

Appetizers

FARMHOUSE FRESH CUT ONION RINGS 10

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

*BACON WRAPPED SCALLOPS 18

Three scallops wrapped in bacon drizzled with balsamic reduction

GF *CHILLED SHRIMP COCKTAIL 16

Six shrimp served with house made cocktail sauce

*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

*FRIED OYSTERS 15

Served with house made cocktail sauce

CRAB CAKE 17

Our house made crab cake served with house made remoulade

SWEET POTATO FRIES 10

Drizzled with honey cinnamon sauce

FRIED CHEESE CURDS 10

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

Soups & Salads

SALAD DRESSINGS: HONEY MUSTARD, RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, ITALIAN, THOUSAND ISLAND, POPPY SEED, CAESAR, OIL & VINEGAR

GF HOUSE SALAD 7

Mixed greens served with grape tomatoes, cucumbers & shredded carrots

CAESAR SALAD 7

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

GF TRADITIONAL WEDGE 10

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

GF *SALMON SALAD 16

Mixed greens, diced tomatoes, cucumbers, onions, red & green peppers, crumbled feta topped with 4 oz of grilled salmon

GF BLACK & BLEU SALAD 17

Blackened shaved ribeye on top of mixed greens, grape tomatoes, cucumbers & bleu cheese crumbles

SOUP DU JOUR 8

Ask your server for our soup of the day

SALAD ENHANCEMENTS

Grilled Chicken 8, Grilled Shrimp 14, Shaved Ribeye 12, 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.

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 41

GF *10 OZ SIRLOIN 28

GF *14 OZ RIBEYE 42

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 MAYO SAUCE OR HORSERADISH
(SERVED WHILE AVAILABLE)

GF *KING CUT PRIME RIB - 14 OUNCES 45

GF *QUEEN CUT PRIME RIB - 10 OUNCES 40

Enhancements

GF OSCAR 15

CRAB CAKE 17

GF BEARNAISE SAUCE 5

GF BLEU CHEESE CRUMBLES 5

GF CARAMELIZED ONIONS 5

GF SAUTÉED MUSHROOMS 5

GF CRAB MEAT 15

GF (5) GRILLED SHRIMP 14

Pasta & Grains

GF SHRIMP AND GRITS 27

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

VEGETARIAN FETTUCCHINE 22

*Squash, zucchini, red peppers, mushrooms & onions sautéed in your choice of alfredo or marinara sauce
served over fettuccine*

CHICKEN PARMESAN 24

Fried chicken topped with mozzarella over fettuccine with marinara sauce

CAJUN CHICKEN ALFREDO 24

Sliced grilled chicken served with a cajun inspired cream alfredo sauce over fettuccine

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Chicken & Chops

SERVED WITH CHOICE OF TWO SIDES.

GF HERB CHICKEN 24

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

CHICKEN FRIED CHICKEN 24

Two fried chicken breasts topped with white pepper gravy

*PORK CHOP 25

Two boneless pork chops topped with your choice of bourbon glaze or white pepper gravy

Seafood

SERVED WITH CHOICE OF TWO SIDES.

FARMHOUSE CRAB CAKE DINNER 35

Two house made jumbo lump crab cakes served with remoulade

*BOURBON GLAZED SALMON 27

Topped with a bourbon glaze

GF RAINBOW TROUT 27

Pan seared North Carolina rainbow trout topped with a brown butter caper sauce

Sandwiches & Burgers

SERVED WITH CHOICE OF SIDE.

PRIME RIB FRENCH DIP 19

*Thinly sliced prime rib, provolone cheese, on a hoagie served with fresh au jus for dipping *while available**

PRIME RIB PHILLY 19

*Thinly sliced prime rib tossed with sautéed mushrooms, onions, peppers & provolone cheese on a hoagie *while available**

*FARMHOUSE BURGER 15

Angus beef patty topped with lettuce, tomato, pickles & cheddar cheese served on a buttery brioche bun

+ Add bacon 3, Add fried egg 3 +

*SMOKEHOUSE BURGER 18

Angus beef patty topped with applewood smoked bacon, pickles, cheddar cheese, grilled onions & BBQ sauce served on a buttery brioche bun

*BLACK & BLEU BURGER 18

Angus beef patty blackened, topped with bleu cheese crumbles, caramelized onions, applewood smoked bacon, lettuce & tomato served on a buttery brioche bun

CHIPOTLE CHICKEN BLT SANDWICH 15

Grilled chicken topped with applewood smoked bacon, provolone, lettuce, tomato & chipotle mayo served on a buttery brioche bun

FARMHOUSE CHICKEN SANDWICH 15

Fried chicken breast topped with hot honey, bacon & pickles served on a buttery brioche bun

CRAB CAKE SANDWICH 20

House made crab cake topped with lettuce & tomato on a buttery brioche bun, served with a side of remoulade

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Sides

- Ⓜ MASHED POTATOES 5
- Ⓜ BAKED POTATO 5
- SWEET POTATO FRIES 5
- FRENCH FRIES 5
- GRILLED ASPARAGUS 5
- Ⓜ ROASTED CARROTS 5
- CHEF'S SIDE OF THE DAY 5

Desserts

- BELGIAN CHOCOLATE MOUSSE CAKE 9
- FARMHOUSE BREAD PUDDING 9
- Ⓜ CRÈME BRÛLÉE 10
- NEW YORK CHEESECAKE 10
- LIMONCELLO WITH MASCARPONE ICING 9
- Ⓜ FLOURLESS CHOCOLATE TORTE 9
- CARROT CAKE 9