



Executive Chef: *Curtis Walker*

Sous Chef: *Dane McLean*

CASH DISCOUNT

As an incentive to customers,
we now offer a discount to pay
with cash by providing a
3% immediate discount

Entrées

WE SEASON ALL OF OUR MEAT. IF YOU DO NOT WANT SEASONING PLEASE ADVISE YOUR SERVER.

\$10.99 split plate charge, comes with : Dinner Salad, Spaghetti Or Green Beans, Sub Asparagus \$3.99, Choice Of Potatoes and Hot Bread. Split plate with no sides is \$5.99 a plate.




U.S.D.A. CHOICE STEAKS



Served with Coleslaw or Lettuce Salad, Choice of Potatoes, Hot Bread (freshly baked), Spaghetti or Vegetable. Sub Asparagus \$3.99. 4 oz Extra cut \$10.99 Sub small Caesar salad for \$3.99

***Club Steak**..... 24.49
10 oz Cut of Choice Sirloin

 ***Large Filet** 40.99
Top choice grade. 8 oz.
(Bacon wrapped \$1.50 extra.)

 ***Petite Filet** 35.99
Top choice. 6 oz.

***New York Strip** 39.99
(Boneless.) 14 oz.

***Rib Eye - Boneless**..... 39.99
Always tender and well marbled. 14 oz.

***Choice Porterhouse Steak** 44.99
Farmer's favorite. 24 oz.

***Tenderloin Beef En Brochette** 33.99
Cuts of Tenderloin, Vegetable rice.

 ***Ma Brown's Steak**19.99
7 oz Cut of Choice Sirloin

Tender Country Fried Steak19.99
With Mushroom Sauce.

Chicken Fried Steak19.99
Breaded & Grilled, With Home Style White Gravy

***Chopped Steak**.....19.99
Bacon wrapped, Mushroom Sauce.

STEAK ENHANCEMENTS:

OSCAR STYLE creamy béarnaise sauce,
jumbo lump crab meat, asparagus.....16.99

GARLIC BLUE CHEESE BUTTER.....3.99

STEAKHOUSE BUTTER.....3.99

BOURBON PEPPERCORN SAUCE.....3.99

CHOICE PRIME RIB OF BEEF AU JUS

Extra Cut +4oz, add \$10.99 | End Cut + 4oz, add \$10.99

Make your Prime Rib "Village Style " Seared to perfection on each side

***Daughter's Cut** 16oz 38.99

***Farmer's Cut** 22oz (For the hearty eater) 41.99

***Hired Hand Cut** 38oz (Maximum Meat) 52.99

PORK

Country Style Pork Back Ribs..... 25.99
Lean and meaty, our own smoke sauce.

Ham Steak19.99
Boneless with Pineapple Ring

Pork Chops.....19.99
2 Boneless Chops Served with Applesauce

Chicken Fried Pork Tenderloin19.99
With Home Style White Gravy

CHICKEN

4 Pieces (deep fried).....19.99
Breast, wing, thigh, and leg. Substitutions: \$1 per piece.

2 Pieces (deep fried).....14.99
Breast and wing OR thigh and leg. Substitutions: \$1 per piece.

Grilled Chicken Livers19.99
Lightly floured. Sauteed in butter

APPETIZERS

Coconut Shrimp 11.99
Six Shrimp With Piña Colada Sauce

Shrimp Cocktail 11.99
5 Ice Cold Shrimp with
Cocktail Sauce

Shrimp Plate 19.99
Twice as much as the cocktail
- 10 Shrimp

Chicken Livers 11.99
Lightly Floured and Grilled

Onion Rings 9.99
Our own great breading!


