

DINNER ENTREES

Available starting at 5:30pm

Sauces

*Grilled Filet Mignon	\$19.95 Petite \$34.95 Twin	Béarnaise Zinfandel Demi Glaze
*Seared Rack of Lamb	\$19.95 1/2 Rack \$34.95 Full Rack	Bourbon Glaze
*Pan Seared Veal Medallions	\$16.95 3 Medallions \$25.95 5 Medallions	Sherry Pink Peppercorn Cream
*Grilled Bone-In Pork Chop	\$14.95 Single \$24.95 Twin	Marsala Teriyaki Glaze
*Grilled Chicken Breast	\$10.95 Single \$16.95 Twin	Hollandaise
*Walnut Encrusted Tilapia Filet	\$12.95 Single \$20.95 Twin	Fennel Cream Lemon Dill Veloute
*Grilled Salmon Steak	\$15.95 6oz \$27.95 12oz	Garlic & Wine Bourbon Cider Reduction

Other Popular Preparations

Au Poivre– Pan Seared with Cracked Black Peppercorns, Brandied Cream Sauce. Chef Recommends w/ Filet Mignon

Parmesan– Breaded and Fried, with Marinara and Provolone Cheese, Chef Recommends with Chicken or Veal

Oscar– Asparagus, Crab Meat, Hollandaise, or Béarnaise. Chef Recommends w/ Chicken, Veal, or Fish **Add \$6.00**

Baked Stuffed Shrimp– Add \$3.50 per Shrimp to any entrée. As an entrée, \$20.95 for Five Shrimp \$14.95 for Three Shrimp

Sauce Alternatives

Caramelized Apple Chutney, Frizzled Onions, Cognac Mushrooms

Choice Of Vegetables

Green Beans, Asparagus, Broccoli, Pureed Butternut Squash, or Vegetable Medley

Choice of Starch

Yukon Gold Mashed Potatoes, Sweet Mashed Potatoes, Basmati Rice, Baked Potato, or Pasta

All Entrée's are Served with a Choice of Soup or House Salad

DINNER PASTA

Available starting at 5:30pm

Choice of: Penne, Spaghetti or Sea Shells

Garlic Basil Wine

Garlic and Basil Sautéed in Olive Oil with a White Wine Reduction, Finished with a Touch of Butter

Mediterranean

Artichoke Hearts, Kalamata Olives, Roma Tomatoes, Capers and Spinach In a Garlic Butter Wine Reduction

Vegetarian

Sun Dried Tomatoes, Roasted Red Peppers, Portobello Mushrooms, Sugar Snap Peas, Spinach, and Onions in a Garlic Wine Reduction

Carbonara

Prosciutto, Roasted Red Peppers, and Green Peas in a Creamy Garlic and Parmesan Sauce

Alfredo

Creamy Alfredo Sauce with Broccoli Florettes

Additions To Above Pastas

Sea Scallops

4oz \$6.50 6oz \$9.50

Grilled Chicken

3oz \$2.75 6oz \$5.00

Jumbo Shrimp

\$2.00each 6 / \$11.00

Specialty Pasta

Bolognese– Ground Beef and Sausage Simmered in a Marinara Sauce

\$10.95 \$15.95

Tenderloin Tips Espagnole – Tenderloin Tips Sautéed w/ Portobello Mushrooms, Roasted Red Peppers, and Spinach Finished in a Tomato Based Brown Sauce

\$14.95 \$21.95

All Pasta Dishes are Served with your Choice of Soup or House Salad

*Thoroughly Cooking Meats, Poultry, Seafood, Shellfish, or Eggs Reduces the Risk of Food Borne Illness

Farmington Woods Clubhouse

TAKE-OUT MENU

UPDATED 10/09



TAKE-OUT HOURS

Lunch Menu

Wednesday - Saturday 11:30am - 5:30pm

Dinner Menu

Wednesday & Thursday 5:30pm - 8:30pm

Friday & Saturday 5:30pm - 9:00pm

Sunday

10:00am - 3:00pm

(breakfast & limited lunch menu only)

We are open the **LAST Tuesday of every month** for lunch and dinner

Limited Dinner Menu Available on Formal Nights

Create-A-Plate Week

The last 7 days of the month we will be accepting take-out by phone between **only** the hours of 11:30am and 2:30pm

From 2:30pm to 5:30pm you can come in and order take-out from the lunch menu

After 5:30pm you may come in and create your own take-out at the express buffet or order from our limited dinner menu.

TO PLACE AN ORDER PLEASE CALL DURING THE ABOVE HOURS

(860)673-2419

DO NOT LEAVE ORDERS ON VOICEMAIL

Visit Our Website

www.farmingtonwoods.com

Prices Subject to Change

LUNCH/DINNER APPETIZERS

Shrimp Martini Spring Greens, Cocktail and Remoulade Sauces	\$2.50 Each
Fried Calamari with Roasted Cherry Peppers and Marinara Sauce	\$9.95
Chicken Wings Honey BBQ, Sesame Teriyaki, Buffalo, or Jack Daniels	\$.99 Each \$5.50 1/2 Dz \$9.95 Dozen
Sweet Potato Fries with Roasted Garlic Aioli	\$7.50
Crispy Duck Pot Stickers with Teriyaki And Duck Sauce	\$8.95
Panko-Encrusted Salmon Cakes Twin Salmon Cakes Encrusted with Panko Bread Crumbs Sautéed Until Golden Brown and Served with a Lemon Caper Aioli	\$9.95
Southwestern Chicken Egg Rolls Served with a Zesty Sour Cream Dipping Sauce	\$9.95
Cheese Quesadilla Tomatoes, Cheddar Cheese, Salsa, Guacamole, and Sour Cream With Blackened Chicken	\$6.95 \$9.95
Pan Seared Diver Scallops Pan Seared Scallops with a Fennel Cream Sauce (Dinner Only)	\$10.95
Tenderloin Bruchetta Tenderloin Tips Sautéed with Plum Tomatoes, Red Onion and Balsamic Vinaigrette. Served on Garlic Toast Points (Dinner Only)	\$10.95

Fridays At The Clubhouse (Lunch/Dinner)

Fish & Chips Served with Coleslaw, French Fries, and Tartar Sauce
\$13.95

Whole Belly Clams Served with Coleslaw, French Fries, and Tartar Sauce
\$16.95

Not available during create a plate week

Delivery

There is a \$2.00 Delivery Charge & 18% Gratuity on all delivery orders. Deliveries are between 3-5 ONLY, and are recommended for the medically impaired.

