## THE FARM RESTAURANT

Baked Brie
House-made caramel, spiced pecans, crisp crackers.
***Portabella Mushroom
Boursin cheese, balsamic tri color pepper relish, crisp toast.
Warm Blue Cheesecake
Walnut crust, blue cheesecake, garnished with warm caramelized onions, roasted garlic, kalamata olives, capers served with flatbread crackers.

Chips \& Dip
Huron County white bean puree, red chili sauce, chipolte, cilantro \& crisp corn chips.
Arancini
Arborio rice ball, panko bread crumbs, fontina cheese, basil aioli.
***House Smoked Whitef ish Dip
Toasted walnuts, green onion, pretzel chips.
SOUP
***American Red Onion
Braised red onion, croutons, harvarti, fontina \& mozzarella cheese.

## FARM HOUSE SALAD - A LA CARTE

Wedge of Baby Iceberg $\&$ Organic Mixed Greens, topped with
apples, cucumber, carrot \& dried cranberries. Choice of Dressings: Celery Seed Vinaigrette,
Ranch, Blue Cheese \& Michigan Cherry Vinagrette

## ENTRÉES

Entrée's are accompanied by seasonal vegetables, \& homemade bread.
$\quad{ }^{* * *} 140 z$ Bone-in Ribeye Steak
Blackened Ribeye,roasted garlic mashed potatoes; Choice Roasted bone marrow butter or
Horseradish Butter.
$\quad{ }^{* * *}$ Farmer's Style Braised Beef
Braised carrots, red wine demi glace, red skin potatoes.

Forest Mushroom Chicken
Grilled chicken breast, demi, mushrooms, bacon, feta, parmesan, bread crumbs, potato gnocchi, garlic cream sauce.

Hungiarian Style Meatballs
American Wagyu ground beef $\mathcal{E}$ pork meatballs, savory paprika gravy, sour cream, roasted garlic mashed potatoes.

## ***BBQ Ribs

$1 / 2$ Rack, roasted garlic mashed potatoes.

## Local Whitefish

Pretzel crusted whitef ish, grainy mustard sauce, roasted red skin potatoes.
Balsamic \& Michigan Cherry BBQ Glazed Salmon
Pan seared salmon, balsamic, michigan cherry bbq glaze, poached michigan dried cherries, sweet potatoes, bacon \& green onions.

Vegetable Strudel
Crisp phyllo pastry, cous cous, aromatic vegetables, feta, boursin $\&$ parmesan cheese, roasted vegetable sauce.
we ***Rice Noodles
Rice noodles tossed with sautéed brussel sprouts, asparagus, spinach, broccoli, green onion \& toasted cashews, sweet chili \& soy glaze.