 **Garlic Cheese Bread** 8.99
Grilled Golden Brown

Stuffed Jumbo Tots .. 9.99
6 Homemade Jumbo Tots filled
with Cheddar and Bacon,
Served with Ranch

**Breaded Mozzarella
Sticks** 8.99
Perfectly fried Mozzarella Sticks

Shredded Prime Rib Pot

 **Roast Egg Rolls** .. 13.99
Tender shredded prime rib
carrots celery onions served with
brown gravy dipping sauce

 **Walleye Bites** ... 16.99
House Breaded Walleye pieces
served with fries

Cauliflower Hearts .. 8.99
Fried, Cheese or Mustard Sauce

Mushrooms 8.99
Fried, Cheese or Mustard Sauce

Dinosaur Eggs 8.99
Cream Cheese Jalapeños

Combo Plate 14.49
Mozzerella Sticks, Cauliflower and
Mushrooms served with Cheese &
Mustard Sauce

Pickle Spears 8.99
Lightly Breaded, Hint of Dill

Battered Green Beans 8.99
Served with Ranch Dip

SANDWICHES

**Served with French Fries. Sub For Extra Charge Hash Browns, Onion Rings, Garlic Mashed Potatoes
or waffle Fries 1.50 / Side Salad 2.99 / Caesar Salad 3.99**

***Hamburger Deluxe** 14.99
1/2 pound Steak Hamburger
Served on a Large Sesame Bun

***Cheeseburger** 15.99
1/2 pound Steak Hamburger
Served on a Large Sesame Bun

***Bacon Cheeseburger** 16.99
1/2 pound Steak Hamburger Two
Slices of Bacon, served on a Large
Sesame Bun!

***Steak Sandwich** 16.99
7 oz. Sirloin on Toasted Bread

Fish Sandwich 15.99
Roughy, Breaded, on a Bun

Pork Tender Sandwich . 14.99
Tender and Delicious

 ***Prime Rib
Sandwich** 22.99
Served Open Face. Salad
and Choice of Potato

Chicken Sandwich .. 13.99
Boneless Grilled Breast on a Bun.
Get it Fried for a \$1 extra

Grilled Cheese 7.99
Classic American Sandwich

 ***Shaved Prime
Sandwich** 21.99
Shaved Prime Rib, Caramelized
onions, Swiss cheese on a Ciabatta
bun. Served with Au jus and
creamy Horseradish

SALADS

All our salad dressing are homemade.

Salad Dressings: Italian | French | Oil & Vinegar | Thousand Island | Ranch | Low Fat Ranch

Blue Cheese Crumbles \$1.50 | Bacon Chips \$1.50 | Caesar dressing \$1.50 | Creamy Roquefort \$1.50

Grilled Salmon Salad 25.99
Our Chef's Salad with 8 oz. Grilled Salmon Filet

Caesar salad 9.99
Fresh Romaine Lettuce , parmesan cheese and our
Chef Caesar Dressing. **ADD CHICKEN 7.99**

Chef's Salad Bowl 10.99
Choice of Dressing, Iceberg Lettuce, American
Cheese, Tomato & Egg Wedges

HAM 5.99 Extra
CHICKEN 7.99 Extra
SHRIMP 8.50 Extra

A LA CARTE

BAKED POTATO 3.99
CHEESE 0.60
LOADED 2.99
ADD CHIVES 0.60

FRENCH FRIES 3.99

HASH BROWNS 4.99
ADD CHEESE 0.60
ADD ONION 0.60

WAFFLE FRIES 4.99

10oz AU GRATIN POTATOES 9.99
Feeds 2 ppl

GARLIC MASHED POTATOES 4.99
LOADED 2.99

SEASONED WHITE RICE .3.99

DINNER SALAD 3.99

DOUBLE SALAD 6.99

SMALL CAESAR SALAD .6.99

COLESLAW 3.99

COTTAGE CHEESE 4.99

SPAGHETTI & MEAT SAUCE 5.99

SAUTEED ONIONS 3.99

SAUTEED MUSHROOMS 3.99

SAUTEED ASPARAGUS

SINGLE ORDER 4.99
LARGE ORDER 8.99

SEAFOOD

Served with Coleslaw or Lettuce Salad. Choice of Potatoes. Hot Bread (freshly baked), Spaghetti or Vegetable. Sub Asparagus \$3.99, Sub a small caesar salad for \$3.99.

