

  
**CLAY HILL FARM**  

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**RESTAURANT**  

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MODERN CUISINE › CLASSIC SETTING

*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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