

Appetizers

FARMHOUSE FRESH CUT ONION RINGS \$8

Thinly sliced hand cut onions lightly breaded & fried to a crispy golden brown

GF BACON WRAPPED SCALLOPS \$15

Three jumbo scallops drizzled with balsamic reduction

GF *CHILLED SHRIMP COCKTAIL \$12

Served with house made cocktail sauce

GF *AHI TUNA \$14

Seared with sesame seeds and served with wasabi & pickled ginger

FARMHOUSE CRAB CAKE \$10

Jumbo lump crab cake served with remoulade sauce

CRISPY FRIED CALAMARI \$10

Served with your choice of cocktail or marinara sauce

CORNMEAL FRIED OYSTERS \$10

Served with house made cocktail sauce

*OYSTERS ON THE HALF SHELL \$16

Six oysters served raw

FRENCH ONION DIP \$8

Served with house made potato chips

Soups & Salads

GF HOUSE SALAD WITH MIXED GREENS \$6

Mixed greens served with grape tomatoes, cucumbers, & shredded carrots

+ Green goddess, Honey Mustard, Ranch, Bleu Cheese, Balsamic, Creamy Italian, Thousand Island, Poppy Seed, French, Caesar, Oil & Vinegar, Sesame Ginger +

CAESAR SALAD \$6

Served with classic caesar dressing, shaved parmesan, & crostini

TRADITIONAL WEDGE \$8

Iceberg lettuce, bleu cheese crumbles, bacon, tomatoes, & bleu cheese dressing

FARMHOUSE FRENCH ONION SOUP \$6

Topped with crostini & Gruyere cheese

TOMATO BISQUE \$6

SOUP DU JOUR \$6

Ask your server for our soup of the day

GF Items indicated GF (gluten free) are not prepared in a gluten free kitchen and could be cross contaminated with gluten during preparation. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. RARE - COOL RED CENTER MEDIUM RARE - WARM RED CENTER MEDIUM - WARM PINK CENTER MEDIUM WELL - HOT PINK CENTER WELL - HOT BROWN CENTER EXTRA WELL - NO JUICES

Steaks & Chops

GF 8 OZ FILET MIGNON \$34

GF 10 OZ SIRLOIN \$22

GF 12 OZ RIBEYE \$24

BONELESS BBQ BEEF RIBS \$28

GF 14 OZ NEW YORK STRIP \$31

GF 16 OZ COWBOY RIBEYE \$33

GF 30 OZ PORTERHOUSE (Dinner for 2) \$59

GF PORK PORTERHOUSE WITH APPLE BUTTER GLAZE \$21

GF LAMB CHOPS \$27

Herb encrusted with a fig port reduction roasted to the temperature of your choice

*ALL STEAKS ARE CERTIFIED ANGUS BEEF AND ARE HAND-CUT & AGED A MINIMUM OF 21 DAYS.

SERVED WITH MASHED POTATOES & GRILLED ASPARAGUS.

TO MAKE GLUTEN FREE, SUB GLUTEN FREE SIDE FOR MASHED POTATOES.

Enhancements

PEPPERCORN OR BEARNAISE SAUCE \$2

BLEU CHEESE CRUMBLES \$4

GF CARAMELIZED ONIONS \$4

GF SAUTÉED MUSHROOMS \$5

GF JUMBO LUMP CRAB \$6

CRABCAKE \$10

GRILLED OR FRIED SHRIMP \$6

GF OSCAR \$8

GF LOBSTER TAIL \$15

Prime Rib

(WHILE AVAILABLE)

KING CUT PRIME RIB - 14 OUNCE \$28

Served with mashed potatoes & grilled asparagus

QUEEN CUT PRIME RIB - 10 OUNCE \$24

Served with mashed potatoes & grilled asparagus

*SLOW ROASTED AND CARVED TO YOUR TEMPERATURE PREFERENCE.

SERVED WITH FRESH AU JUS AND HORSEY SAUCE.

Ribs & Chicken

BARBECUE BABY BACK RIBS

Half Rack.....\$17 Full Rack.....\$29

Served with french fries & coleslaw

SEASONED CHICKEN \$16

10 oz grilled chicken breast BBQ or herb seasoned, served with mashed potatoes & broccoli

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Pasta & Grains

CHICKEN MARSALA \$21

Pan fried chicken breast served over spaghetti with a mushroom marsala sauce

SHRIMP AND GRITS \$22

Andouille sausage & shrimp with a cajun cream over stone ground grits

VEGETARIAN FETTUCCINE \$19

Squash, zucchini, red peppers, carrots, mushrooms, onions sautéed in olive oil & white wine, seasoned with rosemary, garlic & thyme a top fettuccine

CHICKEN PARMESAN \$21

Pan fried chicken topped with fresh mozzarella over fettuccine with marinara

SHRIMP SCAMPI \$25

Pan seared shrimp tossed in garlic butter sauce served with capers & angel hair pasta

+ Add scallops \$10 +

Seafood

FARMHOUSE CRAB CAKE DINNER \$25

Two house made jumbo lump crab cakes topped with remoulade, served with mashed potatoes & asparagus

GF BOURBON GLAZED SALMON \$22

Topped with a bourbon pecan glaze, served with mashed potatoes & seasonal vegetables

+ To make gluten free, sub gluten free side for mashed potatoes +

GF FRESH MAHI MAHI \$23

Grilled or blackened with our signature 30-spice blend, served with mashed potatoes & seasonal vegetables

+ To make gluten free, sub gluten free side for mashed potatoes +

GF *TWIN LOBSTER TAILS \$32

Roasted and served with lemon and drawn butter, served with baked potato & seasonal vegetables

FRIED SEAFOOD TRIO \$26

Shrimp, scallops, and oysters served with french fries & coleslaw

FRIED OYSTER PLATTER \$22

Served with french fries, coleslaw, & classic cocktail sauce

FRIED SHRIMP PLATTER \$22

Served with french fries, coleslaw, & classic cocktail sauce

Sides

FARMHOUSE FRESH CUT ONION RINGS \$4

MASHED POTATOES \$4

GF BAKED POTATO \$4

GF SWEET POTATO \$4

GF GRILLED ASPARAGUS \$4

GF BROCCOLI \$4

SIDE OF THE DAY \$4

COLESLAW \$4

FRENCH FRIES \$4

SWEET POTATO FRIES \$4

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