



# THE FARMHOUSE RESTAURANT

## Limited Dinner Menu

### ... First Course ...

#### SHRIMP & AVOCADO \*\*

Tomato "brulee," lemon pepper crusted avocado, curry lime mayo 11

#### 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*

#### THE FARMHOUSE CRAB CAKE \*\*

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

#### HOUSE PATE WITH COGNAC & CREAM

Cornichons, whole grain mustard & fig marmalade, served with toasted French baguette 13  
*Substitute Gluten Free n/c*

### ... Soup ...

#### WELSH OYSTER STEW

Gently simmered & seasoned, made to order, and served with a homemade buttermilk chive biscuit 9  
*Substitute Gluten Free n/c*

### ... Main Course ...

#### THE FARMHOUSE CRAB CAKES \*\*

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

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

Pan seared, w/ an exotic mushroom sauté & red wine demi glace 36

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

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

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

20% gratuity added to parties of 8 or more

\*\*INDICATES GLUTEN FREE

## NIGHTLY SPECIALS AT THE GREATHOUSE

### Monday Night

THE GREATHOUSE "STEAKHOUSE"  
5:00-9:00

Featuring Prime Rib for 19.99!  
All the must-haves of a  
great steak house.

### Tuesday Night

LADIES NIGHT 5:00-9:00

1/2 priced drinks & select appetizers  
for ladies 5pm-7pm  
Live music for all to enjoy!

### Wednesday Night

SEAFOOD NIGHT 5:00-9:00  
Featuring 1/2 lb Lobster Tail \$25.00

### Sunday

### Greathouse Brunch

CHAMPAGNE BRUNCH 10:30-2:00  
Enjoy a complimentary glass of  
champagne!

Farmhouse Pre Fixe Thursday and  
Sunday Nights

Friday Night at the Farmhouse is  
"Couples Night"

Ask your server about Nightly Specials



# THE FARMHOUSE RESTAURANT

## *Limited Lunch Menu*

### *... First Course ...*

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

Tomato "brulee", lemon pepper crusted avocado, curry lime mayo 11

#### **HOUSE PATE WITH COGNAC & CREAM**

Cornichons, whole grain mustard & fig marmalade, served with toasted French baguette 13

*Substitute Gluten Free n/c*

#### **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*

### *... Soups ...*

#### **WELSH OYSTER STEW** <sup>GF</sup>

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

### *... Main Course ...*

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

Jumbo lump crab, lightly pan seared & finished in the oven, served with a whole grain mustard sauce 20

#### **THE FARMHOUSE CRAB CAKE SANDWICH**

Farmhouse crab cake, red leaf lettuce, tomato, red onion & remoulade sauce, served on toasted brioche 16

*Substitute Gluten Free add \$2.00*

#### **CHEF'S QUICHE OF THE DAY**

Served with a petite spinach salad 14

#### **\*\*PETITE FILET\***

Exotic mushroom saute & red wine demi glace 19

**\*\* Served with warm rolls and house salad \*\***