



General Manager : *Derrick Lacey*

Executive Chef: *Curtis Walker*

Sous Chef: *Dane McLean*

CUSTOMER NOTICE

We offer both a card price
and a cash price
for all goods and services

Entrées



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

\$10 split plate charge, comes with : Dinner Salad, Spaghetti Or Green Beans, Sub Asparagus \$4
Choice Of Potatoes and Hot Bread. Split plate with no sides is \$5

U.S.D.A. CHOICE STEAKS

Served with Coleslaw or Lettuce Salad, Choice of Potatoes,
Hot Bread (freshly baked), Spaghetti or Vegetable. Sub Asparagus \$4
4 oz Extra cut \$10 Sub small Caesar salad for \$4



*Club Steak..... 32 10 oz Cut of Choice Sirloin	*Choice Porterhouse Steak 54 Farmer's Favorite 24 oz
 *Large Filet 48 Top choice grade. 8 oz Bacon Wrapped +\$1.5	*Tenderloin Beef En Brochette 41 Cuts of Tenderloin, Vegetable Rice
 *Petite Filet 41 Top choice. 6 oz	 *Ma Brown's Steak 27 7 oz Cut of Choice Sirloin
*New York Strip 42 (Boneless) 14 oz	*Tender Country Fried Steak 22 With Mushroom Sauce
*Rib Eye - Boneless 49 Always Tender and Well-Marbled 14 oz.	*Chicken Fried Steak 22 Breaded & Grilled, With Home-Style White Gravy
	*Chopped Steak 22 Bacon Wrapped, Mushroom Sauce

STEAK ENHANCEMENTS:

OSCAR STYLE Creamy Béarnaise Sauce, Jumbo Lump Crab Meat, Asparagus..... 17
SAUTÉED ONIONS 4

SAUTÉED MUSHROOMS 4
CITRUS CHIVE BUTTER 3.5
GARLIC BLUE CHEESE BUTTER 3.5
STEAKHOUSE BUTTER 3.5
BOURBON PEPPERCORN SAUCE 3.5

CHOICE PRIME RIB OF BEEF AU JUS

Extra Cut +4 oz, Add \$10 | End Cut + 4 oz, Add \$10

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

*Daughter's Cut 16 oz 47
*Farmer's Cut 22 oz (For the Hearty Eater) 62
*Hired Hand Cut 38 oz (Maximum Meat) 75

PORK

Country Style Pork Back Ribs 28 Lean and Meaty, our Own Smoke Sauce	Ham Steak 22 Boneless with Pineapple Ring
Pork Chops 22 2 Boneless Chops Served with Applesauce	Chicken Fried Pork Tenderloin 22 With Home-Style White Gravy

CHICKEN

4 Pieces (Deep Fried) 19 Breast, wing, thigh, and leg Substitutions: \$1 per piece
2 Pieces (Deep Fried) 15 Breast and Wing OR Thigh and Leg. Substitutions \$1 Per Piece
Grilled Chicken Livers 19 Lightly-Floured. Sautéed in Butter

PASTA

Served with Tossed Salad & Hot Bread
Extra Bread \$1.50

Spaghetti with Meat Sauce 14 Add Extra Side Spaghetti Sauce \$1
Spaghetti with Meat Balls 17 Add Extra Meat Ball \$3 Add Extra Side Spaghetti Sauce \$1

APPETIZERS

Coconut Shrimp 12
Six Shrimp With Piña Colada Sauce

Shrimp Cocktail 12
5 Ice-Cold Shrimp with
Cocktail Sauce

Shrimp Plate 21
Twice as Much as the Cocktail
- 10 Shrimp

Chicken Livers 12
Lightly Floured and Grilled

Onion Rings 10
Our Own Great Breading!

