

the
Farm House
RESTAURANT

Starters

Arancini

Fresh mozzarella wrapped in risotto, breaded and flash fried, roasted red pepper marinara

8

Calamari

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

9

Martini Shrimp Cocktail

*Jumbo shrimp,
Boardroom vodka cocktail sauce*

9

Crab Cake

Pan seared Crab Cake, mesclun greens, lemon-caper remoulade

10

Sea Scallops

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

12.5

Cheese & Charcuterie

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

13

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

Salad Nicoise

Pan seared ahi tuna, mesclun greens, kalamata olives, with white balsamic vinaigrette

14

Red Beet Salad

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

8

Autumn Salad

Mesclun greens, cider vinaigrette, butternut squash, apples, candied walnuts, Vermont cheddar

9



Entrees

Pasta Carbonara

Fusilli pasta, bacon, English peas, garlic cream sauce with parmesan cheese

Add Chicken or Shrimp 4

18

Roasted Chicken Thigh

*Slow roasted chicken thigh, vin blanc sauce, wild mushroom risotto,
charred asparagus*

20

Signature Salmon

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

25

Mahi

Blackened Mahi, cajun cream sauce, forbidden rice, charred asparagus

23

Veal Schnitzel

*Pretzel breaded veal medallions, sunny side up egg, roasted garlic parmesan
mashed potatoes, sauerkraut with apples, bacon, walnuts, and raisins*

24

Seafood Fricassee

*Garlic shrimp and scallops, lump crab meat, diced tomatoes,
leeks, English peas, cooked in creamy California Chardonnay*

27

Balsamic Glazed Meatloaf

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

18

Vegetable Lo Mein

Mixed vegetable, lo mein noodles, sriracha thai peanut sauce

17

Surf 'N' Turf

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

29

Rack of Lamb

*Fennel and pepper crusted grilled lamb rack, mint demi glace, herb roasted red
bliss potatoes, sautéed spinach*

31

Parties of 6 or more are subject to 18% 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