

# The Farmhouse Restaurant

At Loch Nairn Golf Club



## ...Cold Appetizers...

### SHRIMP & AVOCADO

Tomato “brulèe” lemon pepper crusted avocado & curry lime mayo 10

### CHEESEBOARD

Local assortment of cheese from Doe Run Farm served with whole grain mustard, sundried apricot compote, lavender honey & toasted French bread 11

### FRESHLY SHUCKED OYSTERS

Freshly shucked variety of oysters by the piece choice of toppings—cocktail sauce or champagne mignonette \$Market

### HOUSE PATE WITH COGNAC & CREAM

Cornichons, wholegrain mustard, fig marmalade, toasted French baguette 13

### SMOKEHOUSE SURF-N-TURF

Hickory smoked salmon, capers, minced red onion and herb cream cheese. Smoked duck-lingonberry jam served with crispy flatbread 12

## ...Hot Appetizers...

### THE FARMHOUSE CRAB CAKE

Petite version of the famous entrée served over black truffle creamed leeks 12

### ESCARGOT

Helix snails sautéed with sliced garlic, crumbled bacon, toasted pine nuts and parsley served over a roasted baby portobello mushroom 9

### LOBSTER COBBLER

Maine lobster, roasted tomato, shallots and mushrooms in a saffron cream sauce topped with crumbled corn bread 12

### EXOTIC MUSHROOM TART

Local exotic mushrooms, shallots and goat cheese in a flaky pastry crust with a fig balsamic drizzle 9

## ...Soups...

### FARMHOUSE MUSHROOM SOUP

Mushrooms, finely diced vegetables, apples, herbs & cream 7

### SOUP OF THE DAY

Chef's selection of the season's best \$Market

### WELSH OYSTER STEW

Gently simmered & seasoned, made to order, topped with homemade buttermilk & chive biscuit 9

## ...Salads...

### CLASSIC CAESAR SALAD

Crisp romaine, toasted garlic croutons & locatelli cheese served in a crispy parmesan bowl 8

### SPINACH SALAD

Fresh baby spinach, smoked button mushrooms, pickled red onions, roasted plum tomatoes, shaved prosciutto and bleu cheese with peppercorn ranch dressing 7

### WARM GOAT CHEESE SALAD

Mixed greens tossed with pancetta, dried cranberries, toasted pine nuts and warm goat cheese in a port dressing 9

### BOSTON BIBB AND CRAB SALAD

Bibb lettuce with jumbo lump crab, grape tomatoes, capers and hard boiled egg-Louis dressing 12

The Farmhouse Culinary Staff advocates farm-to-table dining by sourcing their products from local agriculture. They are dedicated to supporting local farms and providing the freshest ingredients, creating healthier cuisine of finer quality.

## ...Entrees...

### THE FARMHOUSE CRAB CAKES

Jumbo lump crab, lightly pan seared and finished in the oven, with a whole grain mustard sauce 36

### ANGUS CENTER CUT FILET MIGNON\*

Pan seared, served with your choice of sautéed mushrooms, caramelized onions, red wine sauce or béarnaise sauce 36

### DUCK AND QUAIL COMBO

Crispy breast of duck and quail served over toasted farro with sundried figs, caramelized leeks and walnuts-blood orange Grand Marnier sauce 36

### VEAL AND LOBSTER

Sliced tenderloin of veal, Maine lobster with sautéed apples, shallots, shiitaki mushrooms and brandy served with a creamy black truffle risotto 36

### PAN-ROASTED RACK OF LAMB\*

Baby New Zealand rack of lamb with an herb mustard shallot crust, tomato, artichoke and feta salad-mint infused demi 38

### NORTH ATLANTIC SALMON FILLET

Pan seared with lobster, oyster mushrooms, leeks and pink peppercorns-Vermouth cream sauce 34

### SURF AND TURF\*

The Farmhouse crab cake with a whole grain mustard sauce & filet mignon with an exotic mushroom sauté 38

### DRY AGE NEW YORK STRIP

Pan seared 16oz bone-in New York Strip, served with your choice of sautéed mushrooms, caramelized onions, red wine sauce or béarnaise sauce 48

### SEAFOOD PAPPARDELLE PRIMAVERA

Lobster, shrimp & crab with peas, artichokes and crispy Prosciutto in a creamy garlic-herb locatelli cheese sauce 32

### VEGETARIAN DISHES AVAILABLE UPON REQUEST

#### ~ Additional Side Orders ~

- Lobster Mashed Potatoes 10
- Sautéed Mushrooms 3
- Buttered Asparagus 5
- Truffle Risotto 7
- Crab Cake 15

20% gratuity will be added to parties of 8 or more

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

### *Fridays at The Farmhouse Couples Night*

Enjoy food or wine specials!

### *Prix Fixe at The Farmhouse*

Thursdays 5:00-8:00 /Sundays 4:00-8:00

features a 3 course Prix Fixe dinner

\$36 per person / \$42 Surf & Turf

(Exclusive of tax and gratuity )

**Earn Points towards meals with our new**

**Loyalty Rewards Program.**

Spend \$50 to receive your card today!



### *The Greathouse at Loch Nairn*

On site Garden Weddings

Wedding Receptions

Rehearsal Dinners

Anniversary Parties

Golf Outings and more



### *Take Out Menu*

Enjoy Farmhouse food at home

Sandwich Trays, Party Trays and Family Dinners

### *Gift Certificates*

*A Great Gift For any Occasion*