



**CLAY HILL FARM**  
**RESTAURANT**  
MODERN CUISINE › CLASSIC SETTING

Starters

- Our award-winning Lobster Bisque 8
- Chilled Shrimp Cocktail 8
- Cream of Asparagus Soup 5
- Artichoke and Peccorino Crepe *with roasted red pepper and crab sauce* 9
- Classic Caesar Salad *Chopped romaine hearts tossed with our own dressing and garlic croutons* 7
- Baby Spinach Salad *with dried cranberries, pistachios and maple vinaigrette* 7

Entrées

- Grilled Salmon *topped with asparagus pesto* 26
- Prime Rib au jus with a popover *served with horseradish aioli* 28
- Chicken Picatta *Lightly breaded with a lemon-caper sauce* 18
- Lobster Stuffed Shrimp *Three large shrimp with lobster stuffing* 26
- Roasted Half Duckling *with cherry-pinot noir sauce* 27
- Fresh Haddock Fillet *topped with lemon herb crumbs* 21
- Grilled Lamb *sliced lamb served with demi-glace* 29

*Above entrées served with seasonal vegetable and roasted red potatoes*

- Roasted Vegetable Tart *with crumbled goat cheese and drizzled with a balsamic reduction* 16

Desserts 8

- Strawberry Cheesecake
- Flan *vanilla custard in a caramel sauce*
- Chocolate Mousse
- Carrot Cake
- Profiterole *Cream puff filled with ice cream, topped with hot fudge*

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

**MOTHER'S DAY DINNER**