

# The Farmhouse Bistro

## Appetizers

### Baked French Onion Soup

With caramelized onions and croutons; topped with melted Gruyere cheese 9

### Pumpkin and Asparagus Crab Bisque

Topped with cinnamon crème fraiche Cup 7 Bowl 10

### Shrimp and Crab Martini

Chilled jumbo shrimp and jumbo lump crab meat in a tangy vodka cocktail sauce 13

### Hummus & Brie en Croute

With assorted flat breads and fresh fruits 12

## Salads

### Bistro Salad

Our signature salad with fresh baby spinach, bleu cheese crumbles, caramelized pancetta bits, fresh strawberries, and candied pecans; with our specialty strawberry vinaigrette Appetizer 8.50 Entrée 14

### Caesar Salad

Fresh hearts of romaine with homemade garlic croutons, Romano cheese, and anchovies; tossed in a tangy Caesar dressing Appetizer 8 Entrée 12

### Spring House Salad

Baby spring field greens with red onions, heirloom tomatoes, English cucumbers, baby carrots, and baby bell peppers; served in a homemade champagne vinaigrette Appetizer 8 Entrée 12

*The following may be added to all entrée salad selections  
grilled salmon 7 grilled chicken 6 grilled shrimp 9*

# The Farmhouse Bistro

## Entrées

- Forty Garlic Chicken** 22  
French-cut chicken breast with whole roasted garlic cloves and fresh thyme in a sweet vermouth broth; served with roasted red bliss potatoes and chargrilled vegetables
- Seafood Pescatore** 29  
Shrimp, clams and mussels in a spicy tomato Pomodoro sauce with fresh basil and garlic; served over linguine
- Blackened Chicken and Broccoli Alfredo** 22  
With fresh Roma tomatoes in a parmesan cream sauce; served over fettucine
- New York Sirloin** 27  
Seasoned ten-ounce sirloin chargrilled to perfection; layered with a shiitake mushroom cognac demi-glace; served with roasted red pepper mashed potatoes and sautéed spinach
- Horseradish Encrusted Salmon** 25  
Pan-seared salmon filet topped with a caramelized apple buerre blanc sauce; served with creamy risotto, grilled asparagus, and fresh peppers
- Grilled Vegetable Pasta Primavera** 18  
Grilled zucchini, baby yellow squash, bell peppers, carrots, Roma tomatoes, and fresh baby spinach; served in a roasted garlic and lemon citrus broth

# The Farmhouse Bistro

## Sandwiches

**Farmhouse Chopped Sirloin Burger** **14**  
Made with chopped short ribs and chuck steak; flame-grilled on a toasted focaccia roll with lettuce and tomato; served with roasted red bliss potatoes and homemade bleu cheese and raisin coleslaw

**Grilled Chicken Sandwich** **16**  
Six-ounce chicken breast marinated in fresh herbs; served on a toasted focaccia roll; with roasted red bliss potatoes and bleu cheese and raisin coleslaw

*Add your favorite toppings*

*Avocado 2*

*Cheddar or swiss cheese 1*

*Bacon 2*

**Southwest Vegetarian Black Bean Burger** **14.50**  
Homemade burger consisting of black beans, caramelized onions, poblano peppers, pepper jack cheese, and fresh cilantro with a hint of cumin; on a toasted focaccia roll; served with roasted red bliss potatoes and homemade bleu cheese and raisin coleslaw

**Abbey's Grilled Chicken Quesadilla** **15**  
Grilled chicken sliced and layered with roasted poblano chilies, melted pepper jack cheese, and caramelized onions in a grilled spinach tortilla; served with our Chef's famous pineapple-infused pico de gallo

## Selections for Children

**Chicken Fingers with French fries** **10**

**Pasta with red sauce or butter** **9**

# The Farmhouse Bistro

*Just ask your server if you would like to take your dessert to the theatre*

## Desserts

### **Coppa Mascarpone 10**

A chocolate cream followed by a smooth mascarpone cream; topped with Amaretto cookie crumbs and chocolate curls

### **Sorbet Ripieno 9**

Italian sorbets in the natural fruit shell; lemon or orange flavor

### **Key Lime Cheesecake 7**

### **Apple Crisp 8**

Served with a scoop of vanilla ice cream

**Enjoy your dessert with a cappuccino or espresso  
Available in decaffeinated**