LUNCH/DINNER SALADS

<i>Choice Of: Spinach, Romaine, or Mixed Greens</i>	<i>Petite</i>	<i>Full</i>
Caesar Salad Homemade Caesar Dressing, Shaved Parmesan Cheese, and Garlic Croutons (Suggested with Romaine Lettuce)	\$4.95	\$6.95
Pear Almond and Brie Salad Sliced Pears, Toasted Almonds, Brie Cheese, and Shredded Carrots Served with Champagne Vinaigrette	\$5.95	\$8.95
Woods Salad Baby Spinach, Mandarin Oranges, Pine Nuts, Bacon, Chopped Egg and Bleu Cheese	\$5.95	\$8.95
Apple, Cranberry And Walnut Salad Sliced Granny Smith Apples, Dried Cranberries and Roasted Walnuts Served with Champagne Vinaigrette,	\$5.95	\$8.95
Cobb Salad Avocado, Chopped Bacon, Hard Boiled Egg, Plum Tomatoes, and Bleu Cheese	\$5.95	\$8.95

Add To Any Salad

Grilled or Marinated Chicken -3oz \$2.75 5oz \$5.00 Crab - 2oz -MKT
Grilled Shrimp - \$2.00 Each *Sirloin - 3oz \$3.75 5oz \$7.00
Coconut Shrimp - \$1.00 Each *Salmon - 3oz \$5.50 5oz \$10.25

Specialty Salads

Taco Salad Shredded Lettuce, Diced Tomatoes, Black Olives, Cheddar Cheese and Sour Cream Topped with Chili or Blackened Chicken and Served in a Crisp Tortilla Shell	Petite \$7.95 Full \$10.95
*The Original Trio (Available as Full Only) Filet Mignon, 2 Grilled Shrimp, Grilled Chicken, Spring Greens, Gorgonzola Cheese, Tomatoes, and Artichoke Hearts	\$13.95

LUNCH/DINNER SOUPS

Mildly Spicy Chili	Cup \$3.50
French Onion Gratine French Style with Croutons, Melted Provolone and Swiss Cheeses with a Scallion Garnish	Crock \$3.95
Soup Du Jour	Cup \$2.95 Bowl \$3.95
In a Fresh Baked Bread Boule	Add \$2.00

The person taking your order may ask for the date of this menu to ensure accuracy. A copy of the latest menu can always be found on our web site or at the restaurant.

10/09

LUNCH/DINNER SANDWICHES

The Clubhouse Hot Dog	\$5.25
*Clubhouse Beef or Veggie Burger, or Turkey Burger Served with Lettuce, Tomato and Sliced Onion	\$7.95
Woods Club Turkey, Ham, Or Roast Beef, With Bacon, Lettuce, Tomato, Mayonnaise	\$7.95
Chicken Parmesan Italian Breading, Marinara, Melted Provolone Cheese, Kaiser Roll	\$9.95
*Open Faced Steak Sandwich Garlic Bread, Caramelized Onions, Sautéed Mushrooms, Demi Glaze	\$9.95
Philly Steak & Cheese Angus Beef Sautéed with Onions, Peppers, Mushrooms, and Choice Of Cheese	\$9.95
Buffalo Chicken Wrap Breaded Chicken Tenders, Buffalo Sauce, Lettuce and Tomato in a Garlic Herb Wrap	\$8.95
Corn Beef Ruben Sauerkraut, Swiss Cheese, Thousand Island Dressing on Rye	\$8.95
B.L.T Bacon, Lettuce, Tomato, Mayonnaise	\$6.95
Additional Toppings Cheese, Mushrooms, Roasted Red Peppers, Sautéed Onions, and Sauerkraut	\$.50
Bacon or Chili	\$1.00
All Sandwiches are Served with a Pickle and Your Choice of French Fries, Onion Rings, Fruit, Coleslaw, or Chips	

FW CLASSICS LUNCH/DINNER

Chicken Pot Pie Served with Carrots, Celery, Sweet Peas, Veloute Sauce, Puff Pastry	\$9.95
Meatloaf Served with Gravy, Mashed Potatoes, and Seasonal Vegetables	\$10.95
Shepherd's Pie Season Ground Beef, Carrots, Celery, Corn, Mashed Potatoes	\$9.95
*Liver & Onions Beef Liver, Bacon, Onions, Demi Glaze, Mashed Potatoes, Vegetables	\$9.95
Baked Macaroni and Cheese Homemade Cheddar Sauce, Pasta, Garlic Bread Crumbs	\$8.95
Sausage and Peppers Mild Italian Sausage, Bell Peppers, Marinara Sauce, Penne Pasta	\$9.95
*Baked Cod Ritz Cracker Crumbs, Mashed Potatoes, Vegetables	\$13.95
Classic Combo Add a Soup or Salad, Chef's Dessert, and Coffee or Tea to any FW Classic	\$4.00