

**1912**  
AT THE  
**FARRIS HOTEL**

**STARTERS**

**CRABCAKES**

*TORTILLA CRUSTED GULF CRAB WITH CHIPOTLE CORN SAUCE*  
10

**MUSHROOMS**

*TEMPURA BATTERED AND FRIED SERVED SWEET CHILI DIPPING SAUCE*  
5

**LISA'S GARLIC BREAD**

*SERVED WITH RANCH DRESSING*  
2

**QUAIL**

*POLYNESIAN MARINATED GRILLED QUAIL WITH HAWAIIAN SWEET POTATO*  
10

**WINGS**

*FAITH'S SECRET BUFFALO WING RECIPE SERVED WITH BLEU CHEESE SAUCE*  
6

**CHIPS AND SALSA WITH GUACAMOLE**

*HOMEMADE SALSA WITH FAITH'S TOUCH POMEGRANATE GUACAMOLE*  
4

**OYSTERS FARRIS**

*SIX BBQ GOOSE, SHRIMP AND MUSHROOM STUFFED OYSTERS*  
10

**FAITHS FRIES**

*A BASKET OF SWEET POTATO FRIES MIXED WITH FAITH'S SEASONED FRIES*  
3

**SALADS AND SANDWICHES**

**ALL BURGERS SERVED WITH FAITH'S FRIES**

**FARRIS HOUSE SALAD**

*HOUSE GREENS WITH TOMATOES, ALMONDS, GOAT CHEESE, AND CARROT*  
4

**CHICKEN CAESAR SALAD**

*ROMAINE WITH BBQ SPICED CHICKEN, SESAME CRUNCH IN CAESAR DRESSING*  
8

**HAWAIIAN TUNA**

*AHI TUNA SERVED WITH HOUSE GREENS IN A ALOHA SOY VINAIGRETTE*  
11

**HAMBURGER**

*HANDMADE AND SEASONED ALL BEEF BURGER*  
7

**BORDER BURGER**

*HANDMADE SPECIALLY SEASONED TOPPED WITH AVOCADO AND MEXICAN GOAT CHEESE*  
8

**CAJUN CHICKEN BURGER**

*BLACKENED OR PLAIN CHICKEN BREAST WITH HONEY DIJON*  
7

## **ENTREES**

**ALL ITEMS SERVED WITH VEGETABLE OF THE EVENING AND SIDE SALAD**

### **FILET MIGNON**

**SERVED WITH STARCH OF THE EVENING AND TOPPED WITH CABERNET BUTTER**  
**19**

### **BLACK AND BLUE FILET**

**WITH BLEU CHEESE STREUSEL TOPPING WITH VEGETABLE OF THE EVENING**  
**20**

### **TEXAS SIZE 16 OUNCE RIBEYE**

**SERVED WITH STARCH OF THE EVENING**  
**19**

### **CAJUN RIBEYE**

**CRAWFISH BUTTER AND SERVED WITH STARCH OF THE EVENING**  
**21**

### **FRIED SHRIMP**

**EIGHT JUMBO FRIED SHRIMP DEEP FRIED AND SERVED WITH FAITH'S FRIES**  
**13**

### **CHICKEN FRIED RIBEYE**

**TOPPED WITH SAWMILL GRAVY AND SERVED WITH STARCH OF THE EVENING**  
**19**

### **CHICKEN FRIED STEAK**

**TOPPED WITH SAWMILL GRAVY AND SERVED STARCH OF THE EVENING**  
**13**

### **CHICKEN FRIED CHICKEN**

**TOPPED WITH SAWMILL GRAVY AND SERVED WITH STARCH OF THE EVENING**  
**12**

### **JAMBALAYA PASTA**

**FETTUCCINE WITH SHRIMP, CHICKEN, SAUSAGE AND CRAWFISH IN A CREOLE**  
**CREAM SAUCE**  
**12**

### **RAVIOLI**

**CHEESE RAVIOLI WITH SPINACH AND MUSHROOM PARMESAN SAUCE**  
**10**

### **SHRIMP DIABLO**

**FETTUCCINE WITH A SPICY RED PEPPER SAUCE TOPPED WITH PARMESAN**  
**13**

### **CHICKEN ALMOND PENNE**

**WITH GARLIC, GOAT CHEESE IN A WHITE WINE CREAM SAUCE**  
**10**

### **STEAK PASTA**

**FETTUCCINE WITH BEEF, MUSHROOMS, ONIONS, TOPPED WITH BLEU CHEESE**  
**12**

### **CRAB MUSHROOM & PENNE**

**TOSSED WITH BASIL AND TOMATO IN BUTTER SAUCE**  
**13**

### **FROG LEGS**

**DEEP FRIED SERVED WITH SWEET POTATO FRIES AND A JALAPENO SAUCE**  
**14**

### **FRIED CATFISH**

**MUSTARD MARINATED, CORNMEAL CRUSTED AND SERVED WITH FRIES**  
**10**

### **TUNA**

**SESAME TEMPURA WITH JASMINE RICE VEGETABLE OF THE EVENING AND**  
**TERIYAKI DRIZZLE**  
**13**