

# The Farmhouse Restaurant

At Loch Nairn Golf Club



## ...Cold Appetizers...

### SHRIMP & AVOCADO <sup>GF</sup>

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

### CHEESEBOARD *Substitute gluten free n/c*

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 <sup>GF</sup>

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  
*Substitute gluten free n/c*

### SMOKED SALMON CREPE

Locally smoked salmon blended with herb cream cheese rolled in a thin crepe -minced red onions, capers & dill crème fraiche  
10

## ...Hot Appetizers...

### THE FARMHOUSE CRAB CAKE <sup>GF</sup>

Petite version of the famous entrée served over a tomato–mango compote 12

### ESCARGOT *Substitute gluten free n/c*

Helix snails sautéed with roasted pearl onions, sliced garlic, fresh parsley & pancetta, served over mushroom duxelle  
toasted brioche 9

### PETITE LOBSTER TAIL <sup>GF</sup>

Pan roasted split lobster tail served with an orange marmalade whole grain mustard sauce 12

### MUSHROOM TART

Local exotic mushrooms, shallots & madeira with a flakey puff pastry crust –goat cheese mousse topping 9

*Gift Certificates  
A Great Gift For any Occasion*

## ...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 <sup>GF</sup>

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

## ...Salads...

### CLASSIC CAESAR SALAD

Crisp romaine, toasted garlic croutons & locatelli cheese served in a crispy parmesan bowl 8  
*Gluten Free without croutons*

### SPINACH SALAD <sup>GF</sup>

Fresh baby spinach, roasted plum tomatoes, smoked button mushrooms, sliced granny smith apples & bleu cheese. Served with caramelized shallot warm bacon vinaigrette 9

### WARM GOAT CHEESE SALAD

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

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 <sup>GF</sup>

Jumbo lump crab, lightly pan seared and finished in the oven, with a whole grain mustard sauce 38

### ANGUS CENTER CUT FILET MIGNON <sup>GF\*</sup>

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

### LONG ISLAND DUCK <sup>GF</sup>

Slow roasted boneless 1/2 duck with a maple bourbon Dijon glaze, wild mushroom risotto & honey glazed baby carrots  
36

### VEAL & LOBSTER <sup>GF</sup>

Sliced veal tenderloin, Maine lobster & shiitake mushroom caps with a champagne truffle cream sauce—grilled polenta and sautéed spinach 36

### PAN ROASTED RACK OF LAMB

Baby New Zealand rack of lamb with a Moroccan spice rub, mint sauce - toasted vegetable & feta couscous 38  
*Substitute gluten free n/c*

### NORTH ATLANTIC SALMON FILLET

Pan poached with jumbo lump crab, black trumpet mushrooms & watercress in a roasted tomato—basil broth 34  
*Substitute gluten free n/c*

### SURF AND TURF <sup>GF\*</sup>

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

### NEW YORK STRIP & SHRIMP AU POIVRE <sup>\*GF</sup>

Center cut steak & shrimp with a peppercorn crust, pan seared—brandy Dijon cream sauce 39

### SEAFOOD PASTA

Shrimp, jumbo lump crab, tomato concasse & spring onion tossed with fresh angel hair pasta in a basil bourbon shrimp cream 30

### VEGETARIAN DISHES AVAILABLE UPON REQUEST

#### ~ Additional Side Orders ~

- Lobster Mashed Potatoes 10
- Sautéed Mushrooms 3
- Buttered Asparagus 5
- Creamy Risotto 5
- 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**

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### *The Greathouse at Loch Nairn*

On site Garden Weddings

Wedding Receptions

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Golf Outings and more

For more information call our Sales Office

610-268-0824

