

The Premium Menu

Appetizer

Sweet and sour meatballs, chicken Marsala meatballs, Swedish meatballs, roasted red pepper hummus and pita chips, deconstructed jalapeño poppers, pin wheels, garlic herb bruschetta with sun dried tomato and balsamic vinegar reduction or bruschetta w/ balsamic pearls (ask about our skewers)

Salad - Garden, Caesar, pasta or potato salad

Fruit – Seasonal fresh fruit

Potato - Garlic mashed, Cheesy Au Gratin or glazed roasted red

Bread – Mixed buns

Vegetable - Corn, green beans, carrots or medley

Beverages -Fruit punch or lemonade

Chicken

Tarragon Chicken - white Champagne cream sauce with tarragon spice

Chicken Cordon Bleu – breaded chicken stuffed with ham & swiss cheese topped w/ alfredo sauce

Chicken Kiev – breaded chicken stuffed with butter and herbs

Grilled Chicken Bruschetta with Balsamic Reduction

Herbed Chicken w/wild rice blend – grilled chicken with a wild rice pilaf blend

Roasted Turkey – Slow roasted with all the fixings

Beef

Herb Crusted Prime Rib – oven roasted prime rib – 8 to 16 oz. cuts available

Roasted Sirloin – slow roasted sirloin - chef carved

Beef Tips with Portabella Wine Sauce – sirloin tips with a red wine portabella sauce

Pot Roast- Slow roasted with veggies and potatoes

Beef Wellington – filo dough wrapped around beef tenderloin with house glaze

Beef Tenderloin - with roasted peppercorn, shitake mushrooms and cognac glaze

Smoked Brisket – sliced right off a 14 hour smoke with our hickory wood

Ask about our steak selection!! We will bring our large grill to you and cook your steaks to perfection

Pork and lamb

Apricot, orange or Apple Glazed Pork Loin – Roasted pork loin with house apricot, orange or apple glaze

Wild Rice Stuffed Pork Loin – roasted pork loin stuffed with house wild rice pilaf

Pork Chops - w/ creamy shitake mushroom glaze (bone in)

Gyro Platter – w/ tzatziki sauce and all the fixings

Lamb Chops – covered with a creamy mint and mushroom sauce

Smoked BBQ pork – smoked and pulled BBQ pork with choice of BBQ sauce

Fish and Seafood

Apple Wood Smoked Salmon – straight from the smoker

Maple Glazed Salmon w/bacon crumble – our award-winning sauce

Pecan Crusted Walleye – lightly battered walleye with a pecan crumble – or Just plain grilled

Price includes choice of appetizer, salad, fruit, potato, bread, veggie, beverage and 1 meat option.

Additional options are \$1 per side and \$2 per meat – If you don't see it ask and I will make it!

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