

*the*  
**Farm House**  
RESTAURANT

**Starters**

**Lollipop Lamb**

*Grilled lamb chop, tzatziki sauce*  
14

**Calamari**

*Flash-fried calamari, jalapenos, sweet chili sauce,  
and black mayonnaise*  
9

**Cheese & Charcuterie**

*Seasonal cheese, aged meats, fig compote,  
seasonal fruit and pepperonchini, crostini*  
13

**Tuna Tartare**

*Sushi grade yellowfin tuna, chipotle mayo,  
wonton crisp*  
10

**Sea Scallops**

*Pan seared scallops, asparagus, oranges, sweet  
soy sauce, sriracha*  
12.5

**Martini Shrimp Cocktail**

*Jumbo shrimp,  
Boardroom vodka cocktail sauce*  
9

**Homemade Soups**

**Soup of The Day**

Cup 4 Bowl 6

**Salads**

**House Salad**

*Mesclun greens, red onion, grape tomatoes, cucumber  
with white balsamic vinaigrette*  
6

**Classic Caesar**

*Romaine lettuce, shaved parmesan, and rustic croutons  
with homemade Caesar dressing*  
6 Chicken 9 Shrimp 10

**Wedge Salad**

*Iceberg lettuce, blue cheese dressing, carrots,  
cucumber, bacon, hard-boiled egg*  
7

**Spinach Salad**

*Baby spinach, fresh mozzarella, toasted almonds, dried  
cranberries, parma ham vinaigrette, crispy prosciutto*  
9

**Beet Salad**

*Mesclun greens, roasted beets, oranges,  
crumbled goat cheese, sunflower seeds,  
with citrus vinaigrette*  
8

**Arugula Salad**

*Baby arugula, feta cheese, fresh berries,  
candied walnuts, with champagne vinaigrette*  
8



## Entrees

### **Pasta Carbonara**

*Fusilli pasta, bacon, English peas, garlic cream sauce with parmesan cheese  
Add Chicken or Shrimp 4*

18

### **Porterhouse**

*Grilled 14oz bone-in porterhouse, fig and gorgonzola compound butter, roasted  
garlic parmesan mashed potatoes, chefs vegetable of the day*

27

### **Airline Chicken Breast**

*Pan roasted, skin on chicken breast, garlic and herb vin blanc sauce, basmati rice pilaf,  
charred asparagus*

21

### **Signature Salmon**

*Pan seared salmon, hand-picked herbs & toasted pecans, lobster cognac sauce, roasted  
garlic parmesan mashed potatoes, chef's vegetable of the day*

26

### **Mahi**

*Grilled blackened mahi, cajun cream sauce, forbidden rice, charred asparagus*

23

### **Veal Cutlet**

*Sautéed veal cutlets with wild mushroom medley in a brandy and white wine pan  
sauce, over egg noodles*

24

### **Sea Scallops**

*Pan seared U-10 sea scallops, forbidden rice, charred asparagus, pineapple coulis*

28

### **Balsamic Glazed Meatloaf**

*Farm House meatloaf, balsamic ketchup, cabernet demi glace, roasted garlic  
parmesan mashed potatoes, chef's vegetable of the day*

20

### **Vegetable Stir Fry**

*Mixed vegetable, basmati rice pilaf, citrus soy miso sauce*

17

### **Surf 'N' Turf**

*Grilled petite filet, crab cake, chefs vegetable of the day, roasted garlic  
parmesan mashed potatoes*

29

### **Pork Tenderloin**

*Pan seared pork tenderloin topped with dijon whole grain mustard, roasted red bliss  
potatoes, sauerkraut with apples, bacon, walnuts, and raisins*

22

*Parties of 6 or more are subject to 20% automatic gratuity on the check total*

*Please alert your server to any serious allergies*

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