

Darfons Restaurant & Lounge

• Traditional & New American Cuisine • Established 1989 • Family Owned & Operated •

Our Menu Changes Frequently

STARTERS & SALADS

BOWL SOUP OF THE DAY - 7

BOWL TOMATO PARMESAN BISQUE ^(GF, V) - 7

BREAD & OIL ^(V) - 4

french baguette with garlic & extra virgin olive oil

KALE SALAD ^(GF, V) - 11

chopped kale tossed with tomatoes, onions,
dried cherries, pecans, shredded smoked
gouda & orange vinaigrette

BLACK BEAN-PEPPER JACK CHEESE DIP ^(V) - 9

with pico de gallo & corn tortilla chips

DARFONS SALAD - 9

mixed greens, bacon, cheddar cheese, tomatoes,
red onion, croutons & choice of dressing

FRIED MOZZARELLA CHEESE STICKS ^(V) - 9

with marinara

SHRIMP & GRITS ^(GF) - 12

blackened shrimp with fried cheddar grits & cajun pan sauce
• entrée portion available + 10 •

CHEF'S SUMMER SALAD ^(GF, V) - 11

baby spinach, strawberries, crumbled blue
cheese, mandarin oranges, walnuts, onions &
white balsamic-olive oil vinaigrette

CAESAR SALAD - 9

romaine lettuce, croutons, parmesan & caesar dressing

BUFFALO WINGS - 10

with ranch

ANTIPASTO PLATE ^(V) - 15

today's fresh mozzarella, pepperoncini, olives,
caper berries, sliced tomato, roasted vegetables,
asiago cheese, pancetta crisps, extra virgin olive oil,
white-balsamic reduction & toasted lavosh bread

STEAKS, PRIME RIB & CHOPS

• ADD DARFONS SALAD OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE - 5 •

†FILET MIGNON 8 oz. - 31

beef tenderloin, with A-1 butter sauce •
choice of one side

†STEAK OSCAR ^(GF) - 26

two filet medallions topped with crab meat,
asparagus & béarnaise sauce •
choice of one side

†GRILLED BERKSHIRE PORK CHOP - 27

served on yukon gold mashed potatoes & sauté green
beans • finished with A-1 butter sauce & fried onions

†BLACK ANGUS ROAST PRIME RIB 12 oz. - 27

• available after 3:00 pm •
slow roasted, with natural au jus &
creamy horseradish • choice of one side

†NEW ZEALAND LAMB CHOPS

• 4 chops - 22 • 7 chops - 35 •
grilled chops with yukon gold mashed potatoes,
sauté daily vegetable & dijon bordelaise

BLACK ANGUS RIB-EYE ^(GF) 12 oz. - 29

with maître d' butter • choice of one side

SIDES

• PARMESAN-FRIED POTATOES ^(V) - 5 • YUKON GOLD MASHED POTATOES ^(GF, V) - 5 •

• FRIED CHEDDAR GRITS ^(GF, V) - 5 • SAUTÉ GARLIC GREEN BEANS ^(GF, V) - 5 • SAUTÉ SPINACH ^(GF, V) - 7 •

• ASPARAGUS ^(GF, V) - 7 • SAUTÉ CREMINI MUSHROOMS ^(GF, V) - 7 •

ADDITIONS

• † SALMON ^(GF) - 9 • SHRIMP ^(GF) - 9 • CHICKEN ^(GF) - 5 • TWO JUMBO SCALLOPS ^(GF) - 14 • † TWO FILET MEDALLIONS 5-6 oz. ^(GF) - 14 •

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MAIN

• ADD DARFONS SALAD OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE - 5 •

†BBQ SALMON ^(CF) - 22

bbq spice seared salmon on smashed sweet potato,
white bbq chopped kale & strawberry bbq sauce

HERB ROASTED PORK LOIN MEDALLIONS - 17

on parmesan-fried potatoes & sauté green beans •
topped with caramelized-garlic aioli & fried onions

HOT CAPICOLA & SWISS SANDWICH - 13

on hoagie with sliced tomato & fried onions •
with parmesan-fried potatoes

ROAST SMF CHICKEN ^(L, GF) - 18

certified all natural Springer Mountain Farms semi-boneless
chicken served on fried cheddar grits & asparagus • with
balsamic roast tomato & dijon-asiago brown butter sauce

†KOBE BURGER - 15

half pound all natural, american kobe beef on
kaiser roll with sharp cheddar, jalapeno bacon,
lettuce & tomato • with parmesan-fried potatoes

SEARED SCALLOPS - 27

served on gnocchi sauté with onions, garlic,
mushrooms, spinach & jalapeno bacon •
topped with dijon-asiago-brown butter sauce

LOUISIANA VODOO PASTA - 21

filet tips, chicken, andouille sausage & shrimp
sauté with penne pasta, onions, peppers &
spicy cajun tomato sauce • with parmesan

BBQ BABY BACK PORK RIBS ^(GF) - 23

slow cooked, full slab brushed with BBQ •
choice of one side

SEAFOOD LINGUINI - 22

shrimp, salmon & scallops sauté with roasted
red peppers, cremini mushrooms, garlic, white wine,
lemon, cream & linguini • with parmesan

BLACKENED CHICKEN SANDWICH - 13

on ciabatta with cheddar, jalapeno bacon,
fried onions, lettuce, tomato, pickle &
cajun mayo • with parmesan-fried potatoes

GREEN PLATE ^(CF, V) - 15

baked sweet potato, sauté seasonal
vegetables & almond-pesto

†PRIME RIB AU JUS SANDWICH - 18

seared prime rib on ciabatta with swiss cheese, creamy
horseradish & au jus • with parmesan-fried potatoes

DRESSINGS • *all made in house* •

• BALSAMIC VINEGAR & OLIVE OIL ^(CF, V) • CAESAR ^(GF) • GREEK VINAIGRETTE ^(CF, V) • HONEY MUSTARD ^(CF, V) •
• RANCH ^(CF, V) • WHITE BALSAMIC VINAIGRETTE ^(CF, V) • RED WINE VINEGAR & OLIVE OIL ^(CF, V) •

AFTER

KEY LIME PIE - 7

with fresh whipped cream

RICH BITTERSWEET CHOCOLATE CAKE - 7

layered with raspberry jam & ganache
with raspberry sauce

ITALIAN LEMON CREAM CAKE - 7

yellow cake with italian cream & raspberry sauce

CRÈME BRULÉE ^(GF) - 7

vanilla bean french custard topped
with burnt sugar & strawberries

WARM BUTTERSCOTCH BROWNIE - 9

with maple-praline ice cream & chocolate sauce

CHEESECAKE - 7

new york style with raspberry sauce & strawberries