



APPETIZERS

PANKO-CRUSTED CRAB CAKE	9
Served with spicy jalapeño and apricot aioli	
COLOSSAL COCONUT SHRIMP	8
Served with Thai coconut chile sauce and pineapple salsa	
ONION RING TOWER	7
Served with roasted garlic remoulade and horseradish cream sauce	
JUMBO SHRIMP COCKTAIL	9
Accompanied by house-made cocktail sauce	
STUFFED MUSHROOMS	7
Mushrooms stuffed with Boursin cheese, pancetta, herbs and baked with a garlic herb bread topping	

SALADS

CAESAR SALAD	4
Hearts of romaine and house-made dressing, croutons and Parmesan cheese crisp	
WEDGE SALAD	4
Crisp iceberg lettuce, cherry tomatoes, cucumbers, bacon and Bleu cheese shallots	
HARVEST SALAD	4
Romaine and mixed greens, grilled mushrooms, julienned apples, spiced pecans, Bleu cheese crumbles and maple vinaigrette	

DRESSINGS

Ranch, French, Thousand Island, Bleu Cheese, Balsamic Vinaigrette,
Raspberry Vinaigrette, Fat Free Italian, Maple Vinaigrette

SOUP

CHEF'S DAILY CREATION	4
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ENTRÉES

Served with fresh baked bread, whipped butter and a garden salad

STUFFED CHICKEN BREAST 16

Dried cranberries and pecan stuffing, grilled corn and pepper succotash with mushroom demi

LOUISIANA PORK CHOP 20

Bone-in pork chop stuffed with linguisa, shrimp and corn, served with Creole cream sauce, sautéed new potatoes

FROM THE SEA

COLOSSAL FRIED SHRIMP 17

Colossal crisp fried shrimp, served with smoked Gouda mac and cheese

SALMON 20

Pan-seared and finished in the oven, placed on a bed of sautéed new potatoes and green beans

SHRIMP SCAMPI 17

Sauteed jumbo shrimp served with angel hair pasta



SMOKED ST. LOUIS-CUT RIBS

FULL RACK 20

HALF RACK 12

BBQ RIBS & BBQ CHICKEN BREAST 18

Smoked in-house, finished with Sweet Baby Ray's BBQ Sauce and served with baked potato

STEAKS

Steaks served with fresh baked bread, whipped butter,
garden salad and a choice of one side item



All steaks are certified American Grass Fed® beef from
Rain Crow Ranch, Doniphan, Missouri.

12 oz. RIB EYE	25
12 oz. NEW YORK STRIP	24
8 oz. FILET MIGNON	27
F 10 oz. SLOW-ROASTED PRIME RIB	16
FARRADDAYS BURGER	10
Flame-broiled short ribs and chuck burger	
PETIT FILET MIGNON & SHRIMP SCAMPI	27
NEW YORK STEAK & COLOSSAL FRIED SHRIMP	26
NEW YORK STEAK & SHRIMP SCAMPI	26

ADD TO ANY MEAL

SHRIMP SCAMPI	9
COLOSSAL FRIED SHRIMP	8

SIDES

GRILLED ASPARAGUS	4
JUMBO STEAK FRIES	3
MASHED POTATOES	3
BAKED POTATO	3
SAUTÉED MUSHROOMS	3
SMOKED GOUDA MAC & CHEESE	4
ANGEL HAIR PASTA	3

DESSERTS

N.Y. STYLE CHEESECAKE	7
Flavored with real vanilla beans and topped with fresh fruit	
CHOCOLATE CAKE	6
Decadent chocolate cake served warm, with warm chocolate ganache, fresh berries and vanilla bean whipped cream.	
F FARRADDAYS® SIGNATURE GOOEY BUTTER CAKE	6
An individual-sized portion of a classic dessert, topped with vanilla ice cream	
CHEF'S CREATION OF THE DAY	6

BEVERAGES

COKE PRODUCTS	2.25
FRESH BREWED COFFEE REGULAR & DECAFFINATED	2.25
ASSORTED HOT TEA	2.25
SWEET & NO-SUGAR-ADDED ICED TEA	2.25

WINE, BEER & COCKTAILS ALSO AVAILABLE

F Farraddays special item

Menu subject to change.