



# 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.