

the
Farm House
RESTAURANT

Starters

Lollipop Lamb

Grilled lamb chop, tzatziki sauce
14

Calamari

Flash-fried calamari, jalapenos, sweet chili sauce,
black mayonnaise
11

Cheese Plate

Seasonal cheese, fig compote, seasonal fruit
and pepperoncini, crostini
10

Tuna Tartare

Sushi grade yellowfin tuna, chipotle mayo,
wonton crisp
11

Crab Cake

Roasted red pepper coulis,
lemon caper remoulade
12

Martini Shrimp Cocktail

Jumbo shrimp,
Boardroom vodka cocktail sauce
11

Homemade Soups

Soup of The Day

Cup 4.5 Bowl 7

Salads

House Salad

Mesclun greens, red onion, grape tomatoes, cucumber
with white balsamic vinaigrette
6.5

Classic Caesar

Romaine lettuce, shaved parmesan, and rustic croutons
with house made Caesar dressing
7.5

Wedge Salad

Iceberg lettuce, blue cheese dressing, carrots,
cucumber, bacon, hard-boiled egg
7.5

Arugula Salad

Baby arugula, feta cheese, fresh berries,
candied walnuts, with champagne vinaigrette
9

Beet Salad

Mesclun greens, roasted beets, oranges,
crumbled goat cheese, sunflower seeds, with citrus
vinaigrette
9.5

Add Chicken or Shrimp to Any Salad

Add Chicken 3 Add Shrimp 4



Entrees

Surf 'N' Turf

Grilled petite filet, crab cake, roasted garlic parmesan mashed potatoes, chef's vegetable of the day

29

Chicken Breast

Pan roasted, airline chicken breast, topped with a thai lemon grass vin blanc, rosemary and apricot risotto, charred asparagus

22

Veal Escalope

Sautéed tender veal medallions, creamy bacon mushroom sauce, roasted garlic parmesan mashed potatoes, charred asparagus

24

Sea Scallops

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

28

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

Rib-Eye Steak

Grilled 12oz Rib-Eye steak, port wine compound butter, roasted garlic parmesan mashed potatoes, chefs vegetable of the day

28

Pasta Carbonara

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

Add Chicken or Shrimp 4

18

Shrimp and Vegetable Stir Fry

Mixed vegetables, sautéed shrimp, basmati rice pilaf, citrus soy miso sauce

21

Balsamic Glazed Meatloaf

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

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