



BEEF À L'AMÉRICAINE

Crispy Potato Pave, Truffle Dijon, Caviar, Prime Beef Tenderloin

TUNA TARTARE

Ahi Tuna, Avocado, Wonton Crisp, House Ponzu

CRISPY PORK BELLY

Apple Cider Reduction, Sweet Potato Puree, Pickled Apple Chutney

MUSSELS

Nduja butter, Garlic, Shallots, Roasted Red Pepper, Jalapeno, Grilled Baguette



Fresh Oysters

ON THE HALF SHELL

BROILED OYSTER

Page 84 Sauce

FRIED
(Plain or Buffalo)



CHEF'S CREATION OF SOUP

Using Fresh Farm Ingredients

Specialty Salads

CAESAR

Romaine, Rustic Crouton, Parmesan Tuile

BUTTERNUT SQUASH & APPLE

Roasted Butternut Squash, Apple, Cranberry, Spiced Walnuts, Arugula, Parmesan Reggiano, Grilled Radicchio, Herb Farro, Maple Vinaigrette

OLDE FARM CHOPPED WEDGE

Chopped Iceberg, Bacon Lardons, Cucumber, Tomato, Blue Cheese, Pickled Red Onion

POMEGRANATE AND FIG

Infused Burrata, Prosciutto, Pistachio, Balsamic, Baby Kale, Roasted Garlic Vinaigrette





Seasonal items produced from The Olde Farm's Garden, Orchards, Bee Hives & Greenhouse



PRIME FILET MIGNON PRIME NEW YORK STRIP

Crispy Potato Soufflé, Potato Dumpling, Grilled Forest Mushroom, Caulilini, Caramel Onion Soubise

SEARED DUCK BREAST

Foie Gras, Spiced Poached Pear, Apple Butter, Grilled Asparagus, Blackberry Gastrique

KUROBUTA BONE IN PORK CHOP

Garlic Peppercorn Crust, Braised Apple Cabbage, Crispy Prosciutto

VEAL OSSO BUCO

Herbed Wheat Berry Risotto, Moss Berry Sauce

OLDE FARM PATTY MELT

Black and Blue Bison Melt, Point Reyes Blue Cheese, Arugula, Heirloom Tomato, Marble Rye, Sidewinders





PRAWN & POLENTA

Grilled Polenta Cake, Creamy Polenta, Creole Sauce

STURGEON

Turnip Puree, Rainbow Chard Roasted Spaghetti Squash, Brown Butter Walnut Sauce

LOBSTER STUFFED FLOUNDER

Potato Dauphinoise, Roasted Winter Squash, Sauce Bearnaise



