried tomatoes, artichokes, peppers, greens, and feta cheese

Chicken Salad Theodore - 14.00

Mixed greens, grilled chicken breast, crispy bacon crumbles, roasted potatoes, red onion, and cheddar cheese served w/ warm bacon dressing

Jack Daniels Steak Salad - 16.00

Mixed greens, grilled steak, onions, side winder potato fries, cheddar, Jack Daniels BBQ sauce and ranch dressing

(Add to any salad above)

5 oz. Grilled Chicken Breast - 5.00

4 oz. North Atlantic Salmon - 6.00

6 oz. Shrimp - 6.00

6 oz. Ahi Tuna - 7.00

5 oz. Steak Tenderloin Tips - 7.00

Dressings:

Italian, French, Ranch, Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Honey Dijon, Lite Raspberry, Fig Vinaigrette, Poppysseed, Sesame Ginger, or Caesar

Green Leaf Special (GF)

Lean protein, generous veggies, and toasted almonds

4 oz. Salmon 13.00/

Charbroiled Chicken Breast 12.00/

Broiled Haddock 12.00

♥ **Heart Healthy:** These items are prepared without added sugar or fats (olive oil only).

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness.

(GF) Gluten Free (VG) Vegetarian

PASTA

**(All pasta dishes
are served with one side)**

Spaghetti - 16.00

Homemade meat sauce with your choice
of meatball or sauteed mushrooms
Lunch 12.00

Aglio e Olio - 14.00

Spaghetti served with garlic & olive oil,
fresh parsley, and a hint of pepper flake
Lunch 12.00

Homemade Baked Lasagna - 18.00

Traditional recipe with ricotta,
mozzarella, parmesan, and provolone,
topped with our meat sauce
(Option VG with Marinara)

Homemade Cannelloni - 18.00

Our crepes are filled with beef, spinach,
ricotta, and parmesan, topped with meat
and Alfredo sauce

Eggplant Parmigiana (VG) - 18.00

Fresh, hand breaded eggplant topped with
provolone and parmesan, served over
spaghetti with Marinara sauce

Chicken Parmigiana - 19.00

Breaded chicken breast topped with
provolone and parmesan cheese served
over spaghetti with meat sauce

Italian Platter - 23.00

Includes your favorites, spaghetti with
meatball, lasagna, cannelloni

Shrimp Calabrese - 23.00

Large sauteed shrimp, garlic butter, white
wine, tomato bruschetta, melted
mozzarella, and hint of red pepper flake
over linguini

Tenderloin DiVerona - 22.00

Grilled choice tips, bacon crumbles, fresh
sauteed mushrooms, roasted red peppers
over black pepper fettuccini and smoked
gouda cream sauce

Linguini Alfredo - 16.00

Rich Alfredo of butter, parmesan, and
cream over pasta

Salmon Piccata - 23.00

8 oz. North Atlantic Salmon pan seared
with lemon, capers, white wine, and
butter, served over pasta

Chicken Piccata - 22.00

Twin 5 oz. chicken breasts pan seared,
lemon capers, white wine,
and butter over pasta

(Add to pasta dishes)

5 oz. Grilled Chicken Breast - 5.00

6 oz. Shrimp - 6.00

5 oz. Steak Tenderloin Tips - 7.00

Scallops - 3.00 ea

FROM THE SEA

**(All seafood dishes
are served with two sides)**

Broiled Seafood Platter - 23.00

Haddock, shrimp, scallops, and a crab
cake broiled with butter and garlic

Pecan Crusted Salmon - 23.00

8 oz. North Atlantic Salmon, roasted
pecans, and maple glaze

Scallops Magnifique - 24.00

Fresh scallops, pan seared and presented
with sweet lump crab, and finished with
stone ground mustard hollandaise

Honey Roasted Walleye - 24.00

Filet is honey marinated with a light
crumb crunch, oven finished, and topped
with honey Dijon remoulade

Crab Stuffed Haddock - 24.00

Broiled filet of Haddock with delicious
crab stuffing, and Bechamel cream sauce

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VENANGO VALLEY INN

FROM THE LAND

Prime Rib (GF)

Slow roasted, tender Choice Prime Rib, served w/ (2) sides 16 oz. **31.00**/ 14 oz. **29.00**

