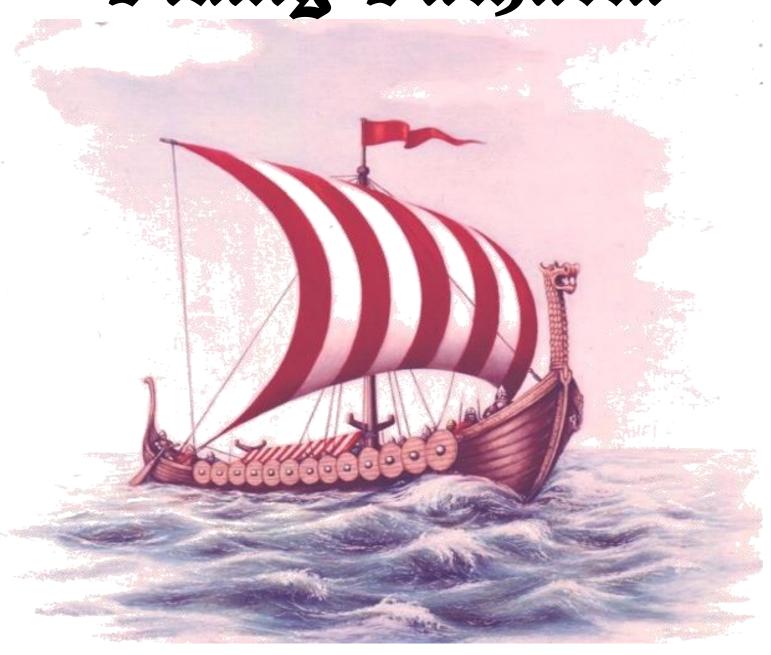
The Viking Palhalla



Restaurant







Jalapeno Poppers 5.95	Deep Fried Mushrooms 5.95
Jumbo Shrimp Cocktail 9.95	Crock of Onion Soup Au Gratin 4.50
Clams Casino 9.95	Valhalla Soup & Salad Bar 9.50
Creamy Blue	e Cheese .75
From The Seven Seas	
VIKING REEF & BEEF - Shrimp or scallops with NY Sirloin or Prime Rib Market Price	
FRESH HADDOCK – Breaded or Beer Battered Fish Fry	
Broiled Our Own Valhalla Way 13.95	
Cajun 14.95 BROILED SCALLOPS – Broiled in Butter 18.95	
JUMBO SHRIMP – Deep Fried to a Golden Amber	
JUMBO SHRIMP – Broiled & Seasoned in Garlic Butter 19.95	
VALHALLA'S DEEP FRIED SHORE PLATTER20.95	
Shrimp, Oysters, Scallops and Haddock – A Platter of Superb Delicacies! RAINBOW TROUT – Superb Specimen from Springfed Waters	
RAINBOW TROUT – Superb Specimen from Sp	oringfed Waters 15.95
From The Viking Broiler & Ovens	
	nouse Queen 22.95
	n especially prepared for you King Thor 26.95
	nanner Lord Odin 38.95
NEW YORK STRIP STEAK – For the Royal appetite	
FILET MIGNON – Wrapped in bacon; the most tender of beef	
ROAST SIRLOIN OF BEEF – With sautéed mushrooms	
BROILED CHOPPED SIRLOIN – With mushroom sauce	
BROILED CHICKEN BREAST - Served on a bed of rice, with Viking seasonings 15.95	
CHICKEN FRENCH — Boneless breast of chicken, sautéed in lemon butter & sherry wine 18.95	
CHICKEN PARMESAN – Prepared fresh, served with a side of Spaghetti	
All of the above entrees include	e the Valhalla Soup & Salad Bar
For The Little Vikings	
(Age 12 and under)	
GROUNDROUND - Served with French Fries .	6.25
GROUNDROUND WITH CHEESE – Served	
CHICKEN VIK-NUGGETS – Served with French Fries 6.95	
SPAGHETTI IN SAUCE – Served with meatball	
and coleslaw (Friday's Only)	
(2 222 m) / (110 m)	7.=0

The above Little Viking meals with the Valhalla Soup & Salad Bar an additional \$1.50





