

SOMETHING FIRST

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

Escargot 12Baked in garlic butter, with melted Swiss cheese.

Scallops Wrapped in Bacon 15 Fresh sea scallops wrapped in crisp bacon with a maple glaze.

Baked Potato Skins 10Stuffed with Monterey Jack, cheddar cheese and bacon, topped with scallions and diced tomatoes.

FRESH GARDEN SALADS

Spinach Salad 11

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

Caesar Salad 12 Crisp romaine lettuce tossed with creamy Caesar dressing topped with shaved Parmesan cheese. Anchovies upon request

Homestead Bistro Salad 14 Mixed greens, crumbled bacon, feta cheese, diced tomatoes, onion and sliced egg.

Greek Salad 12

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 10 • Shrimp 13
Marinated Steak Tips 15

FLATBREAD PIZZA

Cheese 15
Traditional red sauce and shredded mozzarella.

Meat Lovers 19
Marinara sauce, mozzarella, hamburg, pepperoni, bacon, ham and sausage.

Vegetarian 17 Broccoli, onion, spinach, mushroom & peppers.

Hawaiian 17 Cheese flatbread topped with pineapple & ham.

Fratello's Pizza 18 Spinach, feta, pepperoni, sausage, mozzarella and tomato sauce.

Barbeque Chicken 18 BBQ sauce, grilled chicken, red onion, scallion and mozzarella.

Buffalo Chicken 18 Grilled chicken, house buffalo sauce, red onion, bleu cheese crumbles, and mozzarella cheese.

Steak & Cheese 21 Creamy Alfredo sauce shaved steak & mozzarella topped with mushrooms, onions & peppers.

ENTRÉES

Chicken Marsala 22
Boneless chicken sautéed with fresh mushrooms and Marsala wine sauce.

Roasted & seasoned half chicken, baked golden brown.

B.B.Q Baby Back Ribs Half Rack 22 Full Rack 30 Homestead house specialty, slow cooked to perfection - Falling off the bone.

Roast Prime Rib of Beef 33 12 oz slow roasted choice rib-eye.

Seafood Trio 29Two jumbo shrimp, sea scallops, and haddock, baked in lemon butter.

Fresh Haddock 23
Fresh haddock fillet offered broiled in lemon butter.

Broiled Salmon 25

Fresh salmon fillet broiled in lemon butter.

Chicken and Broccoli Alfredo 26 Boneless chicken and fresh broccoli sautéed with a blend of cream, butter and Parmesan cheese tossed with gluten-free pasta.

Seafood Alfredo 35 Shrimp, scallops, and fresh Maine lobster sautéed with a blend of cream, butter, and parenesan cheese tossed with gluten-free penne pasta.

Filet Mignon 38 8 oz center cut Black Angus tenderloin, succulent and flavorful.

New York Sirloin 35 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 28 Grilled Salmon served over grilled harvest vegetables & chickpea salad with honey chipotle Beurre Blanc.

Mac&Cheese 18
Gluten-free pasta baked in our rich cheese blend
Lobster 34 Grilled Buffalo Chicken 24

Classic Cheeseburger 17 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 • Asparagus (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.