Bourbon Bacon Chop (GF) - 23.00

12 oz. Frenched bone-in pork chop, grilled with Bourbon Glaze or Carolina BBQ, bacon fig jam, served with (2) sides

Pork Osso Bucco (GF) - 22.00

Slow roasted, tender pork shank featured with cheddar, bacon, loaded mashed potatoes, and a savory pork demi-glaze, served with (1) side

Chicken Bruschetta (GF) - 21.00

Twin 5 oz. chicken breasts, topped with bruschetta tomato and balsamic reduction, steamed broccoli, served with (1) side

Stuffed Chicken Breast - 18.00

7 oz. boneless chicken breast stuffed with our traditional sage dressing with mashed potatoes and gravy, served with (1) side

WRAPS

Southwest Prime Rib Wrap - 12.00

Shaved prime rib, roasted corn and black bean salsa, greens, cheddar, chipotle ranch in a garlic herb tortilla

Tuscan Chicken Wrap - 12.00

Grilled chicken, marinated sun-dried tomatoes, artichokes, peppers, greens, feta, Caesar dressing in a garlic herb tortilla

(Wraps and Sandwiches are served with chips & pickle, or upgrade to fries & coleslaw 2.00)

SANDWICHES

The Country Club - 11.00

Smoked turkey breast, bacon, lettuce, tomato, Swiss cheese, and cranberry mayo on whole wheat bread

Philly Cheese Steak - 11.00

Beef, sauteed mushrooms, onions, provolone, ranch aioli on grilled baguette

BLT Sandwich - 11.00

Applewood smoked bacon, lettuce, tomato, and mayo on grilled sourdough

Venango Valley Chicken - 13.00

Grilled chicken breast with your choice of toppings on a brioche bun - bacon, grilled onions or mushrooms for **1.00**

Venango Valley Burger - 14.00

1/2 lb. charbroiled Angus burger with your choice of toppings on a brioche bun - bacon, grilled onions or mushrooms for **1.00**

Jack Daniels Burger - 15.00

1/2 lb. charbroiled Angus burger, bacon, pepper jack cheese, grilled onions, and Jack Daniels BBQ sauce on a brioche bun

New York Reuben - 12.00

Sliced corned beef with Swiss cheese, sauerkraut, and Thousand Island dressing stacked on thick grilled marble rye bread

Stockyard Reuben - 12.00

Sliced prime rib, pepper jack cheese, sauerkraut, and bleu cheese dressing stacked on thick grilled marble rye bread

Fish Sandwich - 12.00

Our famous batter dipped cod served on a grilled kaiser roll

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CHILDREN'S MENU

Chicken Fingers & Fries - 11.00

Grilled Cheese & Fries - 11.00

Spaghetti & Meatballs

or Lasagna - 11.00

Double Chicken Fingers & Fries - 14.00

SIDE DISHES

Sides:

Soup du jour, Vegetable du jour, Coleslaw,
Wild Rice Pilaf, Mashed Potatoes (Gravy),
Mashed Sweet Potatoes, Baked Potato,
Broccoli, Side of Pasta, French Fries

Premium Sides +1.00:

Sweet Potato Fries, Onion Rings, Side
Winders, Loaded Mashed Potatoes,
Loaded Baked Potato

DESSERTS

Peanut Butter Pie

Creamy peanut butter filling with
chocolate fudge topping, chocolate
mousse, and whipped cream will keep
you coming back for more!

Bread Pudding

This traditional delight is served warm
with French vanilla ice cream, Jamaican
rum sauce, and whipped cream

Pecan Ball

A large helping of vanilla ice cream with
roasted pecans, topped with fudge,
caramel sauce, or both!

Very Berry Cobbler

Better than Grandma's, with blackberries,
raspberries, and blueberries baked with
brown sugar crumble topping, served
warm with vanilla ice cream and berry
glaze, topped with whipped cream

Triple Chocolate Truffle Tower

Dense moist chocolate truffle cake layered
with fudge, then finished with chocolate
mousse and whipped cream

Rotating Dessert Specials

Please ask your server or see our available
desserts on the list of specials

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We are so grateful to those who came before us, and for our staff both inside the restaurant and outside on the golf course. The managers, superintendent, cooks, servers and support staff do so much to help us continue the excellence everyone has come to know at Venango Valley Inn & Golf Course.

Thank you for your patronage, we truly appreciate you too!

We apply a 3% credit card service fee to all credit/debit payments.