


CLAY HILL FARM
RESTAURANT
MODERN CUISINE › CLASSIC SETTING

Gluten Free Menu

Appetizers: 9

Grilled Shrimp Cocktail

Four large shrimp grilled to order with our own cocktail sauce

Tenderloin Tips wrapped in Bacon

with chimichurri dipping sauce

Salads: 7

House

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

Classic Caesar

Romaine hearts mixed with caesar dressing topped with parmesan cheese

Small Plates:

Flank Steak 15

Served with whole romaine leaves, crumbled bleu cheese, fried shallots and drizzled with balsamic vinaigrette

Entrees:

Roasted Half Duckling 27

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

Prime Rib Regular cut 22 Larger cut 27

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

Grilled Atlantic Salmon 21

Served on a crispy lemon-sage with red potatoes, topped with a roasted grape-balsamic gastrique

Grilled Filet of Beef 28

Served on a portobello mushroom cap, topped with roasted garlic-bleu cheese purée.

Served with roasted potatoes

Roasted Pork Tenderloin 21

Served over creamy polenta with stone ground mustard and molasses sauce

All entrées served with seasonal vegetable

An 18% gratuity may be added to parties of 6 or more

NOTE: Consumption of raw or undercooked food may increase the risk of food borne illness

AUTUMN 2009