



**IF you don't see one of your favorite entrees, just ask your server if we can prepare it for YOU!**

ALL entrées served with a house or caesar salad, or sub french onion soup 5 or lobster bisque 7

### - Starters -

#### \*Raw Oysters \$3-4 each

We only purchase clean water farm raised oysters. Not always Available. Ask your server what variety we have tonight

#### 5 Oysters Benny

Topped with caramelized onions, spinach, brown sugar bacon, garlic chives, mozzarella and creamy garlic alfredo 19

#### 5 Broiled oysters Lizzie

Topped with romano cheese, garlic, parsley, and butter then broiled. 19

#### \*Cauliflower Soup

Made with farm grown yellow cauliflower and corn. Instead of salad 7, as app 7

#### \*French Onion Soup

Our secret recipe makes it stand up to any other. Instead of salad 5, as app 7

#### Steakhouse Lobster Bisque

Made with whole lobster meat, sherry, heavy cream reduction. Instead of salad 7, as app 12

#### \*8 hour Smoked Pork Belly

Smoked with our wood from the farm, finger limes, farm pepper cream, and micro-onion. 14

#### \*Stuffed Mushrooms

Button mushrooms stuffed with ricotta and organic spinach, topped with mozzarella and garlic alfredo. 14 w/ crab 19

#### Ben Dip

The mistake that became our most ordered app. Lobster, crab, spinach, cream cheese, cheddar, mozzarella and artichokes. 15

#### Mozzarella Marinara

Sliced right off the loaf, breaded and fried, served in marinara. Get **CHEESY!** 12

#### \*Sweet Chili Calamari

Jumbo squid strips lightly breaded and fried, then tossed in wasabi arugula, garlic chives, sweet chili sauce. 12

#### Escargot

Tender snails and mushroom caps sautéed with garlic, butter, white wine and parsley from the garden. 12

#### Meatballs

2 of our house made meatballs made with all of our meat trimmings including wild game, topped with marinara. 10

#### Roasted Garlic App

Domestic roasted garlic cloves tossed in romano and olive oil. Served with our toasted garlic rolls. 9

### - Fresh Made Raviolis & Traditional -

All entrées served with choice of house or caesar salad and garlic rolls. Ask about our farm fresh sides!

#### \*Spinach Ravioli

Fresh made pasta sheets stuffed with spinach and ricotta. Served in a garlic cream sauce. 22

#### \*Farm Grown Ratatouille

Eggplant, kale, zucchini, patty squash, and peppers all grown on our farm. Served in our roasted pepper cream sauce over fettuccine pasta. 22  
w/ Chicken 23 w/ Shrimp 26

#### \*Lobster Ravioli

Stuffed with lobster and Italian cheeses, served in our farm fresh tomato vodka sauce with tomatoes sourced from our farm. 28

#### \*OFF THE FARM Stuffed Eggplant

Rolled with ricotta, romano, and mozzarella cheese, topped with marinara then baked. 22

#### \*OFF the FARM Eggplant Parmesan

Farm fresh eggplant and panko breadcrumbs, topped with mozzarella then baked. Served with spaghetti marinara. 21

#### 1lb Lasagna

Fresh pasta sheets layered with a meat sauce and ricotta, topped with mozzarella then baked. 20

#### Spaghetti Your Way

Pasta with choice of marinara, meat sauce, marinara w/ meatballs, or garlic and oil. 19.85

#### American Style Fettuccine Alfredo

Sautéed with garlic, white wine, butter, romano cheese and real 40% heavy cream. 21 w/ Chicken 23 w/ Shrimp 26

#### \*Penne Alla Vodka

penne pasta sautéed with shallots, bacon, truffle oil, and vodka, blended with our marinara, alfredo sauce and fresh basil. 22  
w/ Chicken 23 w/ Shrimp 26

### - Chicken & Veal -

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#### 8 Bone Petite Veal Rack

14-18oz dairy calf veal rack, topped with mushrooms and our diane sauce. 32

#### Chicken Marsala

Scaloppini chicken, sweet marsala wine, 12-hour demi-glace sauce, button mushrooms over linguine. 23

#### \*Pollo Tuscany

Breaded chicken breast, prosciutto ham, ricotta, red and yellow peppers, mozzarella served over angel hair pasta in a white truffle cream. 24

#### Chicken Parmesan

Scaloppini chicken, Italian breadcrumbs, marinara and mozzarella. Served with spaghetti marinara. 23

#### Veal Benedetto

Scaloppini style veal, sautéed with shallots, brandy, cream, shiitake, wild mushrooms and spinach. Served over linguine in our diane sauce. One of Chef Ben's favorite! 26

*A true farm  
to table experience!*





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### - Seafood -

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#### \*Linguine with Clams

Fresh from **FLORIDA** Cedar Key clams with garlic, white wine,  
olive oil over linguine pasta. 24

#### \*Lobster Ravioli

Stuffed with lobster and Italian cheeses, served in our farm fresh tomato vodka sauce  
with tomatoes sourced from our farm. 28

#### Seafood Pescatori Fradiablo

Fresh from **FLORIDA** grouper, clams, shrimp, crabmeat, caramelized onions,  
spicy marinara over pasta. 32

#### \*Shrimp Scampi Florentine

Florida "pinks" gulf shrimp sautéed with garlic, white wine, and olive oil, tossed with organic spinach  
with a touch of lemon and cream. Served over linguine pasta. 24

#### \*Grouper Benedetto

Filet of Florida fresh grouper pan seared, then topped with mushrooms, chopped tomatoes, and  
lump crabmeat. Served in a white truffle pink sauce over linguine pasta or farm fresh veggie. 32

#### \*Grouper Bianco

Fresh from Florida fried grouper topped with shrimp and crabmeat,  
served in a scallion studded cream sauce over angel hair. 34

### - Prime Cut Steaks & Wild Game -

Asking yourself, steak at an Italian place? We serve only Prime Beef and Farm Raised Wild Game  
Add a French Onion Soup? Creamed Corn? Creamed Kale? Purple Cauliflower?

#### 8oz Black Angus Filet D Ben

8oz Prime Filet topped with a demi-glace teriyaki reduction with white truffle mashed. 42

#### \*BISON Meatloaf Marsala

Ground bison mixed with our secret meat loaf seasonings and fresh farm peppers.  
Topped with button mushroom in a marsala demi over white truffle mashed potato. 26

#### 16 Oz PRIME New York Strip Steak

Cast iron seared served with white truffle mashed potatoes or farm fresh veggie. 34

Ask you server if there is any WILD GAME available tonight

### - Sides -

French Onion Soup	7	Lobster Bisque	12
White Truffle Mashed	8	Fettucine Alfredo	8
Cauliflower Soup	10	Pasta Marinara	15
Dinner Farm Salad	15	Amazing Creamed Kale	8
Meatballs (2)	10	Grilled Gulf Shrimp	12

### - Kids Entree -

(No Salad)

Chicken Parmesan	10	Lasagna	10
Penne with Butter	7	Spaghetti & Meatballs	8
Fettuccini Alfredo w/ Chicken	10		

### - Desserts -

Ask your server or take out specialist about what desserts are featured tonight.  
**CASH DISCOUNT- Save 3.5 percent on your check by paying cash**



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