

DELUXE DINNER MENU

Selections must be made by noon and based on availability.

Parties of two to six may select two entrees.

First: Crab or crawfish cakes with horseradish sauce	\$6
Prosciutto wrapped Chevre w/honey mustard sauce served on spring greens	\$6
Shrimp Cocktail	\$7
Second: Garden salad w/blue cheese vinaigrette, ranch, or oil/vinegar	
Belgian Endive salad w/blue cheese vinaigrette	\$2
Main:	
grilled Filet Mignon or Rib steak - \$28/person	
grilled rack of Lamb - \$27/person	
the Farm's almost-famous BBQ Baby Back Ribs - \$25/person	
grilled maple Pork chops with homemade apple sauce - \$23/person	
grilled Meat Balls with pasta and homemade Bolognese sauce	
chicken piccata - \$20/person	
chicken parmesan with angel hair pasta and homemade marinara-	\$20/person
grilled salmon with dilled sour cream sauce - \$22/person	
note: grilled entrees may add grilled large shrimp at \$7 extra/person	
Rolls or Bread	
Choice of starch: mashed, baked, roasted potato; Jasmine rice	
Vegetable in season	
Dessert:	
Wilcox ice cream	
Homemade dessert of the Day (\$7 extra)	

Casual Dinner Menu

Selection must be ordered by noon.

1) Meadowood almost-famous cheeseburgers w/sautéed onions	\$15
chips or pasta salad or potato salad	
2) Steak sandwich	\$16
chips or pasta salad or potato salad	
3) Chicken Breast Sandwich	\$15
chips or pasta salad or potato salad	
4) Homemade Thin-crust Cheese Pizza for two	\$18
\$2 additional for toppings	

All entrees include a green salad