

appetizers

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

Smoked BBQ Pork Sliders with Slaw Slow-smoked tender pork, shredded and piled high on a soft bun // Served with creamy coleslaw // 7

Meatloaf Sliders Homemade meatloaf served on Texas toast // Served with a side of gravy // 8

Beer Battered Onion Rings Thick cut beer battered onion rings fried to a golden crisp // Served with our Farmhouse ranch dressing // 6

Buffalo Chicken Dip Served with pita chips // Garnished with carrot slices and celery sticks // 7 

soups + salads

Corn + Ham Chowder

Diced country ham, potatoes and garden vegetables in a creamy chicken and corn broth // 4 

Daily Soup Special

Chef's homemade selection // 4

Chicken Caesar Salad

Crispy romaine lettuce, homemade croutons, parmesan 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

homestyle entrées

includes salad bar and two sides

2 Piece Chicken Dinner Two pieces of our signature broasted chicken // breast, wing, leg or thigh // 12 Add a piece // 1.5

Bacon Wrapped Pork Tenderloin Farmhouse specialty, Iowa pork wrapped in maple bacon with a Wisconsin smoked gouda cream sauce // 19

Pot Roast Slow-cooked chuck roast finished with pan gravy, carrots, pearl onions and Yukon mashed potatoes // 14 

Chicken Pot Pie Grannies flaky pie crust, filled with roasted chicken, baby carrots and spring peas in a velvety chicken supreme // 14 

Chicken Alfredo Primavera Fettuccine pasta, pan roasted chicken with zucchini, yellow squash, red bell pepper and Portobello mushrooms, in our creamy Alfredo sauce (vegetarian, with no chicken) // 14

Broiled Cod Atlantic Cod topped with lemon, garlic, butter and bread crumbs broiled to a golden brown // 14 

farmhouse salad bar // 6

Make a meal from the fresh fixings on our signature salad bar including our made from scratch salads

add soup // 2

steaks & chops

includes salad bar and two sides

Iowa Pork Chop House cut fresh bone in Iowa pork chop broiled over open flame to sear in the flavor // 18 

Sirloin Iowa Premium Beef, juicy center cut sirloin, grilled to order // 8 oz. 20 12 oz. 25

Filet Mignon Iowa Premium Beef Tender, lean and delicious center cut Filet // 6 oz. 27 8 oz. 30

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

steak toppings // 1

Mushrooms, Onions and Blue Cheese Butter

from our smokehouse

includes salad bar and two sides

Apple and Cherrywood Smoked Baby Back Ribs Served with our Farmhouse BBQ sauce and our homemade corn bread **Full Rack** // 29 **Half Rack** // 20 

Smoked Beef Brisket Platter Slow-rendered for over 14 hours our Texas style beef is served with our Farmhouse BBQ sauce and our homemade corn bread // 15 

drinks // 2

Coffee

Fresh Brewed Iced Tea

Hot Tea

Milk

Pepsi Products

Pepsi, Diet Pepsi,

Mountain Dew, Diet

Mountain Dew, Sierra Mist

sandwiches

includes one side

Ribeye Steak Sandwich Grilled red onions, sliced mushrooms on toasted garlic bread with provolone cheese // 12

Pulled BBQ Pork and Slaw Slow-smoked tender pork, shredded and piled high on a soft brioche bun // Served with creamy coleslaw // 9 

Texas Style Beef Brisket Sandwich Slices of slow-smoked brisket, hand carved-to-order, drizzled with our original BBQ sauce, on a soft brioche bun // Served with creamy coleslaw // 9 

sides // 2

Baked Beans

Mac and Cheese

House Cut Fries

Loaded Baked Potato

Creamy Coleslaw

Green Bean Casserole

Yukon Mashed Potatoes

Brussels Sprouts Amandine

Honey Glazed Baby Carrots

Cup of Soup

Salad Bar // add 4

*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