

APPETIZERS

Bitterballen

Holland Farms Slow Cooked Beef breaded and deep fried. Served with Housemade Curry Ketchup and Spicy Mustard* 10

Chicken Sate

Skewered Chicken Tenders Seasoned with Curry, Spicy Peanut Sauce* 12

Kaassoufflé

Fried Cheese in Puff Pastry, Tomato Chili Jam 10

Shrimp Cocktail

Poached Shrimp, Extra Hot Cocktail Sauce* 18

Charcuterie

Assortment of Meat and Cheeses 24

Bread Board

Bread baked daily served with Seasonal Spreads and Butters 8

SOUPS AND SALADS

Dutch Onion Soup

Caramelized Onion, Beef Broth, Crostini, Gouda Gratinée 10

Iceberg Wedge Salad

Bacon, Tomato, and Smokey Bleu Cheese Dressing 7/12

Roasted Tomato Soup

Tomato, Fennel, Herb Oil 8

Caesar Salad

Romaine, Croutons, Aged Gouda Cheese* 7/12
+ Anchovy upon request 1.5 +

Greenhouse Salad

Mixed Greens, Apple, Cucumber, Carrot, Tomato, Holland Farms Egg, Pine Nuts, Lemon Yogurt Dressing 6/10

INDO DUTCH FAVORITES

Nasi Goreng

Indo Dutch Rice, Shrimp, Holland Farms Egg, Leek, Onion, Soy, Chili, Cumin, Coriander+* 24

Babi Panggang

Pork Shoulder, Jasmine Rice, Pickled Cabbage Slaw, Special Saus+* 22

Roasted Chicken

Seasonal Preparation+* 26

SEAFOOD

Salmon

Sautéed Green Beans, Roasted Beet, Pistachio, Orange, Spiced Salmon Rind+* 30

Halibut

Asparagus Puree, Asparagus Tops, Pickled Red Onion, Microgreens +* 35

FROM THE FARM

New Amsterdam Strip

14oz Strip Steak, Dry Aged 28 Days+* 68

The Van Gogh

8oz Barrel Cut Filet+* 58

The Rembrandt

10oz Barrel Cut Filet+* 66

Dutch Filet

Seared 8oz Filet, Hutspot, Holland Farms Beef Gravy+* 62

Holland Farms Beef Brisket

Mushrooms, Confit Pearl Onion, Fennel, Watermelon Radish, Red Skin Potatoes 36

Lisse Burger

8oz Holland Farms Wagyu Beef Patty, Lettuce, Tomato, Onion, Young Gouda, Pickle, Samurai Sauce, Brioche Bun +* 26

Pork Chop

10oz Holland Farms Mangalitsa Pork, Whole Grain Mustard Demi+* 36

Bone-In Ribeye

21oz Bone-In Ribeye+* 75

Steak & Lobster

8oz Filet, 6oz Lobster Tail+* 98

Holland Farms Cut of the Day

Grown & raised on our own farm in Williamstown KY+* Market

Toppers

Smokey Bleu Butter

8

Dry-Aged
Compound Butter

8

Oscar

15

6oz Lobster Tail

45*

Mushrooms &
Onions

8

Béarnaise

7

SIDES

Brussel Sprouts

Soy Curry Glaze 12

Roasted Asparagus

Béarnaise 12

Dutch Mac & Cheese

Young and Aged Gouda & Parrano 13

Grilled Carrots

Lightly Charred and Glazed 9

Sautéed Green Beans

Roasted Beet Vinaigrette 9

Friets

Dutch Fries, Curry Ketchup and Mayo
+Add Peanut Sauce 2+ 10

Baked Potato

Butter and Sour Cream 7

Hutspot

Mashed Carrots, Onions, and Potatoes,
Holland Farms Beef Gravy 9

Mashed Potatoes

Butter, Salt and Pepper 8