


CLAY HILL FARM

R E S T A U R A N T

MODERN CUISINE › CLASSIC SETTING

APPETIZERS 8:

OUR AWARD-WINNING LOBSTER BISQUE



ESCARGOT EN CROÛTE

Five snails poached in a light Pernod cream and shaved fennel

WILD MUSHROOM TERRINE

with micro greens and truffle oil crostini

WHISKEY SMOKED SHRIMP COCKTAIL *

with a spicy remoulade

WINTER SOUP



SALADS 8:

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 SALAD



= CONTAINS MADE-IN-MAINE INGREDIENTS SUPPORTING LOCAL GROWERS



= CONTAINS ORGANIC INGREDIENTS

*= GLUTEN FREE PREPARATIONS AVAILABLE, PLEASE TELL YOUR SERVER

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE
NOTE: CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY INCREASE
THE RISK OF FOOD BORNE ILLNESS



CLAY HILL FARM

RESTAURANT

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ENTREES:

SEARED DUCK BREAST AND LEG CONFIT * 29

Sun-dried cherry chutney served with roasted fingerlings potatoes
SUGGESTED WINE: MALBEC 7

LEMON HADDOCK  22

Maine fillet, topped with lemon-herb crumbs and served with
jasmine rice

SUGGESTED WINE: BERINGER'S SAUVIGNON BLANC 7

PRIME RIB AU JUS  * 29

Slow cooked, all-natural, 14-16 ounce, served with mashed
potatoes and horseradish aioli (Limited Availability)

SUGGESTED WINE: FOUR VINES RED ZINFANDEL 8

GRILLED NEW YORK STRIP  * 31

All-natural, grass fed, porcini dusted 12 ounce sirloin and grilled
with a thyme gnocchi and truffled demi glace

SUGGESTED WINE: CABERNET 8

PORK LOIN * 24

Stuffed with a sun-dried fruit and fig balsamic demi glace and celery
root puree

SUGGESTED WINE: DELOACH PINOT NOIR 8

BLUE CRAB & MUSHROOM PASTA * 23

Blue Crab, brandy, and thyme cream tossed with Fettucini

ROASTED CHICKEN THIGHS  * 19

Yukon gold mashed potatoes, pan gravy, confit garlic and wilted
spinach

SUGGESTED WINE: SHIRAZ 6

GRILLED VEGETABLE NAPOLEON  * 18

Grilled Vegetables served on a crispy polenta cake drizzled with
aged balsamic reduction and chive infused olive oil

SUGGESTED WINE: MERLOT 9

GRILLED SHRIMP 27

Served on leek and butternut squash risotto finished with a port
wine reduction

MOST ENTRÉES SERVED WITH SEASONAL VEGETABLE MAY BE TOPPED WITH NUTS

CHEF'S COMPLETE DINNER:

MAKE ANY ENTRÉE A FOUR-COURSE MEAL WITH LOBSTER BISQUE, HOUSE SALAD,
AND YOUR CHOICE OF DESSERT
FOR AN ADDITIONAL \$19
(NO SUBSTITUTIONS)