 **Garlic Cheese Bread** .. 9
Grilled Golden Brown

Stuffed Jumbo Tots 10
6 Homemade Jumbo Tots filled
with Cheddar and Bacon,
Served with Ranch

**Breaded Mozzarella
Sticks** 9
Perfectly-fried Mozzarella Sticks

Shredded Prime Rib Pot

 **Roast Egg Rolls** 14
Tender Shredded Prime Rib
Carrots, Celery & Onions. Served
with Brown Gravy Dipping Sauce

 **Walleye Bites** 17
House Breaded Walleye Pieces
Served with Fries

Cauliflower Hearts 9
Fried, Cheese or Mustard Sauce

Mushrooms 9
Fried, Cheese or Mustard Sauce

Dinosaur Eggs 9
Cream Cheese Jalapeños

Combo Plate 15
Mozzerella Sticks, Cauliflower and
Mushrooms served with Cheese &
Mustard Sauce

Pickle Spears 9
Lightly Breaded, Hint of Dill

Battered Green Beans ... 9
Served with Ranch Dip

SANDWICHES

**Served with French Fries. Sub Hash Browns, Onion Rings, Garlic Mashed Potatoes or Waffle Fries +\$1.5
Side Salad \$3 | Caesar Salad \$4**

Hamburger Deluxe* ... 15
1/2 pound Steak Hamburger
Served on a Large Sesame Bun


Cheeseburger* 16
1/2 pound Steak Hamburger
Served on a Large Sesame Bun

Bacon Cheeseburger* ... 17
1/2 pound Steak Hamburger,
Two Slices of Bacon, served on
a Large Sesame Bun!

Steak Sandwich* 18
7 oz Sirloin on Toasted Bread

Fish Sandwich 16
Roughy, Breaded, on a Bun

Pork Tender Sandwich . 16
Tender and Delicious

 **Prime Rib
Sandwich*** 23
Served Open-Faced with Salad
and Choice of Potato

Chicken Sandwich 14
Boneless Grilled Breast on a Bun
Get it Fried \$1

Grilled Cheese 8
Classic American Sandwich

 **Shaved Prime
Sandwich*** 22
Shaved Prime Rib, Caramelized
onions, Swiss cheese on a
Ciabatta bun. Served with Au jus
and Creamy Horseradish

SALADS

All of Our Salad Dressing are Homemade.

**Salad Dressings: Italian | French | Oil & Vinegar | Thousand Island | Ranch | Low Fat Ranch
Blue Cheese Crumbles \$1.5 | Bacon Chips \$2 | Caesar dressing \$1.5 | Creamy Roquefort \$1.5**

Grilled Salmon Salad 26
Our Chef's Salad with 8 oz Grilled Salmon Filet

Caesar Salad 10
Fresh Romaine Lettuce , Parmesan Cheese and
our Chef's Caesar Dressing. **ADD CHICKEN \$7**

Chef's Salad Bowl 11
Choice of Dressing, Iceberg Lettuce, American
Cheese, Tomato & Egg Wedges

HAM +6
CHICKEN +7
SHRIMP +8

A LA CARTE

BAKED POTATO 4
+ Cheese 60
+ Loaded 3.50
+ Chives 60
+ Bacon Bites 2

FRENCH FRIES 5

HASH BROWNS 6
+ Cheese 60
+ Onion 60

WAFFLE FRIES 5

10 OZ AU GRATIN POTATOES 10
Serves 2 people

GARLIC MASHED POTATOES 5
+ Loaded 3.50

SEASONED WHITE RICE 4

DINNER SALAD 4

DOUBLE SALAD 7

SMALL CAESAR SALAD 7

COLESLAW 4

COTTAGE CHEESE 5

SPAGHETTI & MEAT SAUCE .. 6

SAUTEED ONIONS 4

SAUTEED MUSHROOMS ... 4

SAUTEED ASPARAGUS
Single Order 5
Large Order 9

SEAFOOD

Served with Coleslaw or Lettuce Salad. Choice of Potatoes. Hot Bread (Freshly Baked), Spaghetti or Vegetable. Sub Asparagus +\$4, Sub a Small Caesar Salad + \$4.

