

# The Farmhouse Restaurant

At Loch Nairn Golf Club



## ...Cold Appetizers...

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

Tomato “brulée” lemon pepper crusted avocado & curry lime mayo 11

### 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, w/choice of toppings—cocktail sauce or malt vinegar mignonette  
\$Market

### HOUSE PATE WITH COGNAC & CREAM

Cornichons, wholegrain mustard, fig marmalade, toasted French baguette 13  
*Substitute gluten free n/c*

## ...Hot Appetizers...

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

Petite version of the famous crab cake entrée, served with a tomato ginger jam 12

### ESCARGOT CROUSTADE

Helix snails, sautéed with local mushrooms, sliced shallots, macadamia nut butter & pernod.  
Served in a puff pastry basket 10  
*Substitute Gluten Free n/c*

### LOBSTER TART

Maine lobster, Chanterelle mushrooms, spinach, roasted plum tomatoes & brie cheese, with a light pastry crust.  
Served with a red & yellow sauce 13

### MUSHROOM AU GRATIN

Local mushrooms & shallots in a goat cheese cream sauce.  
- with a dried porcini mushroom cornbread topping 9  
*Substitute Gluten Free n/c*

*Gift Certificates*  
*A Great Gift For any Occasion*

## ...Soups...

### FARMHOUSE MUSHROOM SOUP <sup>GF</sup>

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

### SOUP OF THE DAY <sup>GF</sup>

Chefs 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 9  
*Gluten Free without croutons*

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

Fresh baby spinach, sliced domestic mushrooms, shaved prosciutto, toasted almonds, grape tomatoes & bleu cheese.  
Served with Maple Dijon dressing 10

### CRAB LOUIS SALAD <sup>GF</sup>

Mix of romaine & spring mix, fire roasted grape tomatoes, diced cucumber, jumbo lump crab & sliced avocado, with a warm goat cheese patty and 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** GF

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

**ANGUS CENTER CUT FILET MIGNON** GF

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

**JURGIELEWICZ DUCK BREAST** GF

Crispy skinned breast of duck, with duck confit, roasted apple, shallot brown rice & a black currant ginger sauce 36

**VEAL SCALLOPINI AND LOBSTER** GF

Sautéed thin medallions of veal & lobster, wild mushrooms & shallots, in a tarragon Dijon mustard cream sauce. Served with risotto 36

**BABY NEW ZEALAND RACK OF LAMB** GF

Baby New Zealand rack of lamb with a Dijon oregano crust. Natural lamb reduction with slow roasted tomato, garlic & shallots - sweet potato hash 38

**SALMON FILLET QUINOA** GF

Maple - Ginger glazed fillet of Salmon, served over a tri-colored quinoa vegetable bowl 30

**SURF AND TURF** GF

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

**STEAK AU POIVRE** GF

Center cut New York strip steak, with a peppercorn crust and cognac Dijon mustard sauce 36

**POULET ROUGE** GF

Cast iron seared semi-boneless half chicken, served with a deep roasted herbed chicken jus 30

**PASTA DU JOUR**

VEGETARIAN DISHES AVAILABLE  
UPON REQUEST 30

~ **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.

*The Greathouse at Loch Nairn*

On site Garden Weddings

Wedding Receptions

Rehearsal Dinners

Anniversary Parties

Golf Outings and more

For more information call our

Sales Office

610-268-0824

