



CLAY HILL FARM
RESTAURANT
MODERN CUISINE ▸ CLASSIC SETTING

Appetizers:

Our award-winning Lobster Bisque 8

Escargot en Croûte * 8

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

Grilled Shrimp with Cocktail Sauce * 9

Scallops wrapped in Bacon * 9

With a caramel-balsamic glaze

Pulled BBQ Pork * 9

Served on brioche with a summer slaw

Maine Lobster Salad* Market Price

Mixed with mayonnaise, tarragon, celery, and chives served in a lettuce leaf with a side of pita chips

Summer Garden Flatbread 9

Whole wheat grilled flatbread topped with local, organic vegetables, crumbled goat cheese and drizzled with a balsamic reduction

Salads:

House * 7

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

Classic Caesar * 7

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

Seasonal Salad * 8

A Note from the chef:

Our meat and chicken are all-natural, grass fed and hormone free, and our fish is either wild or sustainably farmed. We are proud to provide the *best-for-you* food that our community has to offer.

At Clay Hill Farm, we are committed to exploring new ways to reduce waste and protect our natural resources. We celebrate all shades of green in this process, as small collective steps can lead to big changes in environmental impact reduction.


CLAY HILL FARM

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 blueberry-merlot sauce with roasted new potatoes

Prime Rib au jus * 27

Slow cooked rib-eye served with a baked potato and chive-sour cream

Limited Availability

Roasted Haddock 19

Fresh, local fillet roasted with a lemon-herb crust. Served with jasmine rice pilaf

Grilled Filet of Beef * 33

Served on a Portobello mushroom cap and topped with roasted garlic and bleu cheese. Served with roasted potatoes

Chicken Breast 23

Pan-seared Statler server over polenta with olives, spinach, pancetta and roasted red pepper

Seafood Francaise 29

Fresh Maine Lobster, shrimp, and scallops sautéed with shallots, tarragon and Dijon mustard in a light cream sauce served over fresh pasta

Pan Seared Day Boat Cod * 25

Served over whipped potatoes and finished with a crab coconut curry sauce

Vegetarian Special

Influenced by a walk through the garden

Nightly Lamb Special Market Price

<p>Chef's Complete Dinner: <i>Make any entrée a four-course meal with Lobster Bisque, House salad and your choice of dessert for an additional \$18 (no substitutions)</i></p>

Entrees are served with seasonal vegetable that may be topped with nuts.

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

*** Gluten Free Options (Please tell your server if you need gluten free preparations)**

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

Summer Menu