Split Alaskan King Crab (Legs & Claws) 145
Over a Pound, Served with Drawn Butter

1/2 Crab Leg Meal 95

Premium Cold Water South African Broiled Lobster

Drawn Butter and Lemon Wedges

(2) 8oz Tails 140

(1) 8oz Tail 79

Maine Cold Water Broiled Lobster

Drawn Butter and Lemon Wedges

(2) 8oz Tails 89

(1) 8oz Tail 50

Crab-Steer* 130

Combination 6 oz Petite Filet & Crab Legs

Premium South African Lob-Steer* 114

Combination 8 oz Petite Filet & Lobster Tail

Maine Lob-Steer* 86

Combination 6 oz Petite Filet & 8 oz Maine Tail

Prime Premium South African Tail* 120

Combination 16 oz Prime Rib & 8 oz Tail

Prime Maine Tail* 92

Combination 16 oz Prime Rib & 8 oz Maine Tail*

Prime Crab* 136

16 oz Prime Rib & 1/2 lb Crab Legs

8 oz Maine Tail 45

Steak & Shrimp* 53

Combination 6 oz Petite Filet & 2 Fried Jumbo Shrimp

1/2 Ib Crab Legs a la Carte 89

Fried Shrimp a la Carte 6

Jumbo Shrimp 31

Our own Kitchen Breeding on 4 Jumbo Shrimp, Farmer's Cocktail Sauce

Shrimp Mediterranean 25

Freshly Broiled. Light eating (4 Large Shrimp)

Orange Roughy 25

Pearly White from the Deep Waters of New Zealand

Salmon Filet 28

From the Icy Norwegian Waters, Grilled or Baked

Sea Scallops or Sea Scallops & Shrimp 29

Breaded with Tartar and Hot Sauce

Individual Farm Raised Catfish 25

Approximately 16 oz, Fresh Water

The Seafood Net 32

Breaded Shrimp, Scallops & Roughy

Walleye 28

Two House-Breaded Walleye Filets

Premium 8oz South African Tail 73

Seafood Tower market price

1 lb Lobster Tail, 1 lb Crab, 6 Fried Shrimp, Walleye Bites, 6 Shrimp Cocktail, 1 Slice Daughters Cut - 1 Large Filet Slices

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 20

7 oz Ma Brown's Steak 22

DESSERTS

Cheesecake 9.50
With Homemade Strawberry Sauce

Chocolate Cake 9.50
Dark and Decadent

Country Style Ice Cream 5

Homemade Caramel Apple Bread Pudding 9.50
Vanilla Ice Cream and Homemade Caramel Sauce

Carrot Cake 9.50

Chocolate or Strawberry Ice Cream Sundae 5

Creme de Menthe Sundae 6

Peach Foster and Ice Cream 9.50

Homemade Horchata Cinnamon Cheese cake
With Homemade Churros and Caramel Sauce 13

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

WOODBIDGE – Chardonnay, California
WOODBIDGE – Cabernet, California
WOODBIDGE – Merlot, California
BERINGER – White Zinfandel, California

LIVINGSTON – Sangria, California
RIUNITE – Lambrusco, Italy
WOODBIDGE – Rose, California
MONDAVI – Moscato, California

CHARDONNAY

	GLASS	BOTTLE
Bonterra Organic: California	13	36
Kendall Jackson : California	13	36
Jams Cellars Butter: California	13	36
Cakebread: Napa Valley		90

CABERNET SAUVIGNON

Josh Craftsman: California	13	36
Freakshow: Lodi, California	13	36
Louis M.Martini: Sonoma	15	42
Duckhorn Decoy: Sonoma	13	36
Unshackled by The Prisoner Wine Company: California	13	36

MERLOT

Duckhorn Decoy: Sonoma	13	36
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SAUVIGNON BLANC

Matua: New Zealand	16	45
Kim Crawford: New Zealand	16	45

RED BLEND

Conumdrum: California	12	27
Pessimist: California	16	42
Unshackled by The Prisoner Wine Company: California	13	36

PINOT NOIR

Carmal Road: California	12	27
Meiomi: California	13	36
Josh Craftsman: California	13	36

PINOT GRIGIO

Ruffino: Delle Venezie, Italy	10	18
Misfits & Mavens: Lodi, California	12	27

MOSCATO

Seven Daughters: Italy	13	36
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RIESLING

Relax: Germany	13	36
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ZINFANDEL

Seghesio: Sonoma	17	45
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MALBEC

