

appetizers

Breaded Catfish Nuggets Tender catfish lightly breaded with Cajun spices and flash-fried with New Orleans style remoulade // 7 

BBQ Pork Sliders Slow-smoked pork butt, fork tender, shredded and piled high on a soft bun // 7 

Chopped Brisket Sliders Our house smoked certified Angus beef brisket, marinated in our dry rub and topped with our house Jack Daniels® BBQ sauce // 7 

Shrimp Cocktail five jumbo shrimp served with our Farmhouse cocktail sauce // 10

Seafood Stuffed Mushrooms Tender mushrooms loaded with homemade seafood stuffing and topped with Parmesan cheese // 7

Beer Battered Onion Rings Thick cut onion rings dipped in **7 Hills American Ale** infused batter and fried to a golden crisp // Served with our Farmhouse ranch dressing // 6

Cheese Curds Pepper Jack cheese curds, served with our Raspberry cream dipping sauce // 8

Fried Pickles Fresh hand breaded pickle chips // Served with our cool Sriracha dipping sauce // 5

Chicken Tenders Chicken breast tenderloins lightly breaded and deep fried, served plain or with a choice of buffalo sauce, or Sweet Garlic Chili Sauce // 7

salads

Chicken Caesar Salad  Crispy romaine lettuce, homemade croutons, Parmesan cheese and Caesar dressing // 10

Buffalo Chicken Salad Crispy chicken, covered in spicy buffalo sauce on our house tossed salad, with blue cheese crumbles // 10

Dressings // Blue Cheese, Caesar, French, Italian, Low-Calorie Italian, Ranch, Thousand Island

sandwiches // includes one side

Farmhouse Burger half pound Chuck and Brisket Blend grilled with choice of cheese // 8

Country Fried Chicken Sandwich Chicken breast tossed in our special breading and deep fried served on soft brioche roll // 8

Pulled BBQ Pork Slow smoked pork butt, fork-tender, shredded and piled high on a soft bun served with creamy coleslaw // 9 

Texas Style Beef Brisket Sandwich Our house smoked certified Angus beef brisket, marinated in our dry rub and topped with our house BBQ sauce // 9

Ribeye Steak Sandwich Certified black Angus ribeye steak served with grilled red onions and sliced mushrooms, topped with provolone cheese on a soft hoagie roll // 12

steaks & chops

includes salad bar and two sides

London Broil Grilled sirloin, thinly sliced and served with a brandy and green peppercorn sauce // 18

Filet Mignon Iowa Premium Beef Tender, lean and delicious center cut Filet // Bacon wrapped upon request // 6 oz. 22 8 oz. 27

Ribeye Iowa Premium Beef, well-marbled and mouth-wateringly juicy // 10 oz. 28 16 oz. 37

Steak Toppings: add onions or mushrooms // 1
add blue cheese butter // 2

from our smokehouse

includes salad bar and two sides

Apple and Cherrywood Smoked Baby Back Ribs
Served with our house Jack Daniels® BBQ
Full Rack // 29 Half Rack // 20

Smoked Beef Brisket Platter 
Slow-rendered for over 14 hours, our Texas style beef is served with our house Jack Daniels® BBQ sauce // 15

homestyle entrées

includes salad bar and two sides

2 Piece Chicken Dinner Two pieces of our signature broasted chicken// breast, wing, leg or thigh // 14 Add one piece 1.50

Grilled Pork Tenderloin Farmhouse specialty, grilled Iowa pork served with our house made raspberry BBQ // 19

Roast Pork Loin Iowa Pork Loin slow roasted and tender served with German style potato pancakes and apple compote // 16 

Smothered Chicken Breast Marinated chicken breast topped with caramelized mushrooms and onions // 14

Country Ham Steaks Sliced grilled Iowa Ham steak served with your choice of honey mustard glaze or Teriyaki Glaze // 19 

Chicken or Shrimp Kabobs Tender chicken or fresh shrimp marinated in our special spices and herbs and served on a bed of Basmati Fried Rice
Chicken // 16 Shrimp // 21

Grilled Cajun Salmon Atlantic Salmon dredged in Cajun spices and blackened, served with a Cajun inspired Aioli // 22

Shrimp Scampi Five jumbo shrimp with garlic and white wine butter sauce, tossed in linguine noodles and garlic knots // 24

Broiled Cod Atlantic Cod topped with lemon, garlic, butter and bread crumbs broiled to a golden brown // 19 

sides // 2

Snap Peas & Shaved Carrots

Honey Carrots

Corn on the Cob with Bacon Butter

Potato Salad

Loaded Baker

House Cut Fries

Baked Beans

Yukon Mashed Potatoes

Mac and Cheese

Coleslaw

Cup of Soup

Salad Bar // add 4 

drinks // 2

Coffee

Fresh Brewed Iced Tea

Hot Tea

Milk

Pepsi Products

Pepsi, Diet Pepsi, Mountain

Dew, Diet Mountain Dew,

Sierra Mist

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods, such as raw oysters, are consumed raw or undercooked. Consult your physician or public health official for further information.

 FARMHOUSE FAVORITES

 HEART HEALTHY

 ASK YOUR SERVER FOR GLUTEN-FREE OPTIONS