



FARM TO FORK

KITCHEN & COCKTAILS

FINE SPIRITS

shareables

DIPPERS

House made tortilla chips & salsa or house made potato chips & onion leek dip | 6

WAGYU POUTINE

House fries, covered in braised Wagyu, Wagyu beef scratch gravy, melted cheese blend, diced scallions | 12

QUESADILLAS

Chicken | 10 Wagyu Steak | 12
Smokehouse Club | 10

X CHARCUTERIE BOARD

Smoked salmon, sliced Wagyu, Manchego cheese, Asiago dip, jalapeño cheddar spread, cauliflower hummus, seasonal pickled vegetables, olives, crackers, toast points | 18

SWEET & SPICY SHRIMP | GF

Large battered shrimp tossed in sweet & spicy sauce over Asian slaw. Grilled upon request | 14

FLORENTINE FLATBREAD

Grilled flatbread, Parmesan cream sauce, fresh spinach, tomato basil blend, baked mozzarella | 11
Add Chicken | 3

FRIED MOZZARELLA

Creamy mozzarella, lightly breaded, side of signature house red sauce | 10

SIGNATURE TENDERS

Four large hand battered chicken tenders with a sauce of your choice | 11

TOMATO BRUSCHETTA

Toast points, Asiago dip, tomato, garlic & basil bruschetta, arugula, balsamic glaze | 10

WINGS

1 lb. of bone-in or boneless wings with choice of sauce: Buffalo, Spicy BBQ, Sweet & Spicy, BBQ, Toasted Sesame, Garlic Parmesan | 10

X WAGYU AND MUSHROOM BRUSCHETTA

Toast points, braised Wagyu, Asiago spread, sautéed wild mushrooms, arugula, balsamic glaze | 13

handhelds

Served with house fries or chips. Add Salad Bar | 5

X BRAISED WAGYU

Braised Wagyu roast, cheddar cheese, pickled red onions, garlic aioli, arugula | 13

WAGYU STEAK SANDWICH

French bread, Blue Cut Wagyu steak, sautéed mushrooms, Wagyu scratch gravy, Swiss cheese, crispy onions | 16

PEPPERED PORK

Jalapeño braised pork, southwest slaw, creole aioli, crispy onions | 12

SPICY CHICKEN SANDWICH

Grilled chicken breast, chipotle jack cheese, creole aoli, greens, tomatoes, crispy onions | 11

WAGYU STEAK WRAP

Blue Cut Wagyu steak, Swiss cheese, sautéed onions and mushrooms, greens, tomato, horseradish ranch dressing | 14

CHICKEN WRAP

Grilled or crispy chicken, bacon, cheddar cheese, greens, tomato, buttermilk ranch dressing | 12

SOUTHWEST WRAP

Grilled chicken, cheddar cheese, roasted corn & black beans, greens, tomato, southwest ranch | 13

PRESSED SANDWICHES

CLUB PANINI | 12

ASIAGO TURKEY | 14

CORNED BEEF REUBEN | 13

TURKEY REUBEN | 13

DIPPING SAUCES:

Ranch, BBQ, Honey Mustard, Bleu Cheese, Creamy Horseradish, Creole Aioli, Signature Fry Sauce

farm salads & soups

SOUPS

Wagyu Chili | Vegetable & Wagyu Beef
French Onion | Chicken Soup Cup | 4 Bowl | 6

SALAD BAR

Salad Bar | 10 Cup of Soup & Salad Bar | 13

CAESAR SALAD

Greens, parmesan cheese, cherry tomatoes, seasoned croutons. Tossed in our Caesar dressing | 10
Add Grilled Chicken | 5

X SPINACH TOMATO SALAD

Grilled Sriracha chicken, bacon, baby spinach, diced celery, pickled red onions, bleu cheese crumbles, cherry tomatoes, kalamata olives, seasonal pickled vegetables, kickin tomato dressing | 14

Salad dressings: Ranch, Bleu Cheese, French, Balsamic Vinaigrette, Country Dijon, Thousand Island, Horseradish Ranch, Mediterranean Feta, Fat Free Raspberry Vinaigrette, Fat Free Tomato Basil Vinigrette
Add Grilled Chicken | 5 Or Salmon | 8

WAGYU STEAK SALAD

Sliced Wagyu beef, greens, wild mushroom blend, feta cheese, cherry tomatoes, corn relish, French bread, peppers, horseradish buttermilk ranch | 15

FIESTA SALAD

Grilled chicken, greens, roasted corn and black beans, fresh pico de gallo, tortilla strips, ranchero salsa | 12

QUINOA FETA SALAD

Arugula, spinach, quinoa, cucumbers, tomatoes, feta cheese, Greek dressing, pickled red onions | 9
Add Grilled Chicken | 3

X BLUE WAGYU FAVORITE | GF GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
For more information please speak with a manager. We have Gluten Free options. However, we are not a Gluten Free kitchen.