Guido's Pastas

SPAGHETTI OR RIGATONI IN SAUCE – Choice of sausage or meatball	
LINGUINE WITH CLAM SAUCE – Choice of red or white	
Other Viking Favorites	
SHRIMP FEAST IN BASKET – Served with French Fries and coleslaw	
You may have a baked potato for an additional \$1.50 or a twice baked potato for an additional \$2.25 with Other Viking Favorites The above meals with the Valhalla Soup & Salad Bar an additional \$3.00	
Beverages	
Coffee, Tea, Milk1.50Soft Drinks – Coke, Diet Coke, Sprite, Ginger ale, OrangeRegular1.251.75	
<u>House Wines</u>	
* Burgundy * Chablis * Chardonnay * Lake Niagara * Lake Roselle * Lambrusco * Port * <u>Glass</u> <u>½ Carafe</u> <u>Full Carafe</u> \$4.75 \$10.25 \$18.95	
Wines (187 ml Bottle)	

* Pinot Grigio * Merlot * Moscato * Cabernet Sauvignon * Shiraz * White Zinfandel * \$5.95

Draft Beers on Tap

* Coors Lite * Budweiser * Genny Light * Blue Moon * Sam Adams Seasonal * Regular or Pint Size

Numerous Bottle Beer Choices – Ask your server for your favorite!

Desserts

Please Ask Your Server For Today's Selections. An After-Dinner Drink Menu Is Available To End Your Perfect Evening.

PARTY & BANQUET FACILITIES AVAILABLE - 7 DAYS A WEEK - UP TO 100 PEOPLE

Please no separate checks on parties of 8 or more. 18% Gratuity will be added to parties of 8 or more. For shared meals, there will be a \$2.00 plate charge.

Our History

In September 1954, Mary and Pierson "Doc" Sardou purchased the Rose Garden Restaurant from Hazel and Ernie Leyson, who were the original owners of the roadside restaurant, dating back to 1924. Upon purchasing the restaurant, they gave it a new name ~ The Viking Valhalla Restaurant ~ and theme complete with Viking weapons and a Viking Ship. Doc and Mary, along with their one-year-old son, Tom, moved from East Rochester to Bergen one month later. In June 1956, their second son, George, was born. The month of August 1957 marked the addition and grand opening of the newly built eight-lane bowling center — adding to the business name and making it The Viking Valhalla Restaurant at the Rose Garden Bowl. As the restaurant grew so, too, did the bowling leagues. Doc passed away in 1967 and Tom, then 13 years of age, took full responsibility in filling his father's shoes by helping to run the business by cooking dinners, running leagues and learning to fix bowling machines. Younger brother, George, then 10 years of age, helped by bussing tables, washing dishes and when old enough, doing some short order cooking. Today, Tom heads the business with help from Mary and Chris, his wife. September 2014 marks the 60th anniversary that the Sardou family has owned and operated their business. Over the years, the Sardou family has worked with many dedicated employees and established long-term friendships with their loyal customers — our appreciation and thanks cannot be expressed enough.

The Viking History

The Norse Gods, or the \mathcal{A} sir, lived in a heaven called Asgard. This city was a center for sacrifices.

Odin was the Father, and Chief God, who ruled the City of Asgard. He was the God of Cult. Armies of men were sacrificed to him. He would stand tall in his throne in Asgard, with his two raven companions perched on his shoulders. Their names were Hugin and Munin, which means Wind and Memory. These two ravens were his informers, the scavengers of the battlefields.

Odin, the Lord of the Slain, the God of Poetry and Wisdom. He sacrificed one of his eyes for the search of knowledge.

The Valhalla is an after-life of orgy, and feasting and fighting.

Thor is the Thunder, God of Seamen and Farmers. He is the God of the Sky, Ruler of the Storms. He rode the Heaven's in a chariot, pulled by two sacred goats. He was the Lord Protector of the Universe, guarding the world with his might hammer called Mjollnir. He used his hammer to hallow weddings and marital homes.

Frey is the God of Fertility, and Controller of the Rain and Sunshine.

There were three more Gods. Sigard is the Dragon Slayer, Attila the Hun, and Ermaneric the Goth.

