



APPETIZERS

FRIED CALAMARI 13

Sweet Chili Aioli

SPANISH MUSHROOMS 10

Cremini Mushrooms, White Wine, Lemon, Garlic Butter with Grilled Bread

FRIED BRUSSEL SPROUTS 9

Dusted with Parmesan and served with Tarragon Aioli

LUMP CRAB CAKES 17

Remoulade Sauce

CLAM CHOWDER 10

Made Fresh Daily

SALADS

FARMHOUSE SALAD **G** 8

Tender Valley Greens, Grape Tomatoes, Cucumber, Tarragon Ranch Dressing

CAESAR SALAD 12

Hearts of Romaine, Pecorino Romano, Croutons, House-made Caesar Dressing
Add Chicken 6 Add Salmon 12

ENTREES

PAN ROASTED WILD ISLE SALMON **G** 28

Arugula Pesto, Fingerling Potatoes, Caramelized Onion and Fennel, Baby Spinach, Fried Parsnips

SEAFOOD LINGUINI 28

Salmon, Scallop, Calamari, Clams and Prawns in a Tomato Cream Sauce

PAN ROASTED ROSEMARY LEMON CHICKEN **G** 24

Trumpet and Cremini Mushroom Risotto, Seasonal Vegetables

PAN ROASTED DAY BOAT SCALLOPS **G** 30

Crayfish and Tomato Risotto, Grilled Lemon

SMOKED SALMON AND PRAWN RAVIOLI **G** 22

Saffron and Lemon Caper Sauce

GRILLED NEW YORK STEAK **G** 34

Certified Angus Beef, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

GRILLED 16 OZ RIB-EYE STEAK **G** 39

Certified Angus Beef with Pecorino Romano and
Garlic Smashed Fingerling Potatoes, Seasonal Vegetables



Executive Chef Julian Vasquez ~ Sous Chef Rudy Balch **G** Gluten Free
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to food borne illness