

ENTREES

Local Lamb Chops v • gf

Seared Elly's Acres Farm Lamb Rack With Hummus, Tabbouleh, Curried Potatoes, And Tzatziki 38

Green Acres Delmonico 14oz gf

Grilled Delmonico Steak With Roasted Local Potatoes, Balsamic Cipollini Onions, Oven Dried Cherry Tomatoes And A Red Wine Demi Glace 48

Pan Seared Sea Scallops gf

Pan Seared U10 Georges Banks Sea Scallops With Asiago And Oven Dried Tomato Risotto, Persillade, Speck, Micro Basil And A Lemon-Thyme Buerre Blanc 36

Filet Mignon 8oz

Grilled 8oz Filet Mignon With Butternut Squash Puree, Bacon-Brussel Sprouts Hash, Frizzled Onions And Red Wine Demi-Glace 44

Green Acres Short Ribs gf

Slow-Cooked Short Ribs Served With Bleu Cheese Mashed Potato, Port Wine Poached Pear, Crumbled Bleu Cheese And Pan Jus 38

Lobster Spanakopita

Maine Lobster Meat, Spinach, Jones Family Farm Feta Cheese And Roasted Shallot Wrapped In Filo Dough Baked Golden Brown, Served Over A Lobster-Tomato Cream Sauce 42

Local Mushroom Tagliatelle v

Sautéed Local Fruit Of The Fungi Mushrooms With English Peas, Crushed Plum Tomatoes, Parmesan, Jones Family Farm Cream Cheese, Garlic And Shallots Tossed In A Madeira Wine Cream Sauce Topped With Shaved Asiago 28

HOW IT'S DONE...

Rare = Cool, Purple Center | *Medium Rare* = Warm, Red Center | *Medium* = Hot, Pink Center
Medium Well = Hot, Light Pink Center | *Well* = Hot, Grey Center

SIDES

All Sides Are Vegetarian and Gluten Free

Sautéed Local Mushrooms 6
Baked Sweet Potatoes 6
Parmesan truffle Steakhouse Fries 6
Roasted Garlic, Kuyahoorra Cheese-Mashed Potatoes 7

Local Harvest Vegetables 6
Macaroni And Cheese (*gf on request*) 7
Baked Russet Potato 6
Roasted Asparagus 7
Herb roasted Yukon Gold Potatoes 6

STARTERS

Point Judith Calamari

Point Judith Calamari With Banana Peppers, Orange Glaze Over Mixed Greens With Marinara Sauce 14

Tuna Trio

Tuna Sashimi With Sushi Rice, Seared Coconut Tuna With Pineapple Beurre Blanc and Tuna Poke with Sesame Seaweed \$16

Local Mushrooms

From Fruit Of The Fungi-Trumpet, Lion's Mane, Shitake, and Oyster Mushrooms Sautéed With Garlic, Parsley, Jones Family Farm Goat Cheese And Madeira Wine. Served With Rosemary-Lemon Cashew Puree And Root Beer Foam \$14

Shrimp Cocktail (5) gf

Jumbo Gulf Shrimp, House Cocktail Sauce 16

Oysters On The Half (6) gf

Oysters, Cocktail Sauce, Mignonette, Hot Sauce, Grilled Lemon 18

Pork Belly

Soy Marinated, Braised Pork Belly With A Sweet Sesame-Hoisin Glaze, Daikon Radish Slaw and Micro Radish Greens 14

Green Acres is a family owned Black Angus Beef farm in Marathon, NY where we take special care to feed and raise the best quality beef in a wholesome and humane environment. They are fed only natural products and are never given hormones.

SALADS

Warm Root Vegetable & Bleu Cheese gf

Red Beet, Black Radish, Baby Turnips, Carrot, Parsnip And Purple Radish In A Honey-Sherry Vinaigrette With Lively Run Bleu Cheese And Micro Radish Greens 13

Caesar Salad

Crisp Romaine, Signature Caesar Dressing, Asiago Cheese, White Anchovy And Crostinis 12

Seasonal Salad v • gf

Fresh Baby Arugula Tossed In A Sherry Vinaigrette With Butternut Squash, Roasted Fennel, Dried Cranberries, Candied Walnuts And Jones Family Farms Feta Cheese 12

House Salad v • gf

Local Mixed Greens, Cucumber, Tomato, Pickled Red Onion And Herb Croutons Tossed With Our House Vinaigrette 6

SOUPS

French Onion Gratinée

Savory French Onion Soup With Ciabatta Croutons Topped With Gruyère Cheese And Baked To A Golden Brown 8

Borscht

Traditional Beet Soup Garnished with Jones Family Farm Cream Cheese And Fennel 8

gf - Gluten Free • v - Vegetarian

20% Auto gratuity for parties of 6 or more