wagyu burgers



Our signature Wagyu burgers are composed of Wagyu beef that is char-grilled. All of our Wagyu burgers are served with house fries or chips and accompanied by greens, tomato, onion and a pickle spear. Add Salad Bar | 5



SIGNATURE STEAKHOUSE BURGER
 1/2 lb | 12 1/3 lb | 10
 Choice of cheese: Cheddar, Swiss, American

CREOLE PEPPERED BURGER
 Crispy onions, chipotle jack cheese, Creole aioli
 1/2 lb | 14 1/3 lb | 12

X TRUFFLE BURGER
 Gouda cheese, garlic mushrooms, truffle aioli
 1/2 lb | 14 1/3 lb | 12

X FARMHOUSE BURGER
 Signature Wagyu burger, BBQ pulled pork, fried egg, cheddar cheese, garlic aioli
 1/2 lb | 16 1/3 lb | 14

BLACK AND BLEU BURGER
 Creole seasoned Wagyu, bacon, red onion, melted bleu cheese
 1/2 lb | 14 1/3 lb | 12

BACON BURGER
 Cheddar cheese, bacon, garlic aioli
 1/2 lb | 14 1/3 lb | 12

PRIME CUTS

Served with choice of one side, salad bar, farmhouse dinner loaf and side of creamy horseradish sauce.

WAGYU STEAKS GOLDEN TULIP FARMS

8 OZ. BLUE CUT | 18

8 OZ. TOP SIRLOIN | 26

X 12 OZ. NEW YORK STRIP | 32

8 OZ. FILLET | 40

20 OZ. COWBOY RIBEYE | 68

PORK CHOP DEVRIES FARM

10 oz. Frenched Pork Chop | 18

X **VEAL CHOP**

STRAUSS VEAL FARM

12 oz. Veal Chop with Red Wine Mushroom Demi Glaze | 30

- STEAK TOPPERS -

BLACK AND BLEU | 3

SAUTEED WILD MUSHROOMS & ONIONS | 3

GARLIC HERB SHRIMP | 6

SAUCES

Red Wine Demi Glaze, Marsala Sauce, Creole Aioli | 2

HOW IT'S DONE

RARE
 Deep Red - Cool Center

MEDIUM RARE
 Faint Red - Warm Center

MEDIUM
 Pink Center

MEDIUM WELL
 Slightly Pink Center

WELL DONE

mains

Includes trip to Salad Bar.

GARLIC TERIYAKI SALMON | GF
 Glazed grilled Atlantic salmon, seasoned rice, soy teriyaki garlic sauce | 22

STUFFED PORTABELLA MUSHROOM
 Spinach, parmesan alfredo & mozzarella cheese. Baked, topped with tomato bruschetta beside Asiago mashed potatoes | 16

BRAISED WAGYU POT ROAST
 Braised Wagyu beef atop smashed potatoes, covered in gravy | 17

FRIED FISH PLATTER
 Lightly breaded whitefish and house fries | 15

GARLIC SHRIMP SKEWERS
 Grilled shrimp skewers glazed with garlic herb sauce, seasoned rice | 18

X **COD PLATTER | GF**
 Fresh cut cod broiled, blackened, fried or grilled, Asiago mashed potatoes | 18

SMOTHERED CHICKEN
 Marinated, grilled chicken breast topped with sautéed wild mushrooms, bacon, garlic herb sauce & smothered cheese blend, Asiago mashed potatoes | 15

SIGNATURE TENDERS
 Four large hand battered chicken tenders, house fries, choice of sauce | 16

LINGUINE BOWLS

CHICKEN FLORENTINE | 18

CLASSIC MARINARA WITH WAGYU MEATBALLS | 16

WHITE WINE VEGETABLE | 14
 ADD CHICKEN | 5

ROASTED 1/2 CHICKEN | GF
 Honey mustard glazed 1/2 chicken over seasoned rice | 18

LEMON CAPER TROUT | GF
 Local trout sautéed in a lemon caper butter sauce, seasoned rice | 20

12 OZ. WAGYU CHOPPED STEAK
 Chopped steak, onions, mushrooms, smashed potatoes smothered in Wagyu scratch gravy | 17

Items below do not include a side or salad bar.

WAGYU WET BURRITO
 Seasoned Wagyu ground beef, house enchilada red sauce, cheese, fresh pico de gallo, salsa, sour cream, tortilla chips | 14

FISH TACOS
 Three whitefish tacos, fried or grilled. Pick Your Topping Style: Sweet & Spicy, Cucumber Slaw, Toasted Sesame | 13

SIDES | 4

BUILD YOUR OWN BAKED POTATO
 SMASHED POTATOES AND GRAVY
 ASIAGO MASHED POTATOES
 HOUSE FRIES

HOUSE CHIPS
 CREAMED SPINACH
 SOY GINGER GREEN BEANS
 SEASONAL VEGETABLES

FARMHOUSE BREAD LOAF
 MAC & CHEESE
 SOUTHWEST SLAW
 CUP OF SOUP