

the
Farm House
RESTAURANT

THANKSGIVING

STARTERS

Calamari

Flash-fried calamari, jalapeños, sweet chili sauce, black mayonnaise

17

Spinach & Artichoke Dip

Olive oil & herb crostini

16

Shrimp Cocktail

Spicy horseradish cocktail sauce

17

SOUP

French Onion Soup

Classic French onion soup

Cup 8 | Bowl 12

SALADS

House Salad

Mixed greens, red onion, grape tomatoes, cucumber, white balsamic vinaigrette

14

Classic Caesar

Romaine lettuce, shaved Parmesan, rustic croutons, house-made Caesar dressing

15

Beet Salad

Red & gold beets, whipped feta, goat cheese, glazed nuts, orange segments, white balsamic vinaigrette

18

ENTRÉES

Traditional Turkey Dinner

Sliced turkey breast, turkey gravy, cranberry sauce, sweet corn, stuffing, roasted garlic mashed potatoes

40

Prime Reserve Bone-In Pork Chop

Apricot honey glaze, garlic whipped potatoes, roasted vegetables

45

Salmon

Garlic & herb risotto, sautéed green beans, maple mustard glaze, toasted pecans

35

Butternut Squash Gnocchi

Potato dumplings, roasted butternut squash, sage, pumpkin cream

25

Add a protein · Salmon 15 · Chicken 7 · Scallops 17 · Shrimp 9

Crab Cake Dinner

Garlic & herb risotto, roasted vegetables, remoulade

Single 26 | Double 46

Meatloaf

Beef & pork meatloaf, tomato relish, garlic whipped potatoes, sautéed green beans

29

Parties of 6 or more are subject to a 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 foodborne illness.