



*2 Course Lunch Menu \$13 plus Tax & Gratuity ~ 11AM – 3PM*

*Select either a first or third course and select a second course.*

*No sharing or substitutions please.*

### First Course

#### *Goat Cheese & Guava Croquette*

*Goat cheese hand rolled in Panko bread crumbs and fried to a golden brown then placed over a guava chili glaze.*

#### *Roasted Roma Tomato Soup*

*with parmesan basil croutons*

*(Add \$3 for a bowl)*

#### *St. Croix Berry Crab Salad*

*Sweet dried cranberries added to our popular house special crab salad, over a mix of artisan & romaine lettuce with raspberries, blueberries, strawberries, pineapple, candied pecans and drizzled with raspberry vinaigrette.*

#### *Tuna Nachos*

*Seared sesame seed encrusted tuna served over our housemade chips topped with our Tropical Pico de Gallo then drizzled with our house cusabi, soy sauce and sriracha.*

### Second Course

#### *Cobia Tacos*

*Fresh Open Blue Cobia lightly blackened with a Tropical Kiwi Pico de Gallo, shredded cabbage, and Mango remoulade in flour and corn tortillas. Accompanied with a fresh arugula salad with tomatoes, red onions and house sweet & sour dressing.*

*(Add a third taco for \$3.50)*

#### *World Famous Kentucky Hot Brown Sliders*

*King's Hawaiian rolls topped with all natural antibiotic free sliced turkey, creamy cheddar cheese, tomatoes & Pecan Smoked bacon on top. Baked until hot & heavenly and served with sweet potato fries.*

#### *Chicken & Waffles*

*Our version of a southern classic. Sweet potato waffle fries topped with marinated Joyce Farms chicken breast, and drizzled with a maple caramel syrup.*

#### *Papaya Shrimp*

*5 jumbo shrimp tossed with our house sweet and spicy papaya sauce and served over coconut risotto.*

#### *Salad Trio*

*Scoops of our Cranberry Chicken Salad, cold Quinoa Salad, and St. Croix Crab Salad, served on a bed of romaine & artisan lettuce, with our house sweet & sour vinaigrette and homemade crackers.*

### Third Course

#### *Key Lime Ice Cream Pie*

#### *Kentucky Chocolate Pecan Tart*

#### *Sticky Toffee Cake*



# Farlow's

ON THE WATER

TROPICAL DINING



3 Course Dinner Menu \$25 plus Tax & Gratuity ~ 3:30PM - Close

Select one from each course.

No sharing or substitutions please.

## First Course

### *Crispy Crabby Rolls*

Three crab stuffed rolls over our house cheese sauce with pickled red onions and marinated onion straws

### *Rock Island Salad*

Our house salad with romaine and artisan lettuce, diced tomatoes, cheddar cheese, red onions & candied pecans.

### *Roasted Roma Tomato Soup*

with parmesan basil croutons

### *Goat Cheese & Guava Croquette*

Goat cheese hand rolled in Panko bread crumbs and fried to a golden brown then placed over a guava chili glaze.

### *Tuna Nachos*

Seared sesame seed encrusted tuna served over housemade chips topped with our Tropical Pico de Gallo then drizzled with our house cusabi, soy sauce and sriracha.

## Second Course

### *Farlow's Pork Au Poivre*

An 8 oz. center cut pork Ribeye chop Sautéed with hand crushed black pepper and topped with our homemade Kentucky bourbon & Pork demi-glaze with sautéed mushrooms and onions. Served with boursin herb mashed potatoes and grilled asparagus.

### *Potato Encrusted Triggerfish*

Fresh Caribbean Triggerfish encrusted with our special potato and herbs then sautéed in extra virgin olive oil, placed over mashed cauliflower and grilled asparagus.

### *Southern Shrimp & Cornbread*

Pan seared shrimp in a Morita chili and roasted garlic butter sauce over house made cornbread and wilted greens.

### *Mango Chimichurri Coulotte Steak*

Grilled Coulotte steak topped with our mango chimichurri and served over a fingerling potato, mushroom and asparagus hash.

### *Costa Rican Chicken*

Free range Joyce Farms chicken breast grilled to perfection and placed over a plantain, mango and papaya puree. Topped with salsa verde and served with fried plantains and Caribbean rice.

### *Seafood Macaroni*

Shrimp & Scallops served with Acini Di Pepe pasta with our special blend of Gruyere and Asiago cheese mixed with Shitake and Portabella mushrooms, and fresh spinach.

## Third Course

### *Key Lime Ice Cream Pie*

### *Kentucky Chocolate Pecan Tart*

### *Sticky Toffee Cake*