



CLAY HILL FARM
RESTAURANT
MODERN CUISINE · CLASSIC SETTING

Gluten Free Menu

Appetizers: \$9

Grilled Shrimp Cocktail

Four large shrimp with Clay Hill cocktail sauce

Maine Sea Scallops

Citrus poached, wrapped in cucumber and topped with a smoked sesame salt. Garnished with pickled carrots

Baked Zucchini

Filled with goat cheese and lemon crumbs, drizzled with a broken olive vinaigrette and baby tomatoes

Salads: \$7

House

Baby Spinach leaves tossed with dried cranberries, pistachios and our balsamic vinaigrette

Classic Caesar Salad

Chopped hearts of Romaine served with Parmesan cheese

Seasonal Salad

Small Plates:

BBQ Pork Two Ways 12

Slow cooked baby back ribs and pulled pork, served with potato salad

Twisted Caesar 10

Chiffonade of romaine hearts with roasted red pepper, cucumber, bacon, feta cheese, and avocado

add grilled chicken 16 add grilled shrimp 18

Grilled Flank Steak 17

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

Entrees:

Roasted Duckling 28

Semi-boned and crisp served over a blueberry-merlot sauce.

Served with roasted potatoes.

Lobster Pie (Market Price)

Fresh Maine Lobster meat removed from the shell and baked in a citrus butter

Prime Rib au jus Small cut 23 Larger cut 29

Slow Roasted rib-eye served with roasted potatoes and horseradish sauce.

Mixed Grill (Market Price)

Special evening presentations served with whipped potatoes

Grilled Tenderloin of Beef 33

Hand cut filet topped with a green peppercorn demi glace served with roasted potatoes

Surf and Turf (Market Price)

Petit Filet topped with a green peppercorn sauce. Mini lobster pie baked in a citrus butter, served with roasted potatoes