

The Farm After 3pm

Appetizers

Nacho Numero Uno (loaded)
 Whole \$12.00
 Half Order \$8.75
 Add Chicken or Chili \$2.50

Tex Mex Nacho
 A smooth bean dip layered on toasty corn tortilla chips with melted cheese and topped with Pico de Gallo salsa.
 Whole \$12.25 (Half \$9.00)

Campbell Creek Trio \$11.25
 Potato skins, Mozzarella sticks, and chicken strips.

Grilled Quesadilla \$9.50 (\$12.25 w/chicken)
 Cheddar, tomato, and green onion.

Alaskan Crab Cakes \$13.75
Golden Calamari \$11.00
Teriyaki Sirloin Strips \$11.00
Mozzarella Sticks \$11.00
Steamed Northwest Clams \$19.00
Stuffed Potato Skins \$11.00
Alaskan Shrimp Cocktail \$10.25
 Lightly breaded with a zesty flavor

Full Crock o' Onion Soup \$7.25
 A hearty broth stocked full of julienne-cut California onions topped with toasted bread and baked over with fresh Provolone cheese.

Grilled Gourmet Burritos
 Served with rice, fresh salsa, sour cream and black bean Pico de Gallo.

Philadelphia Style Steak Burrito \$15.00
 Philly steak, onions, green peppers and Provolone cheese

Grilled Chicken \$15.00
 Chicken, roasted garlic, grilled onions, red and yellow peppers and Monterey Jack cheese.

Alaskan Halibut \$16.75
 Alaska halibut, Pico de Gallo, chipotle sauce, and Monterey Jack cheese.



Alaskan Oysters

Fresh Shucked Oysters on the 1/2 shell
 with sliced lemon and garlic butter
 single/\$3.00 (1/2 dozen/\$15.00, dozen/\$22.00)

Fresh Pacific Oyster Signature Recipes
HOT, HOT, HOT oven-baked
Downtown - mushrooms, leeks, garlic, butter and sage
Rockefeller - spinach, bacon and Pernod (*no Hollandaise*)
 single / \$4.50 (1/2 dozen / \$18.75)

Dinner Entrées

Served with a garlic breadstick and a choice of two sides.


Sides


Baked potato, rice pilaf, french fries, onion rings, fire fries, sweet potato fries, steamed vegetables, garden salad, and coleslaw.

16oz Grilled Rib-Eye Steak \$27.00
 The biggest and baddest steak in town with just a touch of tex-mex flavor.

Charbroiled USDA Sirloin \$20.00
 USDA 8 oz. ranch-grade sirloin topped with steak butter.

Emeril's Dry Rubbed New York Strip \$25.00
 12 oz. strip carved from an aged USDA loin, rubbed with Emeril's signature spice before hitting the flames.

Charbroiled Sirloin & Alaskan Salmon \$25.00 
 USDA 8oz ranch-grade sirloin broiled to order, and a charbroiled Alaskan salmon fillet.
 Substitute halibut fillet in place of salmon \$28.50

Charbroiled Alaskan Halibut & Salmon Combo \$24.00 
 A fillet of each, the best Alaska has to offer.

Chicken & Shrimp Kabob \$18.00
 Tender chicken breast and shrimp kabob grilled and roasted in a blend of fresh cilantro, garlic and lime.

Mothers Smothered Chicken \$17.00
 Marinated chicken breast smothered in Monterey Jack cheese, bacon, sautéed mushrooms, peppers and onions.

Teriyaki Chicken & Shrimp Kabob \$18.00
 Tender chicken breast and shrimp kabob grilled in a caramelized marinade to create a sweet BBQ delicacy.

Add-ons

Chimichurri or Teriyaki shrimp kabob only \$5.00
 Lightly breaded buffalo-fried shrimp only \$6.00
 Grilled or blackened halibut only \$7.00