

  
**CLAY HILL FARM**  

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**R E S T A U R A N T**  

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MODERN CUISINE › CLASSIC SETTING

**Appetizers: 8**

Our award-winning Lobster Bisque

Escargot en Croûte

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

Chicken Liver Pâté

*Served with toasted bread, pickled onion, stone ground mustard, cornichons and capers*

Gruyere and Caramelized Onion Crêpe\*

*With Crimini mushroom sauce*

Shrimp Fritters

*With a chipotle dipping sauce*

Seasonal Soup

**Salads: 7**

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*

Seasonal

***Planning an event?***

*Clay Hill Farm specializes in:*

*Weddings*

*Private Parties*

*Anniversaries*

*Birthdays*

*Corporate Dinners*

*Additional information available at the front desk  
or online at [www.clayhillfarm.com](http://www.clayhillfarm.com)*

***Every moment a special occasion***

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

**Entrees:**

Roasted Half Duckling 28 \*

*Semi-boned and served crisp over a cranberry-zinfandel sauce with roasted potatoes*

Grilled Rib Eye Steak \* 26

*With roasted shallot and rosemary butter served with roasted potatoes*

Cod Chowder 23

*Local Filet with a potato crust served with steamed baby clams in a Chowder broth*

Prime Rib au jus 26 \*

*Slow cooked rib-eye served with roasted potatoes and horseradish aioli*

*Limited Availability*

Lemon Haddock 19

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

Vegetarian North African Couscous Stew 16

*Stew made with chick peas, cauliflower, tomatoes, carrots and peas*

*Add Grilled Lamb Chops cut from the rack to the above stew 29*

Seafood Stuffed Jumbo Shrimp 21

*One crabmeat and one lobster stuffed shrimp served with jasmine rice and drawn citrus butter*

Grilled Chicken Breast \* 17

*Served over creamy polenta with a putanesca sauce*

***Chef's Complete Dinner:** Make any entrée a four-course meal with Lobster Bisque, House salad and your choice of dessert (for an extra \$16)*

*All entrées served with seasonal vegetable  
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*

**Winter Menu**