Alaskan King Crab (Legs & Claws) . . . 124.99 Over a pound served with drawn butter 1/2 crab leg meal 74.99	Jumbo Shrimp 31.99 Our own kitchen breading on 4 Jumbo Shrimp, Farmer's Cocktail Sauce
Broiled Lobster (2 8-oz. tails) 124.99 Drawn butter and lemon wedges (1 8 OZ. tail) 74.99	Shrimp Mediterranean 24.99 Freshly Broiled. Light eating (4 Large Shrimp)
*Crab-Steer 106.99 (COMBINATION) 6 OZ. Petite Filet & Crab Legs	Orange Roughy 24.99 Pearly white from the deep waters of New Zealand
*Lob-Steer 106.99 (COMBINATION) 6 OZ. Petite Filet & Lobster Tail	Salmon Filet 27.99 From the icy Norwegian waters - grilled or baked
*Prime-Tail 109.99 (COMBINATION) Daughter Cut and Lobster Tail	Sea Scallops or Sea Scallops & Shrimp . . . 28.99 Breaded with tartar and hot sauce
*Prime-Crab 109.99 Daughter cut and 1/2lb crab legs	Individual Farm Raised Catfish . . . 24.99 Approximately 16 oz., fresh water
*Steak & Shrimp 49.99 (COMBINATION) 6OZ. Petite Filet & 2 fried Jumbo Shrimp	The Seafood Net 31.99 Breaded Shrimp, Scallops & Roughy
1/2 Ib Crab Legs a la carte 71.00	Walleye 26.99 Two House Breaded Walleye filets
Fried Shrimp a la Carte 7.00	1 x 8oz Tail a la carte 71.00

PASTA

Served with Tossed Salad & Hot Bread | Extra Bread \$1.49

Spaghetti with Meat Sauce 13.99 Add extra side spaghetti sauce \$1	Spaghetti with Meat Balls 16.99 Add extra meat ball \$3 Add extra side spaghetti sauce \$1
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BEVERAGES

Free Refills!

Pop or Iced Tea 4.00
Coffee or Hot Tea 3.00

BREAKFAST

Served with Two Eggs, Hashbrowns and Toast

Thick-Cut Ham or Bacon 19.99
7oz Ma Brown's Steak 21.99

DESSERTS

Cheesecake 9.50 With Homemade Strawberry sauce	Carrot Cake 9.50
Chocolate Cake 9.50 Dark and Decadent	Chocolate or Strawberry Ice Cream Sundae 4.99
Country Style Ice Cream 4.99	Creme de Menthe Sundae 5.99
Homemade Caramel Apple Bread Pudding 9.50 Vanilla ice cream and homemade caramel sauce	Peach Foster and Ice Cream 9.50
	Homemade Horchata Cinnamon Cheese cake with Homemade Churros and Caramel sauce 11.99

TO RESERVE THE PARTY ROOM EMAIL FARMERBROWNSWATERLOONE@GMAIL.COM

*WARNING: Eating raw or undercooked food may increase your risk of food-borne illness.

HOUSE WINES

GLASS 10 | HALF 16 | FULL 30

9oz Pour for all Glasses | Corking Fee per Bottle \$20

LINDENMAN'S BIN - 65 Chardonnay
LINDENMAN'S BIN - Cabernet
FOXHORN VINEYARD - Merlot, Chile
BERINGER - White Zinfandel, California

YAGO - Sangria, Spain
RIUNITE - Lambrusco, Italy
WOODBIDGE - Rose, California
MONDAVI - Moscato, California

CHARDONNAY

	GLASS	BOTTLE
Bonterra Organic: California	12.5	42
Kendall Jackson : California.....	12.5	42
Cakebread: Napa Valley		90

CABERNET SAUVIGNON

Murphy Goode: California.....	12.5	42
Louis M.Martini: Sonoma	15.5	54
Duckhorn Decoy: Sonoma	15.5	54
Unshackled by The Prisoner Wine Company: California	15.5	55

MERLOT

Bonterra Organic: California	12	40
Columbia Crest Grand Estates: Washington.....	14.5	45

SAUVIGNON BLANC

Matua: New Zealand	12	42
Kim Crawford: New Zealand	12.5	42

RED BLEND

Conumdrum: California	12.5	42
Pessimist: California	15.5	54
Unshackled by The Prisoner Wine Company: California	15.5	55

