



FARMERS & FISHERS

Three-Course Dinner Menu # 1

\$36 per person

First Course

choose 1 item for your guests' menus

House Salad

field lettuces with red pepper, heirloom tomatoes, radish, and house dressing

Seasonal Soup

Second Course

choose 3 items for your guests' menus for groups over 30 create a duet

Pan-Roasted Chicken with Lemon, Rosemary and Thyme

served with whippers and today's vegetable

Beef Medallions with Housemade Steak Sauce

served with whippers and today's vegetable

Sea Salt and Pepper Grilled Fish of the Day

served with farmhouse rice-a-roni and today's vegetable

Goat Cheese Ravioli

housemade ravioli with orange-herb butter sauce, fennel, fresh-cracked pepper and Parmesan cheese

Third Course

choose 1 item for your guests' menus

Key Lime Pie

Banana Cream Pie

Chocolate Cream Pie

All menus, selections and prices are subject to change due to availability.



Three-Course Dinner Menu #2

\$48 per person

First Course

choose 1 item for your guests' menus

House Salad

field lettuces with red pepper, heirloom tomatoes, radish, and house dressing

Goat Cheese Watercress Salad

roasted beets, green beans, tomatoes, spinach and watercress w/house dressing

Seasonal Soup

Second Course

choose 3 items for your guests' menus for groups over 30 create a duet

Farmhouse Crispy-Skin Duck Breast

served with farmhouse rice-a-roni and today's vegetable

Goat Cheese Ravioli

housemade ravioli with orange-herb butter sauce, fennel, fresh-cracked pepper and parmesan cheese

Housemade Papardelle, Heirloom Tomatoes and Roasted Garlic

Salmon Simple Style

sea salt and cracked black pepper and fresh lemon

Rum Raisin Glazed Pork

slowly braised until tender then mopped with savory and sweet rum raisin glaze and served with whippers and the vegetable of the day

Hawaiian-Marinaded Ribeye

served with whippers and fresh golden pineapple salad

Third Course

choose 2 items for your guests' menus

Coconut Cream Pie

Key Lime Pie

Banana Cream Pie

Chocolate Cream Pie

Chocolate Peanut Butter Cream Pie

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Three-Course Dinner Menu #3

\$55 per person

First Course

choose 2 items for your guests' menus

House Salad

field lettuces with red pepper, heirloom tomatoes, radish, and house dressing

“Living Green” Butter Head Blue Salad

tender butter lettuce with heirloom tomatoes and tangy blue cheese dressing

Seasonal Soup

Second Course

choose 3 items for your guests' menus for groups over 30 create a duet

Farmhouse Crispy-Skin Duck Breast

served with farmhouse rice-a-roni and the vegetable of the day

Pan-Roasted Chicken with Lemon, Rosemary and Thyme

served with Yukon gold whippers and the vegetable of the day

Maryland Jumbo-lump Crabcakes

served with Yukon gold whippers and the vegetable of the day

Salmon Simple Style

sea salt and cracked black pepper and fresh lemon

Dry Rubbed Cattleman's Ribeye Chop

14-oz certified Angus Ribeye chop and served with whippers and the vegetable of the day

Third Course

choose 2 items for your guests' menus

Coconut Cream Pie

Key Lime Pie

Banana Cream Pie

Chocolate Cream Pie

Chocolate Peanut Butter Cream Pie

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FARMERS & FISHERS

Five-Course Dinner Menu

\$85 per person

First Course

Ahi Tuna Rollups

fresh Ahi tuna rolled around crisp matchstick veggies and ripe avocado
then lightly seasoned with sesame

Second Course

Passion Fruit Sorbet

Third Course

Caesar Salad

Fourth Course

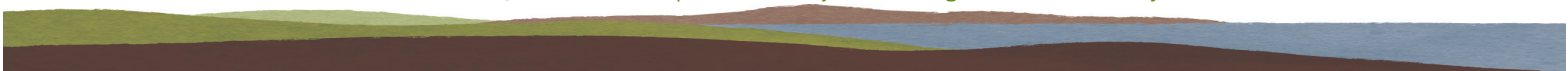
Duet of Filet and Crab Cakes

Fifth Course

Cherries Jubilee

served with ice cream

All menus, selections and prices are subject to change due to availability.





FARMERS & FISHERS

Children's Menu Options

Available in addition to the set-menu options.

Baby Cheeseburgers

ground-to-order beef with Tillamook cheddar on our housemade butter bun with special sauce; available in 3, 6 or 9 and served with housemade French fries.

\$9 / \$14 / \$18

Big Country Crunchy Chicken Tenders

giant, crunchy tenders with blue-cheese dressing served with our thick-cut onion rings and housemade mustard-seed ketchup

\$12

Three Cheese Pizza

fontina, hand-stretched mozzarella and Parmesan cheeses with tomato sauce and fresh basil

\$11

Artisan Pepperoni Pizza

our classic Three Cheese Pizza topped with Vermont Smoke and Cure pepperoni

\$13

Grilled Cheese Sandwich

with French fries, soup or salad

\$10

Plain Pasta

linguine noodles tossed in butter

\$10

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