

# Farrago

WORLD CUISINE  
DINNER

## Appetizers

<b>Curried Mussels</b> steamed in Thai coconut curry broth w/ basil, cilantro, lime & grilled baguette	13
<b>Hawaiian Sweet Red Crab Cake*</b> panko dusted w/ tempura vegetable skewer, petit salad w/ citrus vinaigrette & Chipotle aioli	14
<b>Hawaiian Red Sashimi Tuna*</b> sesame encrusted served w/ wasabi paste & ginger vinaigrette	14
<b>Crispy Calamari</b> w/ wasabi dipping sauce & hot marinara	10
<b>Curried Chicken Empanadas</b> w/ red pepper yogurt dipping sauce	9
<b>Shrimp Spring Rolls</b> w/ rice paper, green leaf lettuce, cucumber, Asian pesto rice noodles & peanut dipping sauce	8
<b>Fried Veggie Eggrolls</b> w/ ponzu dipping sauce	6
<b>Farrago Chicken Wings</b>	10
<b>Asian Jerked Spice</b> a Farrago signature flavor	
<b>Shiner BBQ</b> known to have quite a kick	
<b>Velvet Espresso</b> oh so sweet and savory	
<b>Guacamole</b> w/ tortilla chips	8
<b>Curried Hummus &amp; Tabbouleh</b> w/ arugula salad, sambal citrus vinaigrette & pita bread	10

## Soups

<b>Soupe du jour</b> our featured homemade seasonal soup	Cup/Bowl	5/9
<b>Posole</b> Latin pork & hominy stew w/ green chilies, fresh cilantro & grilled baguette		6/11
<b>Thai Curried Chicken Soup</b> roasted pulled chicken, coconut green curry broth, rice noodles & julienned vegetables		6/11

## Salads

<b>Vietnamese Salad</b> w/ grilled chicken breast, rice noodles, shredded green leaf lettuce, carrots, cucumbers, red onion, crispy onions & ponzu dressing		11
<b>House Salad</b> romaine, croutons, gorgonzola, tomatoes & sundried tomato balsamic vinaigrette	Small/Large	5
<b>Goat Cheese Brulee</b> arugula, toasted pecans, roasted garlic, tomatoes & sambal citrus vinaigrette		6/8
<b>Caesar Salad</b> romaine, shaved manchego, fried capers, croutons & classic Caesar dressing		6/8
<b>Wedge Salad</b> iceberg, gorgonzola, tomatoes, bacon & homemade jalapeño ranch		6/8
<b>add 6 oz Grilled Chicken</b> 4 <b>add 5 Grilled Jumbo Shrimp</b> 7 <b>add 6 oz Salmon, 6 oz Hawaiian Tuna or 2.5 oz Hawaiian Red Crab</b> 9		

## Entrees

\*split dishes add \$4

<b>Veggie Plate</b> goat cheese polenta w/petite salad, roasted red pepper dipping sauce & grilled seasonal veggies	10
<b>Pad Thai</b> rice noodles, tofu, egg & Asian vegetables in a sweet n' sour sauce	14
<b>Tomatillo Pasta</b> cilantro, tomatoes, tomatillo w/ toasted pecan & cotija cheese pesto cream sauce	12
<b>add 6 oz Grilled Chicken</b> 4 <b>add 5 Grilled Jumbo Shrimp</b> 7 <b>add 6 oz Salmon, 6 oz Hawaiian Tuna or 2.5 oz Hawaiian Red Crab</b> 9	
<b>Pesto Shrimp*</b> pistachio pesto, corn, tomato, zucchini, pesto risotto, cotija & cilantro	16
<b>Grilled Red Fish &amp; Shrimp*</b> w/ a sundried tomato caper beurre blanc & spinach risotto	21
<b>Grilled Salmon</b> topped w/ mango salsa over Caribbean jerk spiced yams & fresh dressed spinach	18
<b>Fresh Market Fish</b> prepared special daily	Market
<b>*top w/ 3 grilled jumbo shrimp</b> 4 <b>top w/ 1.5oz Hawaiian Red Crab</b> 6 *	
<b>Cioppino*</b> mixed seafood, Italian sausage, bell pepper, chunky tomato basil sauce, chipotle rouille & grilled baguette	18

<b>Fish 'n Chips</b> tempura battered cod, coleslaw, ponzu sauce & Cajun fries	12
<b>Hawaiian Red Sashimi Tuna Tacos*</b> sesame encrusted w/cabbage, cucumber, red onion, flour tortilla, cilantro & wasabi sauce Served w/black beans & basmati rice	17
<b>Curried Chicken</b> curried orange reduction, dried cranberries, apricots, sun-dried tomato, mango, fresh cilantro, roasted peanuts & basmati rice	12
<b>Pan Roasted Chicken</b> Sous Vide & topped w/ lemon caper oil served w/ truffled mushroom risotto & asparagus	18
<b>Market Steak*</b> prepared special daily	Market
<b>*top w/ 3 grilled jumbo shrimp 4 top w/ 1.5oz jumbo lump crabmeat 6 *</b>	

## Sandwiches

Bread baked fresh daily by Slow Dough Bread Co.  
Choice of Cajun fries or sweet potato fries  
Sub or add fruit cup 1.95

<b>Smoked Chicken Sandwich</b> mozzarella, guacamole, tomato & leaf lettuce	12
	Add Applewood Smoked Bacon + .95
<b>Farrago Burger*</b> handmade Angus burger w/ gorgonzola cheese, house steak sauce, fried onions & leaf lettuce served on Slow Dough Pretzel bun	12
<b>Steak Sandwich</b> sliced market steak w/ sautéed mushrooms, mozzarella cheese, chipotle mayo & grilled red onions on Slow Dough olive oil ciabatta	14

## Pizzas

Small/10 - Medium/15 - Large/19

<b>Tomato Pizza Salad</b> pistachio pesto, tomato, fresh mozzarella, petite salad & sun-dried tomato balsamic vinaigrette
<b>Chicken &amp; Garlic</b> roasted garlic lemon oil, lemon wheels, shredded mozzarella & pulled chicken
<b>Margherita</b> marinara, shredded mozzarella, sliced tomatoes & fresh basil
<b>Farrago' Roni</b> marinara, shredded mozzarella & pepperoni
<b>Spin City</b> marinara, shredded mozzarella, spinach & mushrooms
<b>Bob'Roni</b> a patron favorite concoction! Spin city & Farrago'Roni combined
<b>Jerked Pizza</b> Caribbean jerk spice, mozzarella, Canadian bacon, mango & pineapple
<b>Goat Cheese</b> sun-dried tomato vinaigrette, goat cheese, spinach, red onion & portobello mushrooms
<b>Build Your Own:</b>

**Sauce** marinara, pistachio pesto, garlic lemon oil or jerk spice

**Cheese** mozzarella, manchego, feta or goat cheese

**Meats** Canadian bacon, pepperoni, Italian sausage or chicken

**Vegetables** spinach, mushrooms, pineapple, tomato, Sicilian or kalamata olives, red onion, bell peppers, roasted garlic, grilled veggies or jalapenos

## Sides

Basmati Rice, Cajun Spiced Fries, Sweet Potato Fries, Coleslaw, Sautéed Spinach, Caribbean Jerked Spiced Yams	4
Asparagus, Green Beans, Seasonal Veggies, Mac N' Cheese, Mushroom or Spinach Risotto, Garlic Mashed Potatoes	6

An 18% gratuity will automatically be added to parties of 7 or more

Split checks upon request and to the best of our ability. Menu items subject to change without notice

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.