



CLAY HILL FARM
RESTAURANT
MODERN CUISINE › CLASSIC SETTING

Appetizers: 8

Our award-winning Lobster Bisque

Escargot en Croûte

Five snails poached in garlic butter, served in individual puff shells

Tenderloin Tips wrapped in Bacon

with chimichurri dipping sauce

Artichoke Bruschetta

Artichoke hearts chopped with parmesan cheese, garlic, fresh herbs and a hint of jalapenos.

Toasted on sliced baguettes

Seasonal Soup

Salads: 7

House

Baby spinach leaves tossed with maple vinaigrette, topped with pistachios and dried cranberries

Classic Caesar

Romaine hearts mixed with Caesar dressing topped with garlic croutons and parmesan cheese

Orange & Walnut

Baby spinach leaves and romaine hearts with poppy seed dressing


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R E S T A U R A N T

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Entrees:

Roasted Half Duckling 28

Semi-boned and served crisp over a cranberry-zinfandel sauce with red potatoes

Lemon Haddock 19

Fresh, local fillet roasted with a lemon-herb crust. Served with red potatoes

Prime Rib au jus 26

Slow cooked rib-eye served with whipped potatoes and horseradish aioli

Grilled Filet of Beef 28

*Served on a portobello mushroom cap, topped with roasted garlic bleu cheese purée.
Served with red potatoes*

Mushroom and Brie Strudel 21

Served with roasted garlic mashed potatoes and finished with a red pepper coulis

Lobster Stuffed Haddock 26

Finished with a Newburgh sauce and served with roasted potatoes

Shrimp Scampi 26

Five large shrimp sautéed with lemon, butter, white wine, and parsley. Served over pasta

Chicken Marsala 24

Presented over mushroom ravioli

All entrées served with seasonal vegetable