



Long Island Restaurant Week

Appetizers

Autumn Harvest Salad

Sliced Roasted Pears, Toasted Pecans, Feta Cheese, Craisins, Baby Spinach, Maple Cider Vinaigrette

Satur Farms Field Green Salad

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

Duet of Baked Clams

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

Mac & Cheese

Creamy Cheese Sauce, Bread Crumb Dust

Entrees

Entrees Are Served With Sautéed Farm Stand Vegetables
Choice Of Garlic Whipped Potatoes Or Fall Harvest Rice Pilaf

Seared Faroe Island Salmon add \$6

Apricot Brandy Kumquat Marmalade

Danfords Signature Braised Short Ribs

BBQ Demi Glaze

Pan Roasted Chicken

French Breast, Truffle Au Jus

Flat Iron Steak add \$5

Fried Cajun Onions, Madeira Demi

Today's Fisherman's Catch

Roasted Tomato Relish

Desserts

New York Style Cheesecake

Raspberry Sauce, Fresh Berries, Whipped Cream

Bread Pudding of the Day

Chef's Daily Creation

Apple Pie Mashup

Pastry Crust, Whipped Cream, Cinnamon

Byrne Dairy Ice Cream

Vanilla or Chocolate

\$28.95

Before placing your order, please inform your server if a person in your party has a food allergy.

*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.