

*the*  
**Farm House**  
RESTAURANT

Starters

**Calamari**

*Flash-fried calamari, jalapenos, sweet chili sauce,  
black mayonnaise*  
12

**Cheese Plate**

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

**Roasted Brussel Sprouts**

*Topped with balsamic glaze and bacon bits*  
9

**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, vodka cocktail sauce*  
12

Homemade Soups

*Soup of The Day*  
Cup 4.5 Bowl 7

Salads

**Caprese Salad**

*Beefsteak tomatoes, fresh mozzarella,  
balsamic glaze, and basil oil*  
9

**Spinach Salad**

*Baby spinach, goat cheese, fresh berries,  
candied walnuts, with champagne vinaigrette*  
9

**Beet Salad**

*Mesclun greens, roasted beets, oranges,  
crumbled goat cheese, sunflower seeds, with citrus  
vinaigrette*  
10

**Classic Caesar**

*Romaine lettuce, shaved parmesan, and rustic croutons  
with house made Caesar dressing*  
8

**House Salad**

*Mesclun greens, red onion, grape tomatoes, cucumber  
with white balsamic vinaigrette*  
7

*Add Chicken or Shrimp to Any Salad*

*Add Chicken 4 Add Shrimp 5*



## Entrees

### *Sea Scallops*

*Parmesan crusted, pan seared U-10 sea scallops, lemon vinaigrette,  
forbidden rice, sautéed mixed vegetables*

30

### *Surf 'N' Turf*

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

29

### *Veal Piccata*

*Sautéed tender veal cutlets, lemon, white wine, butter, and caper sauce,  
roasted garlic parmesan mashed potatoes, chef's vegetable of the day*

26

### *Chicken Florentine*

*Pan roasted, frenched chicken breast, topped with melted Boursin cheese,  
purple fingerling potatoes, sautéed spinach*

24

### *Lamb Shank*

*Braised lamb shank, natural jus, saffron risotto, roasted brussel sprouts*

26

### *Salmon*

*Pan seared salmon, toasted pecans, maple mustard glaze,  
roasted garlic parmesan mashed potatoes, chef's vegetable of the day*

28

### *Rib-Eye Steak*

*Grilled 12oz Rib-Eye steak, parsley & cognac compound butter,  
purple fingerling potatoes, charred asparagus*

33

### *Shrimp and Vegetable Stir Fry*

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

23

### *Pasta Carbonara*

*Fusilli pasta, bacon, English peas, garlic cream sauce with parmesan cheese  
Add Chicken 4 or Shrimp 5*

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*