

Starters
Mushroom onion soup \$9 (GF)
Creamy sweet onions and mushrooms
Soup of the Day \$9 (GF)

Lobster Wontons \$14
Cream cheese-lobster filling with pineapple-red pepper sauce
Calamari \& Zucchini \$17
Crispy fried calamari rings and tentacles and zucchini, with pepperoncini aioli
Duck Confit Spring Rolls \$18(GF)
With raspberry dipping sauce

## Appetizer Flatbreads \$16

Margherita Flatbread
Mozzarella, parmesan, house made marinara and pesto

Fig \& Pig Flatbread
Figs, prosciutto, mozzarella, goat cheese, honey, and fried rosemary

## Salads

Green Salad \$11 (GF \| V )
Mixed greens, carrot, cucumber, radishes, pumpkin seeds, and sweet onion poppy seed dressing
Caesar Salad \$11-(GF Option)
Romaine lettuce, parmesan, lemon, and croutons
Add: Chicken \$8, salmon* \$10, bacon \$3, zucchini feta cakes, \$6 cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) $\$ 2$, or fried green tomatoes $\$ 5$


## Entrees

Eggplant Roulade \$22
Marinara, mascarpone cheese, parmesan, and basil pesto
Pan Seared Scallops* \$36 (GF)
Roasted potatoes and brussels sprout hash (bacon, onions, maple syrup and habanero-bacon jam)
14-oz Prime Rib \$42 (GF)
Garlic mashed potatoes, brussels sprouts with bacon, onions and red pepper, and house au jus
Fry Farm 20oz Porterhouse* \$58 (GF)
Served with garlic mashed potatoes, brussels sprouts with bacon, onions and red peppers, finished with a house demi-glace.

Braised Leg of Lamb* \$34 (GF)
Whipped sweet potatoes, haricots verts, and mint chimichurri
Ahi Tuna Bowl \$28 (GF)
Marinated ahi tuna, avocado, scallions, cucumber, shredded carrots, topped with sesame seeds served over jasmine rice

## Chicken Piccata \$28

Pan seared chicken breast in a white wine, lemon, caper sauce over angel hair pasta with garlic bread
*Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness.

+ Fry Farm Cattle are grass fed and raised in Hancock on fields high in clover content. As a result, Waterhouse steaks have a wonderful flavor and do not have as high a fat content as commercially raised beef. We recommend ordering rare to medium.

Prior to ordering, please inform your server of any allergies. We use peanut oil and other peanut products in our kitchen. A $20 \%$ gratuity may be added to parties of 6 or more. Plating fee of $\$ 5.00$ will be applied to split dishes.
Substitutions fees apply inquire with your server.


