

Appetizers

FARMHOUSE FRESH CUT ONION RINGS 9

Hand sliced onions lightly breaded & fried to a crispy golden brown

GF *BACON WRAPPED SCALLOPS 18

Three scallops wrapped in bacon drizzled with balsamic reduction

GF *CHILLED SHRIMP COCKTAIL 14

Served with house made cocktail sauce

*AHI TUNA 15

Sesame crusted & seared, served with wasabi & pickled ginger

CRISPY FRIED CALAMARI 12

Served with your choice of cocktail or marinara sauce

CORNMEAL FRIED OYSTERS 12

Served with house made cocktail sauce

CRAB CAKE 13

Our house made crab cake served with house made remoulade

SWEET POTATO FRIES 9

Drizzled with honey cinnamon sauce

Soups & Salads

SALAD DRESSINGS: HONEY MUSTARD, RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, ITALIAN, THOUSAND ISLAND, POPPY SEED, FRENCH, CAESAR, OIL & VINEGAR

GF HOUSE SALAD 6

Mixed greens served with grape tomatoes, cucumbers & shredded carrots

CAESAR SALAD 6

Served with classic caesar dressing, shredded parmesan & house made croutons

GF TRADITIONAL WEDGE 9

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

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.

Steaks

ALL STEAKS ARE CERTIFIED ANGUS BEEF, HAND-CUT, & AGED A MINIMUM OF 21 DAYS.
SERVED WITH CHOICE OF TWO SIDES.

GF 6 OZ FILET MIGNON 35

GF 10 OZ SIRLOIN 26

GF 14 OZ RIBEYE 36

GF 30 OZ PORTERHOUSE (Dinner for 2) 75

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

Prime Rib

SLOW ROASTED AND CARVED SERVED WITH CHOICE OF TWO SIDES, AU JUS, AND HORSEY MAYO SAUCE OR HORSERADISH
(SERVED WHILE AVAILABLE)

KING CUT PRIME RIB - 14 OUNCES 35

QUEEN CUT PRIME RIB - 10 OUNCES 30

Enhancements

GF OSCAR 9

CRAB CAKE 12

GF BEARNAISE SAUCE 3

GF BLEU CHEESE CRUMBLES 4

GF CARAMELIZED ONIONS 4

GF SAUTÉED MUSHROOMS 5

GF CRAB MEAT 8

GF GRILLED SHRIMP 10

Chicken & Chops

SERVED WITH CHOICE OF TWO SIDES.

GF HERB CHICKEN 20

Two grilled chicken breasts marinated in a rosemary garlic blend

CHICKEN FRIED CHICKEN 22

Two fried chicken breasts topped with white pepper gravy

GF PORK CHOP 25

Two boneless pork chops topped with a bourbon glaze or white pepper gravy

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.

Pasta & Grains

GF SHRIMP AND GRITS 25

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

VEGETARIAN FETTUCCHINE 20

Squash, zucchini, red peppers, mushrooms, onions sautéed in your choice of alfredo or marinara sauce served over fettuccine

CHICKEN PARMESAN 22

Fried chicken topped with mozzarella over fettuccine with marinara sauce

CAJUN CHICKEN ALFREDO 22

Grilled chicken served with a cajun inspired cream alfredo sauce over fettuccine

Seafood

SERVED WITH CHOICE OF TWO SIDES.

FARMHOUSE CRAB CAKE DINNER 27

Two house made jumbo lump crab cakes served with remoulade

GF BOURBON GLAZED SALMON 25

Topped with a bourbon glaze and candied pecans

GF RAINBOW TROUT 25

Pan seared North Carolina rainbow trout topped with a brown butter caper sauce

Sides

GF MASHED POTATOES 5

GF BAKED POTATO 5

SWEET POTATO FRIES 5

FRENCH FRIES 5

GRILLED ASPARAGUS 5

GF ROASTED CARROTS 5

CHEF'S SIDE OF THE DAY 5

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.