



Appetizers : Choose One

Traditional Caesar Salad

Romaine Hearts, Brioche Croutons
Parmesan Crisp

Satur Farms Field Greens

Cherry Tomatoes, Hot House Cucumbers
Shaved Red Onion, Carrots
Housemade Balsamic Vinaigrette

Duet of Baked Clams

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

Cup of Soup

Chef's Daily Selection

Roasted Beet Salad

Roasted Beets, Pepper Crusted Goat Cheese, Craisins
Rocket, Pumpkin Seeds, Cranberry Poppy Dressing

Entrees : Choose One

Served With Sautéed Farm Stand Vegetables

Choice Of Garlic Whipped Potatoes Or Fall Harvest Rice Pilaf

Seared Faroe Island Salmon #

Orange Miso Glaze- *add \$6*

Pork Porterhouse #

Pomegranate Port Reduction

Today's Fisherman's Catch #

Cilantro Tequila Lime Sauce

Herb Roasted Chicken #

Apricot Compote

Cauliflower Steak

EVOO, Garlic, Thyme
Red Pepper Chili Flake, Pesto

Pasta Bolognese

Herb Tomato Cream Sauce
Dollop Ricotta, Mezze Rigatoni

Flat Iron Steak #**

Danfords Signature Steak Sauce
Frizzled Onions- *add \$5*

Desserts : Choose One

New York Style Cheesecake

Raspberry Sauce, Whipped Cream

Apple Pie Mashup

Pastry Crust, Cinnamon

Bread Pudding of the Day

Chef's Daily Selection

Death by Chocolate

Warm Chocolate Bundt Cake, Vanilla Ice Cream

*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.

^This menu item can be cooked to your liking.