

The Farmhouse Bistro

Appetizers

Baked French Onion Soup		9
Caramelized onions and croutons; topped with melted Gruyere cheese		
Wild Mushroom Forestier	Cup 7	Bowl 12
Assorted mushrooms; simmered and then topped with a chive crème fresh		
Oven-Baked Brussels Sprouts		12
Tossed with olive oil and lemon; encrusted with black pepper and Romano cheese		
Little Neck Steamers		14
Served in a light lemon and garlic clam broth; with garlic crostini		
Farmhouse Bruschetta		12
Diced tomatoes, onions, and garlic in a balsamic glaze; served on grilled crostini and topped with parmesan cheese		

Salads

Bistro Fall Salad	Appetizer 8.50	Entrée 14
Our signature salad with fresh baby spinach, bleu cheese crumbles, caramelized pancetta bits, and candied pecans; with fresh jicama and a toasted sesame ginger dressing		
Caesar Salad	Appetizer 8	Entrée 12
Fresh hearts of romaine with homemade garlic croutons and Romano cheese; tossed in an anchovy Caesar dressing		
Wedge Salad	Appetizer 8	Entrée 13
Iceberg lettuce wedge with gorgonzola blue cheese dressing, crumbled bacon bits and fresh chives		

*The following may be added to all entrée salad selections:
grilled salmon 8 grilled chicken 7 grilled shrimp 10*

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Entrées

Chicken Milanese	24
Lightly breaded chicken breast topped with fresh arugula, tomatoes, and grated Romano cheese; tossed in fresh lemon juice	
Prime Rib	27
Slow-roasted 10-ounce prime rib with au jus; served with roasted garlic mashed potatoes, sautéed spinach, and side of horseradish sauce	
Rigatoni Bolognese	27
Ground lamb, veal, and pork in a Barolo wine & tomato sauce	
Seared Scallops	29
Served over linguine in a cognac cream sauce with mushrooms and a hint of Dijon mustard	
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	
Goat Cheese Risotto	20
Served in a light cream sauce with morel mushrooms and a hint of truffle oil	
Penne Primavera	19
Grilled zucchini, baby yellow squash, bell peppers, Roma tomatoes, and fresh baby spinach; served in a roasted pepper cream sauce	

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Lighter Fare

Farmhouse Chopped Sirloin Burger 15

Made with chopped short ribs and chuck steak; flame grilled on a toasted roll with lettuce, tomato, and choice of cheese (pepper jack, American, or cheddar); served with fresh homemade potato salad

Add sautéed mushrooms or peppers and onions 2

Abbey's Grilled Chicken Quesadilla 15

Sliced grilled chicken layered with roasted poblano chilies, melted pepper jack Cheese, and caramelized onions in a grilled spinach tortilla; served with our Chef's famous Pico de Gallo

Farmhouse Meatloaf 18

Topped with a mushroom wine sauce; served with garlic mashed potatoes and fresh spinach

Selections for Children

Chicken Fingers 10

with French fries

Pasta 9

with red sauce or butter

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Desserts

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

Flourless Chocolate Torte	10
Pumpkin Cheesecake	11
Warm Pecan Pie Served with a scoop of vanilla ice cream	12
Warm Apple Tartan Served with a scoop of vanilla ice cream	10

Enjoy your dessert with a cappuccino or espresso

Available in decaffeinated and assorted flavors