


CLAY HILL FARM
RESTAURANT
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

Tenderloin Tips wrapped in Bacon *

with chimichurri dipping sauce

Artichoke Bruschetta

*Artichoke hearts chopped with parmesan cheese, garlic, fresh herbs and a hint of jalapenos.
Toasted on sliced baguettes*

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

Orange & Walnut *

Baby spinach leaves and romaine hearts with poppy seed dressing

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*

Every moment a special occasion


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Entrees:

Roasted Half Duckling 28 *

Semi-boned and served crisp over a cranberry-zinfandel sauce with red potatoes
Suggested wine: Four Vines, Old Vine Cuvee Red Zinfandel

Lemon Haddock 19

Fresh, local fillet roasted with a lemon-herb crust. Served with red potatoes
Suggested wine: Beringer, Founder's Estate Sauvignon Blanc

Prime Rib au jus 26 *

Slow cooked rib-eye served with whipped potatoes and horseradish aioli
Suggested wine: DeLoach Pinot Noir

Grilled Filet of Beef 28 *

Served on a portobello mushroom cap, topped with roasted garlic bleu cheese purée.
Served with red potatoes
Suggested wine: Clos du Bois Cabernet Sauvignon

Mushroom and Brie Strudel 21

Served with roasted garlic mashed potatoes and finished with a red pepper coulis
Suggested wine: Lindemans Bin 50 Shiraz

Lobster Stuffed Haddock 26

Finished with a Newburgh sauce and served with roasted potatoes
Suggested wine: Bernardus Chardonnay

Shrimp Scampi 26

Five large shrimp sautéed with lemon, butter, white wine, and parsley. Served over pasta
Suggested wine: LaGaria Pinot Grigio

Chicken Marsala 24

Presented over mushroom ravioli

***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)*

***Three Course Rustic New England Dinner:** Nightly Presentations \$25*

*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