

Appetizers

FARMHOUSE FRESH CUT ONION RINGS 14

Hand sliced onions lightly breaded & fried to a crispy golden brown

GF *CHILLED SHRIMP COCKTAIL 20

Six shrimp served with house-made cocktail sauce

*OYSTERS ROCKEFELLER 6/18 12/36

Six oysters baked on the half shell with our signature Rockefeller mix

LAMB LOLLIES 18

Four lamb lollies with a mint chimichurri

*AHI TUNA 15

Sesame crusted & seared, served with wasabi, pickled ginger & soy sauce

CRISPY FRIED CALAMARI 15

Served with marinara and house-made cocktail sauce

CRAB CAKE 18

Our house-made crab cake served over succotash and topped with remoulade

CHEESE CURDS 15

Deep fried Wisconsin white cheddar cheese coated in a garlic parmesan breading, served with house-made marinara

Soups & Salads

HONEY MUSTARD, RANCH, BLEU CHEESE, SWEET ONION VINAIGRETTE,
BALSAMIC VINAIGRETTE, ITALIAN, CAESAR, OIL & VINEGAR

GF HOUSE SALAD 8

Mixed greens served with grape tomatoes, cucumbers & shredded carrots

CAESAR SALAD 8

Served with classic caesar dressing, shredded parmesan & house made croutons

GF TRADITIONAL WEDGE 12

Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes & bleu cheese dressing

SOUP DU JOUR 8

Ask your server for our soup of the day

SALAD ENHANCEMENTS

4 oz Salmon 10, Grilled Chicken 8, Grilled Shrimp 14, Shaved Ribeye 14, Crab Cake 17, Ahi Tuna 15

GF Items indicated GF (gluten free) are not prepared in a gluten free kitchen and could be cross contaminated with gluten during preparation.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We reserve the right to add a 20% gratuity on all parties of 10 or more

Steaks

ALL STEAKS ARE CERTIFIED ANGUS BEEF, HAND-CUT, & AGED A MINIMUM OF 21 DAYS.
SERVED WITH CHOICE OF TWO SIDES.

GF *6 OZ FILET MIGNON 43

GF *10 OZ SIRLOIN 34

GF *14 OZ NEW YORK STRIP 43

GF *14 OZ RIBEYE 45

RARE - COOL RED CENTER MEDIUM RARE - WARM RED CENTER MEDIUM - WARM PINK CENTER
MEDIUM WELL - HOT PINK CENTER WELL - HOT BROWN CENTER EXTRA WELL - NO JUICES

Prime Rib

SLOW ROASTED TO MEDIUM RARE AND CARVED. SERVED WITH CHOICE OF TWO SIDES,
AU JUS, AND HORSEY SAUCE OR HORSERADISH
(SERVED WHILE AVAILABLE)

GF *THE FARMHOUSE CUT - 16 OUNCES 55

Enhancements

CRAB CAKE 17

GF (5) GRILLED SHRIMP 14

GF BLEU CHEESE CRUMBLES 5

GF CARAMELIZED ONIONS 5

GF SAUTÉED MUSHROOMS 5

Chicken & Chops

SERVED WITH CHOICE OF TWO SIDES.

GF HERB CHICKEN 25

Two grilled chicken breasts marinated in a rosemary garlic blend, topped with bruschetta and balsamic reduction

CHICKEN FRIED CHICKEN 26

Two fried chicken breasts topped with white pepper gravy

*PORK CHOPS 27

Two boneless pork chops served with bourbon glaze or white pepper gravy

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Pasta & Grains

GF SHRIMP AND GRITS 27

Andouille sausage & shrimp with a cajun cream sauce over stone ground grits

CAJUN PASTA 24

Sliced grilled chicken served with a cajun cream sauce over linguini

CHICKEN ALFREDO 25

Sliced grilled chicken and broccoli topped with alfredo sauce over linguini

MEATBALL LINGUINI 27

Meatballs topped with house-made marinara over linguini

VEGETARIAN LINGUINI 22

Squash, zucchini, red peppers, mushrooms & onions sautéed in your choice of alfredo or house-made marinara sauce served over linguini

Seafood

SERVED WITH CHOICE OF TWO SIDES.

FARMHOUSE CRAB CAKE DINNER 39

Two house-made crab cakes served over succotash and topped with remoulade

*BOURBON GLAZED SALMON 27

Topped with bourbon glaze

GF RAINBOW TROUT 29

Pan seared rainbow trout topped with a brown butter caper sauce

GF GRILLED MAHI 28

Lightly blackened or grilled mahi topped with our house-made pineapple pico de gallo

*AHI TUNA 42

Seared Ahi Tuna served with a wasabi vinaigrette

Sides

GF MASHED POTATOES 7

GF BAKED POTATO 7

GF SUCCOTASH 7

FRENCH FRIES 7

GF GRILLED ASPARAGUS 7

GF ROASTED CARROTS 7

GF GRITS 7

GF BROCCOLI 7

CHEF'S SIDE OF THE DAY 7

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