

# Congratulations 2024 Graduates!

## Appetizers

### **(V/GF) Hummus 15**

House-made and served with Fried Pita Points and Fresh Vegetables

### **(GF) Chilled Shrimp Cocktail 16**

Six Large Tail-on shrimp and House-made Cocktail Sauce

### **Farmhouse Crab Cake 18**

4oz Maryland-Style Crab Cake with Remoulade

### **\*Ahi Tuna 15**

Pan-seared Rare and served with Wasabi, Soy Sauce, and Pickled Ginger

### **Crispy Fried Calamari 15**

Served with Marinara and House-made Cocktail sauce

### **(V) Farmhouse Fresh Cut Onion Rings 13**

Served with Remoulade and Ketchup

### **Mozzarella Marinara Meatballs 18**

Three Large Shareable Meatballs topped with Marinara and Mozzarella

### **Wisconsin Cheese Curds 10**

Deep Fried Cheese Curds coated in Parmesan Breading, served with Marinara

## Salads

### **(GF/V) Mixed Greens House Salad 8**

### **Caesar Salad 8**

Dressings: Ranch, Bleu Cheese, Balsamic, Honey Mustard, Italian, Caesar, Oil & Vinegar

## Entrees

Served with choice of 2 sides

### **Herb Grilled Chicken 26**

Two Grilled Chicken Breasts topped with Bruschetta and Balsamic Reduction

### **Farmhouse Crab Cake Dinner 35**

Two 4oz Jumbo Lump Crab Cakes

### **\*Bourbon Glazed Salmon 27**

8oz Salmon Filet topped with Bourbon Glaze

### **(GF) \*Pork Tenderloin 25**

Rosemary & Garlic Marinated Tenderloin with Honey-Citrus Glaze

### **Mahi-Mahi 28**

Lemon pepper seasoned Mahi, grilled to perfection and topped with Pineapple Pice de Gallo

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

Please Notify your server of any food allergies you have.

(GF) = Gluten Free | (V) Vegetarian Friendly

-Parties 14+ are subject to 20% Gratuity-

# Pastas

## **(V) Vegan Primavera Linguini 22**

Zucchini, Squash, Bell Peppers, Onions, Mushrooms, and Marinara over Linguini

## **Meatball Linguini 27**

Meatballs with Marinara and Mozzarella over Linguini

## **(GF) Shrimp and Grits 27**

Andouille Sausage and Shrimp with Cajun Cream Sauce over Stone-Ground Grits

## **Cajun Pasta 24**

Sliced Grilled Chicken with Cajun Cream Alfredo over Linguini

# Steaks

Cooked to requested temperature | Served with 2 sides  
All Steaks and Prime Rib are Gluten Free

**\*6oz Filet 43**

**\*10oz Sirloin 30**

**\*14oz Ribeye 42**

# Prime Rib

Slow-Roasted to Medium Rare and Carved to Order  
Comes with Au Jus, Raw Horseradish or Horseradish Sauce, and 2 sides  
(Only available while supplies last!)

**\*14oz Farmhouse Cut 45**

# Enhancements

**Grilled Shrimp (5) 14**

**Grilled or Fried Chicken Breast 8**

**(V) Caramelized Onions 5**

**(V) Sauteed Mushrooms 5**

**Crab Cake 17**

# Sides

**(V/GF) Whipped Potatoes**

**(V/GF) Baked Idaho Potato**

**(V) Grilled Asparagus**

**(V) French Fries**

**(GF) Bacon Collard Greens**

**(V/GF) Roasted Carrots**

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