

# FAMILY STYLE FRIDAY!

Dinners 7 - 10pm | Free wine tasting by Auburn Winery  
4 Course Fixed Menu Starting at \$34.95  
Tax & 20% Gratuity will be added to bill automatically

## September 6th | End of Summer Cioppino

**FIRST COURSE** Antipasto

**SECOND COURSE** Summer Salad

**THIRD COURSE** Local Clams, Mussels, Jersey Diver Scallops and Shrimp in a sweet tomato and white wine sauce

**DESSERT** Candid Nectarine Ice Cream from our Favorite Ice Cream Shop Cherry on Top!

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## September 13th | Prime Night

**FIRST COURSE** Antipasto

**SECOND COURSE** Tomatoes, Fresh Burrata, Basil drizzled with Aged Balsamic and olive oil

**THIRD COURSE** Herb Rubbed Prime Pork Chop on a bed of Roasted Marbled Potatoes, Carrots and Hill Creek Farms Greens

**DESSERT** Hill Creek Farms Apple Pie served with Vanilla Bean Ice Cream

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## September 20th | Classic Favorites

**FIRST COURSE** Antipasto

**SECOND COURSE** Traditional Caesar salad with house made dressing

**THIRD COURSE** Crab Stuffed Flounder, served with HCF Roasted Pepper and cherry tomato risotto, Sautéed HCF Field Greens and local Grilled Vegetables

**DESSERT** NY Style Cheesecake Ice Cream topped with HCF Caramel Applesauce

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## September 27th | Steak House

**FIRST COURSE** Antipasto

**SECOND COURSE** Iceberg Wedge with a variety of unique Vegetable and Crunchy Toppings

**THIRD COURSE** 12 oz Rastelli NY Strip Steak with a Black Berry and Fig Reduction, Chive Whipped Potatoes, Roasted Carrots and Local Greens

**DESSERT** Chocolate Ice Cream and Fresh Macaroons from Amici Macaroons

To make a reservation, email [info@hillcreekfarms.com](mailto:info@hillcreekfarms.com).

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## October 4th | Surf & Turf \$44.95

**FIRST COURSE** Antipasto

**SECOND COURSE** Shrimp Cocktail

**THIRD COURSE** 6 oz Prime Fillet topped with Lump Crab Meat

**DESSERT** Ricotta Stuffed Cannoli and Gelato

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## October 11th | Ready for Fall

**FIRST COURSE** Antipasto

**SECOND COURSE** Shaved Brussel Sprouts, Candied Pecans, Dried Cranberries

**THIRD COURSE** Rastelli Prime Pork Tenderloin filled with Sicilian Bread Stuffing

**DESSERT** HCF Signature Apple Crumb Pie

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## October 18th | Table Side \$44.95

**FIRST COURSE** Antipasto

**SECOND COURSE** Table Side Caesar

**THIRD COURSE** Crab Stuffed Faroe Island Salmon on a bed of HCF Greens

**DESSERT** Bananas Foster

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## October 25th | Grill Out

**FIRST COURSE** Antipasto

**SECOND COURSE** HCF Grilled Vegetable and Shrimp Skewers

**THIRD COURSE** Rastelli Cowboy Ribeye with a crust of Cumin and Brown Sugar

**DESSERT** Make your own S'mores

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## October 31st | Trick or Treat

**FIRST COURSE** Large Salad Bar with fresh veggies and fruits from HCF Fields

**SECOND COURSE** Roasted Pumpkin & butternut Squash Soup

**THIRD COURSE** Family Style Buffet with BBQ Ribs, Chicken, Hot Dogs, and Seasoned Fries

**DESSERT** Make your own S'mores

To make a reservation, email [info@hillcreekfarms.com](mailto:info@hillcreekfarms.com).