

the
Farm House
RESTAURANT

Starters

Calamari 17

Flash-fried calamari, jalapenos, bell peppers, sweet chili sauce, black mayonnaise

Shrimp Cocktail 19

U-12 shrimp, cocktail sauce

Lobster Mac and Cheese Market

*House picked whole lobster meat, smoked cheddar cheese sauce,
cavatappi pasta*

Soup and Salads

Salad greens are USDA and PCO certified organic.
Sourced locally from Limerick Homegrown Produce

Beet Salad 14

*Mixed greens, beets, oranges, crumbled goat cheese, sunflower seeds,
house citrus vinaigrette*

Classic Caesar 13

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

House Salad 11

*Mixed greens, red onion, grape tomatoes,
cucumber with house white balsamic vinaigrette*

Soup of The Day

Cup 6 Bowl 8

Lobster Bisque

For The Table

Baked Brie 16

*Lavash crackers, thyme infused honeycomb, strawberry compote,
roasted nuts, fresh fruit*

Spinach Artichoke Dip 12

Creamy cheese blend, tortilla chips

Hummus 15

Sides of cucumbers, olives, roasted red peppers, fresh ground chili peppers, pita

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Entrées

Duroc Pork Chop 38

*Grilled 12oz Duroc center cut pork chop, herb compound butter,
roasted fingerling potatoes, chef's vegetable of the day*

Fish Tacos 21

Mahi, mango salsa, red cabbage slaw, pickled radish, saffron rice, guacamole

Crab Cake Dinner 45

*Two broiled jumbo lump crab cakes, roasted fingerling potatoes,
chef's vegetable of the day*

Salmon 28

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

Shrimp Scampi 27

Butter, olive oil, white wine, garlic, lemon juice, fresh ground chili peppers, thin spaghetti

Bruschetta Chicken 23

*Grilled chicken breast, tomato, basil, red onion, balsamic reduction,
roasted garlic mashed potatoes, chef's vegetable of the day*

Spicy Italian Sausage 24

Hot sausage, arugula, caramelized onion, mushrooms, spicy fire roasted marinara, linguine

16oz New York Strip Steak 44

Mashed potatoes, chef's vegetable of the day

Filet Mignon 46

*8 oz center cut filet, demi-glace, roasted fingerling potatoes,
chef's vegetable of the day*

Rainbow Trout 34

Pan seared 8oz clear cut trout, parmesan risotto, chef's vegetable of the day, charred lemon

Menus and recipes designed and created by

The Farm House Team

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