

Appetizers

Crab & Shrimp Cake 8.00

Crab meat folded into a shrimp mousse and pan fried, served with a sweet chili aioli

Pork Stuffed Fried Shrooms 6.00

Golden fried mushrooms filled with Patchwork Farms Pork & three melty cheeses

Pot Roast Nachos 6.00

In house-fried corn tortilla chips, topped with slow-cooked pot roast, piled with Jack and Cheddar cheese, served with pico de gallo and sour cream

Bacon-Wrapped Shrimp Brochette 8.00

Jumbo shrimp stuffed with jalapeno and provolone cheese and wrapped in bacon, served with drawn butter

Dry-Rubbed Chicken Wings 8.00

Dry-rubbed spiced wings served with cilantro lime ranch sauce

Peel & Eat Shrimp 8.00

pound of house poached shrimp served with cocktail sauce & lemon

Soups & Salads

Chef's Soup of the Day

Our chef's fresh-made creations prepared daily

French Onion Soup 4.00

Sweet caramelized onions in a hearty beef broth topped with melted Swiss cheese

Grilled Chicken Mixed Greens Salad 6.00

Juicy grilled chicken mixed greens & lettuces, Roma tomatoes, spiced pecans and creamy goat cheese, dressed with The Berry Nutty Farms raspberry jam vinaigrette

Steakhouse Wedge Salad 8.00

Tender slices of steak, baby iceberg, crisp bacon, tomatoes, cucumber and pickled red onion, featuring our house-made bleu cheese dressing

Grilled Shrimp Caesar Salad 8.00

Grilled shrimp, chopped Romaine, Parmesan cheese, croutons and creamy Caesar vinaigrette

Sandwiches

All sandwiches served with choice of one side or Caesar or house salad

Prime Dip 9.00

Tender slices of slow roasted prime rib with provolone cheese and crispy onion straws

Burger 7.00

8 oz. burger grilled to perfection and served on a toasted bun

Add bacon – 1.00

Add mushrooms & onions – 1.00

Add cheese – American, Provolone, Cheddar, Bleu cheese or Swiss – 1.00

Bistro Chicken 8.00

Marinated grilled chicken breast topped with fresh tomatoes, caramelized onions, crisp bacon, Swiss cheese and basil pesto aioli

Pot Roast Po Boy 9.00

Slow-roasted pot roast with onions and peppers, topped with aged Cheddar

Farraddays' Creations

All entrées come with choice of soup, Caesar salad or house salad

Hand Breaded Gulf Shrimp 20.00

Eight Jumbo Gulf Shrimp, hand breaded & fried to perfection; served with a baked Idaho potato and horseradish coleslaw

🍴 **Missouri River Valley Chicken Pot Pie 16.00**

Tender pieces of local chicken with hearty vegetables and a velvety chicken cream sauce, topped with a light and flaky pastry crust

Beer-Battered Pacific Cod 16.00

Crispy cod with a sweet corn tartar sauce, served with french fries and horseradish coleslaw

🍴 **Country-Fried Pork Tenderloin 16.00**

Locally raised pork, hand-breaded and topped with peppered pan gravy, served with red skinned smashed potatoes and grilled squash

Fried Twin Lobster Tails ~ Market

Hand breaded and fried golden brown; served with citrus rice and grilled asparagus

🍴 **Butter & Herb Roasted Chicken 18.00**

Herb and butter roasted chicken breast with Marsala cream sauce, served on a bed of Asiago and roasted tomato polenta with a side of grilled asparagus

Basil Shrimp Scampi 18.00

Six butter sautéed shrimp with a lemon basil cream sauce tossed with angel hair pasta, fresh tomatoes and asparagus

🍴 **Braised Beef and Wild Mushroom Ravioli 16.00**

Slow braised beef in a hearty Toasted Oak demi-glace with wild mushroom ravioli and a side of Broccolini

Grilled Salmon 18.00

8 oz. salmon filet with a sweet and spicy pineapple glaze, served with citrus rice and sautéed Broccolini

From the Grill

Choose a cup of soup, Caesar salad or house salad & one side.

12 oz. Hand Cut Ribeye – 22.00

8 oz. Filet – 22.00

6 oz. Top Sirloin – 12.00

12 oz. KC Strip – 15.00

🍴 **House-Smoked Baby Back Ribs 14.00**

Dry rubbed baby back ribs, slow smoked for optimal flavor and tenderness
Add another 1/2 rack for \$6.00

🍴 **Hickory Smoked Pork Chop 16.00**

12 oz. smoked pork chop glazed with our house-made apple butter BBQ sauce featuring The Berry Nutty Farms apple butter

Sides 4.00

Red-Skinned Smashed Potatoes

Sautéed Broccolini

Baked Idaho Potato

Grilled Asparagus

Asiago and Roasted Tomato Polenta

French Fries

Citrus Rice

Grilled Squash

Three Cheese Mac

🍴 **Features local farm fresh ingredients**

*20% gratuity will be added for parties of eight or more.

*Consuming raw or undercooked food can be harmful to your health.