PINOT NOIR

Carmal Road: California	12.5	42
Elouan: Oregon	15.5	54
La Crema: Sonoma		60

PINOT GRIGIO

Cavaliere D'Oro Gabbiano: Italy	12	42
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MOSCATO

Stella Rosa: Stella Peach: Italy.....	12	42
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RIESLING

Relax: Germany.....	11.5	42
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ZINFANDEL

Seghesio: Sonoma.....	15.5	54
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SHIRAZ

19 Crimes: Australia.....	12	42
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MALBEC

Casillbec De Diablo: Chile	12.5	42
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CHAMPAGNE/SPARKLING

Cup Cake 187ml Prosecco	9.5	
Caposaldo Prosecco: Italy.....		38.99
Nicolas Feuillatte Reserve Brut		60

SHERRY

Harvey Bristol Cream	6oz glass 8.00	9oz Glass 14
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Wine List



BEER LIST

DOMESTICS	CRAFT / IMPORTS		
Budwesier	Lexington Brewing - Bourbon Ale	Seltzer	Boulevard Wheat
Bud Light	Lucky Bucket Lager	White Claw: Black Cherry	Blue Moon
Busch Light	Sam Adams Boston Lager	High Noon: Peach	Fat Tire Ale
Coors Light	New Castle Brown Ale	Infusion Vanilla Bean Ale	Corona
Miller Lite	Deschutes Fresh Squeezed IPA	Guinness	
Miller High Life	Goose Island IPA	Deschutes Black Butte Porter	
Miller Ultra	Kros Strain Fairy Nectar IPA	Pint Nine : Farmers Tan Pilsner	
O'Douls N/A	Zip Line Copper Ale	Angry Orchard Cider	
	Stella Artois		

LOUNGE DRINKS

Chocolate Martini11.5 Stoli Vanila Vodka, Dark Creme De Cacao, Chocolate Cream , Creamer	Joann's Margartia 9.5 Tequila, Triple Sec, Rose's Lime, Splash Sour, Splash Sierra Mist	Irish Mule 10.5 Jameson, Ginger Beer and Limes
Lemon Drop Martini .11.5 Absolute Citron, Triple Sec, Splash Sour	Manhattan 9.5 Bourbon, Sweet Vermouth, Cherry	Dark 'n Stormy Mule 10.5 Myers Dark Rum, Ginger Beer and Limes
Red's Maker's Mark Old Fashioned 11.50 Sugar, Bitters, Soda, Cherry and Orange	Farmer Tom Collins .. 9.5 Gin, Sugar, Splash Sour, Splash Sierra Mist, Cherry	Other Flavored Mules: Stoli Cucumber, Stoli Blueberi, Spicy Mango
	Apple Pie Whiskey11.5 Crown Apple Whiskey, Sparkling Apple Juice, Cherry	

ICE CREAM DRINKS 15 each

Grasshopper Creme de Menthe, White Creme de Cocoa	Pink Squirrel Creme de Almond, White Creme de Cocoa	Banshee Creme de Banana, White Creme de Cocoa
Kahlua Supreme Kahlua & Instant Coffee	Golden Cadillac Galliano, White Creme de Cocoa	Peanut Butter Supreme Skrewball Whiskey, White Creme de Cocoa
Haymaker Disaronno Amaretto, Dark Creme de Cocoa	Brandy Alexander Brandy , White Creme De Cocoa	

AFTER DINNER DRINKS

Irish Coffee 10 Jameson Irish Whiskey, Sugar, Coffee, Fresh Whipped Cream	Calypso Coffee 10 Tia-Maria Liqueur, Sugar, Coffee, Fresh Whipped Cream	Hot Whiskey 10 Power's Irish Whiskey, Sugar, Boiling Water, Lemon and Cloves
Bailey's Coffee 10 Bailey's Irish Cream, Sugar, Coffee, Fresh Whipped Cream	Sambuca Coffee 10 Sambuca, Sugar, Coffee, Fresh Whipped Cream	