

The Farmhouse Bistro

Appetizers

Baked French Onion Soup	9
With caramelized onions and croutons; topped with melted Gruyere cheese	
Pumpkin and Asparagus Crab Bisque	Cup 7 Bowl 10
Topped with cinnamon crème fraiche	
Crispy Calamari	13
Served with cilantro aioli and lemon	
Oven-Baked Brussels Sprouts	12
Tossed with olive oil and lemon; encrusted with black pepper and Romano cheese	

Salads

Bistro Winter Salad	Appetizer 8.50 Entrée 14
Our signature salad with fresh baby spinach, bleu cheese crumbles, caramelized pancetta bits, sundried cherries, and candied pecans; with our specialty melba vinaigrette	
Caesar Salad	Appetizer 8 Entrée 12
Fresh hearts of romaine with homemade garlic croutons, Romano cheese, and anchovies; tossed in a tangy Caesar dressing	
Spring House Salad	Appetizer 8 Entrée 12
Baby spring field greens with red onions, heirloom tomatoes, English cucumbers, baby carrots, and baby bell peppers; served in a homemade champagne vinaigrette	

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

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Entrées

Roasted Chicken Madeira	22
Roasted chicken breast topped with a mushroom-madeira wine sauce; served over roasted garlic mashed potatoes and roasted root vegetables	
Crab and Old Bay Macaroni & Cheese	25
Macaroni mixed with lump crab, shredded gruyere, and sharp cheddar cheese; baked to perfection and topped with a crust of crushed oyster bay crackers and parmesan cheese	
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	
Coquilles Saint Jacques Scallops	29
Broiled scallops in a dry vermouth veloute sauce; served with spinach, mashed potatoes, and sundried tomatoes	
Horseradish Encrusted Salmon	25
Pan-seared salmon filet topped with a caramelized apple buerre blanc sauce; served with creamy risotto, fresh spinach, and peppers	
Boursin & Wild Mushroom Risotto	19
Fresh wild mushrooms in a creamy Boursin cheese sauce	
Add grilled chicken	25
Grilled Vegetable Pasta Primavera	18
Grilled zucchini, baby yellow squash, bell peppers, carrots, Roma tomatoes, and fresh baby spinach; served in a roasted garlic & lemon citrus broth	

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Lighter Fare

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	
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	
Vegetarian Chili	15
Fire-roasted 7-bean chili; topped with melted whole cheddar cheese; served with tortilla chips and sour cream	

Selections for Children

Chicken Fingers with French fries	10
Pasta with red sauce or butter	9

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

Desserts

Coppa Mascarpone	10
chocolate cream followed by a smooth mascarpone cream; topped with Amaretto cookie crumbs and chocolate curls	
Ricotta & Pistachio Cake	10
Key Lime Cheesecake	7
Peach Melba Crisp	8
Served with a scoop of vanilla ice cream	

Enjoy your dessert with a cappuccino or espresso
Available in decaffeinated