

STARTERS



Farraddays'® Famous Portobello Fries

Hand-battered portobello, garlic-Parmesan dipping sauce...\$8.95

Signature Crab Cakes

Blue lump crab, minted summer corn, cucumber relish, ancho aioli...*10.95

Shrimp Cocktail

Tiger shrimp, local River Pilot cocktail sauce...\$9.95

Farraddays'® Coconut Shrimp

Coconut-encrusted tiger shrimp,
River Pilot cocktail sauce, remoulade...*9.75

Asian Chicken Tacos

Glazed chicken, Asian slaw, fresh herbs, wonton shells... \$8.95

Burgundy Beef Mushrooms

Roasted mushrooms with a choice braised beef and Gruyere...\$9.95

Crispy Calamari

Sweet chili sauce and River Baron vodka sauce...\$8.95



FRESHLY PREPARED SALADS AND SOUPS

Add chicken \$4.00, salmon \$7.00, or shrimp \$7.00



Farraddays'® Dinner Salad

Mixed greens, onion, sweet tomato, cucumber, egg, croutons... \$6.95

Crispy Citrus Salad

Panko-fried chicken, Mandarin oranges, jicama, apple, pecans and sweet chili vinaigrette...\$13.95

Spinach Salad

Pecan-wood bacon, fingerling potato, baby spinach, egg, Parmesan-peppercorn dressing...\$7.95

Farraddays'® Caesar

Romaine, house-made croutons, Parmesan, creamy Caesar...\$7.95

Wedge Salad

Baby iceberg, pecan-wood bacon, smoked Moody bleu cheese, red onion... $^{\$}7.95$

Avocado Seafood Salad

Lump crab, sweet shrimp, corn salsa, mixed greens and house garlic dressing... \$14.95

French Onion or Roasted Corn & Crab Chowder Cup \$4.00 Bowl \$7.00



BURGERS AND SANDWICHES

Burgers and sandwiches come with your choice of thick-cut steak fries or Vidalia onion rings.



Farraddays'® Burger

Prime beef patty, white Cheddar, onion ring, brioche roll... \$9.95

BBQ Beef

Custom BBQ sauce, white Cheddar and crispy onions on Brioche...\$13.95

Iowa Buffalo Burger

Local bison, onion strings, sweet red pepper BBQ, white Cheddar, brioche roll...\$12.95

French Onion Prime Sandwich

Carmelized Vidalia onion, smoked portobello, Gruyere, prime beef...*12.95

Tempura Battered Cod Po'Boy

Cheddar and house-made tartar sauce... \$11.95

Wild Mushroom Sandwich Portobello, caramelized onion,

baby spinach, ancho aioli...\$10.95

Chicken Argentine

Bell and Evan's chicken, lima bean, summer corn-cucumber salsa, brioche roll...\$10.95



SIGNATURE ENTRÉES



Pork Porterhouse

Red cabbage and apples with Maître'D butter... \$22.95

Steak Diane

Tenderloin beef medallions, brandy mushroom demi, garlic russet mashed potatoes, grilled asparagus... \$24.95

Baby Back Ribs

Smoked rib rack, Cedar Ridge Bourbon BBQ, hand-cut steak fries... $^{\$}21.95$

Pasta Primavera

Roasted artichokes, truffle-scented mushrooms, squash, to mato and basil... $^{\$}16.95$

Cedar Ridge Bourbon Steak

Midwest sirloin, Bourbon-caramel stout reduction, garlic russet mashed potatoes, grilled asparagus \$18.95

Scottish Salmon

Fresh, hand-cut filet, sun-dried tomato and spring pea risotto...\$21.95

Herb Roasted Natural Chicken

Asparagus, mushrooms, natural jus and spring pea rissotto...*16.95

Farraddays' Coconut Shrimp

Coconut-encrusted tiger shrimp, River Pilot cocktail sauce, remoulade, chef's vegetable medley, spring pea risotto...\$19.95

Catalan Pasta

Bell and Evans roasted chicken, La Quercia prosciutto, portobello mushrooms, sun-dried tomato pesto cream...\$17.95

312 Fish and Chips

Cod fillets, 312 Goose Island batter, steak fries, house-made tartar...\$15.95



STEAKS AND SEAFOOD

Entrées include choice of two sides. Steaks are seasoned with cracked pepper, sea salt, and brushed with garlic butter.

Filet Mignon

Choose from our selections of broiled, hand-cut choice tenderloin 6 oz. Center Cut Choice \$33.95

6 oz. Center Cut Choice \$33.95 10 oz. Center Cut Choice \$38.95

NY Strip

14 oz. Midwest-raised, center-cut, choice strip loin...\$32.95

Rack of Lamb

New Zealand full rack, minted sweet corn, cucumber relish... \$36.95

Delmonico

20 oz. center-cut choice rib eye, smoked mushroom butter, crispy onions...\$38.95

Prime Rib

Served Fridays and Saturdays 10 oz. Petite Cut \$26.95 16 oz. King Cut \$33.95

Chef's Seafood Market

Fresh, hand-cut fillets of chef's choice...MARKET PRICE

Rib Eye

 $16 \ oz \ choice, \ close-trim, \ Midwest-raised...\33.95

NY Strip and Shrimp

10 oz. center-cut choice strip loin, garlic-sauteed tiger shrimp...\$32.95

Lobster Tail

Cold-water lobster, white wine, clarified butter...MARKET PRICE



STEAK ENHANCEMENTS AND SIDES



Garlic-butter shrimp...\$7

Bleu cheese-crusted...\$4

Béarnaise butter...\$3

Mushroom and Parmesan-crusted...\$4

Blue lump crab-topped...\$6

Blackened...\$2

Smoked mushroom butter...\$3

Caramelized mushroom and onion...\$4

Grilled asparagus...\$4

Sauteed maple corn...\$5

Overstuffed baked potato...\$5

White Cheddar mac and cheese...\$5

Spring pea risotto...\$4

Thick-cut steak fries...\$4

Fingerling au gratin...\$5

Seasonal fresh vegetable medley...\$4

Garlic mashed potatoes...\$4