



CLAY HILL FARM
RESTAURANT

MODERN CUISINE ▸ CLASSIC SETTING

Monday & Tuesday Wine Dinner Special
Bottle of Red or White House Wine

Choice of one:

Our award-winning Lobster Bisque

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

Entrees:

Roasted Haddock

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

Chicken Breast *

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

Prime Rib au jus *

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

Vegetarian Special

Influenced by a walk through the garden

Dessert & Coffee

\$59 per couple *plus tax and gratuity*

NOTE: Not available with promotional Gift Certificates or other discount offers

18 % Gratuity will be added to parties of six or more

A note from the chef:

Our meat and chicken are all natural, grass fed and hormone free.

Our fish is either wild or sustainably farmed.

At Clay Hill Farm, we are committed to exploring new ways to reduce waste and protect our natural resources.

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

Wine Dinner Menu



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