

THE FARMHOUSE RESTAURANT

Prix Fixe Menu

Sundays & Thursdays

... First Course ...

select one

Mushroom Soup or Soup du Jour

Caesar Salad or House Salad ^{GF}

Caesar Salad Gluten Free without croutons

Shrimp & Avocado ^{GF}

Tomato “brulee” lemon pepper crusted avocado, with curry lime mayo

The Farmhouse Crab Cakes ^{GF}

Petite version of the famous entrée served over a tomato-mango compote

Blue Point Oysters ^{GF}

(4) Freshly shucked oysters with cocktail sauce & lemon

Mushroom Tart

Local exotic mushrooms, shallots & madeira with a flakey puff pastry crust—goat cheese mousse topping

... Second Course ...

select one

Farmhouse Crab Cake ^{GF}

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

Petite Filet Mignon ^{GF}

Sautéed mushrooms and red wine demi glace

Chicken Madeira ^{GF}

Pan seared French cut breast of chicken with local mushrooms and madeira wine sauce

North Atlantic Salmon Fillet ^{GF}

Pan poached with Maryland crab dumplings, black trumpet mushrooms & watercress in a roasted tomato-basil broth

Fish du Jour

***Farmhouse Surf & Turf** ^{GF}

Farmhouse crab cake and petite filet

... Third Course ...

select one

Crème Brulee ^{GF}

Chocolate Mousse Cake

Classic Farmhouse Cheesecake

Chocolate Decadent with Vanilla Ice Cream ^{GF}

White Chocolate Mousse Parfait ^{GF}

NO Substitutions

Assorted Ice Cream and Sorbets ^{GF}

\$36 for 3 courses

*\$42 for Surf & Turf Prix Fixe