

LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 26TH - SUNDAY, MAY 3RD | CD \$40.63 / CA \$39

CHOICE OF 1 STARTER

CAULIFLOWER BITES (V)
TEMPURA BATTERED, FLASH FRIED, HINT OF TABASCO

SOUP OF THE DAY
ASK YOUR SERVER FOR TODAY'S SELECTION

PIGS IN A BLANKET
HOUSE-MADE, PUFF PASTRY WRAP, BEEF HOT DOGS, CREOLE MUSTARD

BRUSSELS SPROUTS (V)(GF)
FLASH FRIED, HONEY-SOY & TAMARIND GLAZE, TENNESSEE DRY RUB

HONKY TONKERS

5 BONELESS & BRINED CHICKEN TENDERS, SEASONED FLOUR DREGGE, FLASH FRIED

PICK ONE SAUCE: JD PEACH BBQ, BUFFALO, NASHVILLE HOT, TENNESSEE DRY RUB, HOT HONEY

CHOICE OF 1 ENTREE

FAROE ISLAND SALMON
CHARDONNAY CREAM SAUCE, ROASTED NEW POTATOES,
SEASONAL VEGETABLES

FLAT IRON STEAK*
CERTIFIED BLACK ANGUS CUT, SEARED TO YOUR LIKING,
ROASTED NEW POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE

JAMBALAYA PASTA
CAVATAPPI, ANDOUILLE, CARAMELIZED ONIONS, PEPPERS, SHRIMP,
CRAWFISH, ROAST GARLIC CREAMY SAUCE

WICHITA BABY BACK RIBS
HALF RACK, 48-HOUR DRY RUB, CHIPOTLE BBQ SAUCE,
DAISY'S FRIES, HOUSE-MADE SLAW

MAMA'S FRIED CHICKEN CHOPPED SALAD
BRINED CHICKEN THIGH, BACON, TOMATO, CUCUMBERS, PICKLED ONIONS, CRUMBED BLEU CHEESE, CREOLE RANCH DRESSING,
- GRILLED [GF] -

CHOICE OF 1 DESSERT

STEWART'S ROOT BEER FLOAT, NY CHEESECAKE
OR APPLE BLOSSOM CRUMBLE WITH VANILLA ICE CREAM

DAISY'S
NASHVILLE LOUNGE

MILLER PLACE

*THIS MENU ITEM IS COOKED TO ORDER. CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY CONCERNS BEFORE PLACING YOUR ORDER.

275 NY-25A #33, MILLER PLACE, NY 11764