

SOMETHING FIRST

Jumbo Shrimp Cocktail 16 4 jumbo shrimp served with house cocktail sauce.

Escargot 11

Baked in garlic butter, with melted Swiss cheese.

Scallops Wrapped in Bacon 14 Fresh sea scallops wrapped in crisp bacon with a maple glaze.

Baked Potato Skins 9
Stuffed with Monterey Jack, cheddar cheese and bacon, topped with scallions and diced tomatoes.

FRESH GARDEN SALADS

Spinach Salad 10Baby spinach, marinated mushrooms, diced red onion, feta cheese and candied walnuts topped with poppy seed vinaigrette dressing.

Caesar Salad 11

Crisp romaine lettuce tossed with creamy Caesar dressing topped with shaved Parmesan cheese. Add anchovies (add 1.00)

Homestead Bistro Salad 13 Mixed greens, crumbled bacon, feta cheese, diced tomatoes, onion and sliced egg.

Greek Salad 11

Mixed greens, tomatoes, cucumbers, onion, Kalamata olives, feta cheese and pepperoncini with our house Greek dressing.

Mediterranean Chopped Salad 12 Mixed greens, kalamata olives, red onion, cucumber, tomato, chick peas and feta cheese tossed with house balsamic vinaigrette.

Top any salad with one of these grilled items...
Salmon 14 • Chicken 9 • Shrimp 12
Marinated Steak Tips 14

FLATBREAD PIZZA

Cheese and Tomato 14
Traditional red sauce and shredded mozzarella.

Meat Lovers 18
Marinara sauce, mozzarella, hamburg, pepperoni, bacon, ham and sausage.

Vegetarian 16 Broccoli, onion, spinach, mushroom & peppers.

Hawaiian 16 Cheese flatbread topped with pineapple & ham.

Fratello's Pizza 16 Spinach, feta, pepperoni, sausage, mozzarella and tomato sauce.

Barbeque Chicken 17
BBQ sauce, grilled chicken, red onion, scallion and mozzarella.

Buffalo Chicken 17 Grilled chicken, house buffalo sauce, red onion, bleu cheese crumbles, and mozzarella cheese.

ENTRÉES

Chicken Marsala 21

Boneless chicken sautéed with fresh mushrooms and Marsala wine sauce.

Roasted Half Chicken 21 Roasted & seasoned half chicken, baked golden brown.

B.B.Q Baby Back Ribs Half Rack 21 Full Rack 29 Homestead house specialty, slow cooked to perfection - Falling off the bone.

Roast Prime Rib of Beef 32 12 oz slow roasted choice rib-eye.

Seafood Trio 28

Two jumbo shrimp, sea scallops, and haddock, baked in lemon butter.

Fresh Haddock 22
Fresh haddock fillet offered broiled in lemon butter.

Broiled Salmon 23

Fresh salmon fillet broiled in lemon butter.

Chicken and Broccoli Alfredo 25 Boneless chicken and fresh broccoli sautéed with a blend of cream, butter and Parmesan cheese tossed with gluten-free pasta.

Seafood Alfredo 34Shrimp, scallops, and fresh Maine lobster sautéed with a blend of cream, butter, and parmesan cheese tossed with gluten-free penne

Filet Mignon 34 8 oz center cut Black Angus tenderloin, succulent and flavorful.

New York Sirloin 34 12 oz. center cut Black Angus New York strip with rich marbling and juicy tenderness.

Grilled Homestead Steak Tips 29
Beef tips marinated in our steakhouse marinade, grilled, and served with your choice of two sides.

Roasted Vegetable Salmon 27 Grilled Salmon served over grilled harvest vegetables & chickpea salad with honey chipotle Beurre Blanc.

Mac&Cheese 17

Gluten-free pasta baked in our rich cheese blend Lobster 34 BBQ Pork 22 Grilled Buffalo Chicken 22

Classic Cheeseburger 16 Choice of American, Cheddar, Swiss, or Mozzarella on a gluten-free bun.

Side Choices Baked Potato • Mashed Potato Chef's Vegetable • Broccoli • Garden Salad Caeser Salad • Asparage (add 1.50) GF Penne (add 2)

We offer this menu as a service to our guests. The Homestead is not a gluten free environment. Our staff has not been trained on the complexities of celiac disease. While we make every effort to avoid cross contamination, we cannot be responsible for trace amounts of gluten.

