



Appetizers

Oriental Kale & Sprout Salad

Mandarin Segments, Roasted Peanuts, Snow Peas, Chow Mein Noodles,
Red Onion, Carrots, Ricotta Salata, Sesame Ginger Thai Dressing

Satur Farms Field Green Salad

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

Duet of Baked Clams

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

P.E.I. Scampi Mussels

White Wine, Fresh Herbs, Roasted Tomatoes, Seasoned Crostini

Entrees

Entrees Are Served With Sautéed Farm Stand Vegetables
Choice Of Horseradish Chive Mash Or Saffron Rice Pilaf

Citrus Glazed Faroe Island Salmon

Blood Orange Glaze

Danfords Signature Braised Short Ribs

Thai Chili BBQ Braise

Chicken Milanese

French Breast, Arugula, Radicchio, Tomatoes, Red Onion, Ricotta Salata, Lemon Vinaigrette

Flat Iron Steak*^ add \$5

Fried Cajun Onions, Red Wine Demi

Today's Fisherman's Catch

Tequila Cilantro Sauce

Desserts

New York Style Cheesecake

Raspberry Sauce, Fresh Berries, Whipped Cream

Bread Pudding of the Day

Chef's Daily Creation

Peach Pie Mashup

Graham Cracker, Whipped Cream

Byrne Dairy Ice Cream

Vanilla or Chocolate

\$29.95

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.

^ This item can be cooked to your liking.