Casillbec De Diablo: Chile	13	36
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CHAMPAGNE/SPARKLING

Cup Cake 187ml Prosecco	13	
Chloe Prosecco: Italy		35
Ruffino Prosecco: Delle Venezie, Italy 1.5L		60
Lallier Brut, France		75

SHERRY

Harvey Bristol Cream	6oz Glass 9 9oz Glass 17
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BEERS

DOMESTICS

Budwesier
Bud Light
Busch Light
Coors Light
Miller Lite
Miller High Life
Miller Ultra
Heineken o.o

CRAFT / IMPORTS

Boulevard Tank 7
Boulevard Dry Stout
Boulevard Wood Barron
Boulevard Wheat
Founders Scotch Ale
Founders All Day IPA
Lexington Brewing Bourbon Ale
Lucky Bucket Lager
Sam Adams Boston Lager
Deschutes Fresh Squeezed IPA
Kros Strain Fairy Nectar IPA
White Claw Black Cherry
High Noon Peach
196 Lemon Vodka Seltzer
196 Strawberry Vodka Seltzer
Infusion Vanilla Bean Ale
Pint Nine Farmers Tan Pilsner
Angry Orchard Cider
Blue Moon
Stella Artois
Corona
Guinness

LOUNGE DRINKS

Chocolate Martini 13.5
Svedka Vanilla Vodka, Mozart
Chocolate Cream, Dark Creme
de Cocoa, Creamer

Lemon Drop Martini 13.5
Absolute Citron, Triple Sec,
Splash Sour

Espresso Martini 13.5
Luxardo Espresso, Svedka
Vanilla Vodka, Espresso

Joann's Margartia 9.5
Tequila, Triple Sec, Rose's Lime,
Splash Sour, Splash Sierra Mist

Old Fashioned 9.5
Simple Syrup, Bourbon, Soda,
Cherry, Orange

**Red's Maker's Mark
Old Fashioned** 13.50
Makers Mark, Simple Syrup,
Bitters, Soda, Cherry, Orange

**Old Fashioned Private
Barrel** Barrel Proof 18.50
Elijah Craig Bourbon 128.8 proof,
Simple Syrup, Soda, Cherry,
Orange

Manhattan 9.5
Bourbon, Sweet Vermouth, Cherry

Manhattan Private Barrel
Barrel Proof 18.50
Elijah Craig Bourbon 128.8 proof,
Sweet Vermouth, Cherry

Farmer Tom Collins . . 9.5
Gin, Sugar, Splash Sour, Splash
Sierra Mist, Cherry

Apple Pie Whiskey . . . 13.5
Crown Apple Whiskey,
Sparkling Apple Juice, Cherry

Irish Mule 10.5
Jameson, Ginger Beer & Limes

Dark 'n Stormy Mule 10.5
Myers Dark Rum, Ginger Beer & Limes

Other Flavored Mules:
*Raspberry, Strawberry, Cucumber,
Blueberry, Mango, Blueberry, Mango*

ICE CREAM DRINKS 17.5 each

Grasshopper
Creme de Menthe,
White Creme de Cocoa

Kahlua Supreme
Kahlua & Instant Coffee

Haymaker
Disaronno Amaretto,
Dark Creme de Cocoa

Pink Squirrel
Creme de Almond,
White Creme de Cocoa

Golden Cadillac
Galliano, White Creme de Cocoa

Brandy Alexander
Brandy, White Creme De Cocoa

Banshee
Creme de Banana,
White Creme de Cocoa

Peanut Butter Supreme
Skrewball Whiskey,
White Creme de Cocoa

AFTER DINNER DRINKS 12.5 each

Irish Coffee
Jameson Irish Whiskey, Sugar,
Coffee, Fresh Whipped Cream

Bailey's Coffee
Bailey's Irish Cream, Coffee,
Fresh Whipped Cream

Calypso Coffee
Tia-Maria Liqueur, Coffee,
Fresh Whipped Cream

Sambuca Coffee
Sambuca, Coffee,
Fresh Whipped Cream

Hot Whiskey
Power's Irish Whiskey, Sugar,
Boiling Water, Lemon and Cloves