

Appetizers

FARMHOUSE FRESH CUT ONION RINGS 13

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

LAMB LOLLIES 16

Four lamb lollies with a fig port wine reduction

*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 18

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

CHEESE CURDS 10

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

Soups & Salads

HONEY MUSTARD, RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, ITALIAN,
SWEET ONION VINAIGRETTE, 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

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

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.

Parties 14+ are subject to 20% gratuity

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 30

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 SAUCE OR HORSE RADISH
(SERVED WHILE AVAILABLE)

GF *THE FARMHOUSE CUT - 14 OUNCES 45

Enhancements

CRAB CAKE 17

(3) SEARED SCALLOPS 15

GF (5) GRILLED SHRIMP 14

GF BLEU CHEESE CRUMBLES 5

GF CARAMELIZED ONIONS 5

GF SAUTÉED MUSHROOMS 5

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 with sautéed peppers and onions, 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

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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

Seafood

SERVED WITH CHOICE OF TWO SIDES.

FARMHOUSE CRAB CAKE DINNER 35

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

Lemon pepper seasoned mahi, grilled to perfection and topped with our house-made pineapple pico de gallo

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**

*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

- GF MASHED POTATOES 7
- GF BAKED POTATO 7
- SUCCOTASH 7
- FRENCH FRIES 7
- GRILLED ASPARAGUS 7
- GF ROASTED CARROTS 7
- CHEF'S SIDE OF THE DAY 7

Desserts

- BELGIAN CHOCOLATE MOUSSE CAKE 9
- NEW YORK CHEESECAKE 10
- LIMONCELLO WITH MASCARPONE ICING 9
- GF FLOURLESS CHOCOLATE TORTE 9
- BANANA PUDDING 9
- PEANUT BUTTER PIE 9
- CRÈME BRÛLÉE 9

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