



Long Island Restaurant Week

Appetizers

Kale & Sprout Salad

Sliced Strawberries, Goat Cheese Crumbs, Madarin Oranges, Toasted Almonds, Blood Orange Vinaigrette

Satur Farms Field Green Salad

Cherry Tomatoes, Hot House Cucumbers, Shaved Red Onions, Carrots, House Balsamic Vinaigrette

Danfords Signature Cream of Crab Soup add \$3

Blue Claw, Snow Crab, Corn

Duet of Baked Clams

Top Neck Clams, Shrimp, Diced Red Bell Pepper, Celery, Herbs, Panko

Crab Cake

Chipotle Aioli, Roasted Corn Tomato Salsa

Entrees

Entrees Are Served With Sautéed Farm Stand Vegetables
Choice Of Whipped Yukon Gold Potatoes Or Rice Pilaf

Faroe Island Salmon add \$6

Black Bean Roasted Corn Salsa

Braised Short Ribs

Pepsi Cola BBQ Demi Glaze

Pan Roasted Chicken

French Breast, Mushroom Ragout

Marinated Flat Iron Steak* add \$5

Fried Cajun Onions

Today's Fisherman's Catch

Pineapple Mango Relish

Desserts

New York Style Cheesecake

Raspberry Sauce, Fresh Berries, Whipped Cream

Cookies & Cream Pie

Chocolate Drizzle, Oreo Cookie

Byrne Dairy Ice Cream

Vanilla or Chocolate

Chocolate Raspberry Mousse

Raspberry Coulis

\$28.95

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.