



Clay Hill Farm  
Restaurant - Weddings - Events

## NEW YEAR'S EVE 2021

**AWARD WINNING LOBSTER BISQUE** 14

**BRANDY MUSHROOM CREAM SOUP** \* 10

**CLASSIC SHRIMP COCKTAIL** \* 15

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

**FRIED CALAMARI** 13

HOUSEMADE KIMCHI

**BOUCHÉE** 12

LEMON-THYME GOAT CHEESE, ASPARAGUS, PUFF PASTRY, SPICED HONEY

SALADS:

**SIGNATURE HOUSE** \* 11

BABY SPINACH LEAVES, HOUSE FAMOUS MAPLE VINAIGRETTE, PISTACHIOS,  
DRIED CRANBERRIES

**CLAY HILL CAESAR** 11

*ADD WHITE ANCHOVIES 3*

PARMESAN, VIDALIA ONION, LEMON EMULSION, HEARTS OF ROMAINE, HOUSE  
CROUTONS

**PORT WINE POACHED PEAR SALAD** \* 13

MIXED FIELD GREENS, CANDIED PECANS, BABY BRIE WEDGES, POMEGRANATE  
CHAMPAGNE VINAIGRETTE, CRISPY SHALLOTS

### Winter Hours:

*Serving Dinner Inside or Curbside*  
Friday - Monday from 4:30 pm w/LIVE MUSIC



Coming this JANUARY & FEBRUARY...  
**ROBERT FROST: Fire & Ice**  
*A play by June August - Starring Kirk Simpson*  
Saturday & Sunday Matinees @ 1pm • Opening Feb 5th  
Tickets: \$25 pp- plus food/beverage



**Ever Dined in an Igloo?**  
*Rent one of our Dinner Domes this Winter for an  
Extra special Night out!*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ENTRÉES:

### **YELLOWFIN TUNA** 37

PAN SEARED, WASABI CREAM, RICE NOODLE SALAD OF DICON & WATERMELON RADISH, CARROT, SCALLIONS, TOASTED SESAME SEEDS, SOY SESAME GINGER DRESSING

*\*\*Rodney Strong, Chardonnay California 12*

### **8 OZ FILET OF BEEF \*** 43

FOIE GRAS BUTTER, MASHED POTATOES, GLAZED BABY RAINBOW CARROTS

*\*\*Clos du Bois, Cabernet Sauvignon 12*

### **SEAFOOD CIOPPINO \*** 43

MAINE LOBSTER, MUSSELS, CLAMS, & SHRIMP, GARLIC TOMATO BROTH, GRILLED BAGUETTE AND SPICY REMOULADE

*\*\*Rodney Strong, Chardonnay California 14*

### **NEW ZEALAND LAMB RACK \*** 44

DIJON-HERB ENCRUSTED, ROASTED GARLIC GNOCCHI, GLAZED BABY RAINBOW CARROTS, RED WINE JUS

*\*\*Clos du Bois, Cabernet Sauvignon 12*

### **SEAFOOD STUFFED HADDOCK** 38

BUTTER POACHED SHRIMP, CRAB AND MAINE LOBSTER STUFFING, LOBSTER CREAM SAUCE, MASHED POTATOES, GLAZED BABY RAINBOW CARROTS

*\*\*Hendall-Jackson, Vintner Reserve, Chardonnay 11*

### **PRIME RIB AU JUS \*** 45

12 OZ. SLOW COOKED RIBEYE, NATURAL AU JUS, MASHED POTATOES, GLAZED BABY RAINBOW CARROTS, HORSERADISH CREAM

*\*\*Clos du Bois, Cabernet Sauvignon 12*

### **ROAST HALF DUCK \*** 39

SEMI-BONED, PORT CHERRY WINE SAUCE, ROASTED GARLIC GNOCCHI, SAUTÉED BABY SPINACH

*\*\*DeLoach, Pinot Noir 10*

### **RATATOUILLE** 27

TRADITIONAL ROASTED VEGETABLES ON A BED OF MARINERA, MOZZARELLA & BASIL OIL

*\*\*Four Vines, Old Vine Cuvee, Red Zinfandel 9*

### **GRILLED SWORDFISH** 35

LEMON BEURRE BLANC, MASHED POTATOES, SAUTEED BABY SPINACH

*\*\*Hendall-Jackson Chardonnay, Vintner's Reserve 11*

*\*\*Trivento, Malbec Argentinian 9*

### **ADDITIONAL SIDES- \$6 SUBSTITUTIONS \$3**

MASHED POTATOES • ROASTED GARLIC GNOCCHI • SAUTÉED BABY SPINACH  
GLAZED BABY RAINBOW CARROTS