

# Darfon's Restaurant & Lounge EST. 1989

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

## STARTERS

- BREAD & OIL <sup>(V)</sup> french baguette with garlic & extra virgin olive oil • 5
- CNOCCHI ALFREDO with pancetta, parmesan, asiago & almond pesto • 11
- ANTIPASTO PLATE burrata cheese, pepperoncini, olives, caper berries, tomatoes, roasted vegetables, asiago, pancetta, extra virgin olive oil, white-balsamic reduction & lavosh bread • 16
- CALAMARI lightly fried • with marinara • 12
- CALABRESE WINGS <sup>(SP)</sup> with spicy calabrese pepper paste • 11
- FRIED MOZZARELLA CHEESE STICKS <sup>(V)</sup> with marinara • 9
- THE BOURSIN BOARD house-made boursin cheese, summer sausage, french baguette & accoutrements • 12
- SHRIMP & GRITS <sup>(CF, SP)</sup> sauté shrimp, fried cheddar grits & cajun pan sauce • 12
- BLACK BEAN-PEPPER JACK CHEESE DIP <sup>(V, SP)</sup> with pico de gallo & corn tortilla chips • 10

## SOUP & SALAD

- SOUP OF THE DAY • MP
- TOMATO PARMESAN BISQUE <sup>(CF, V)</sup> • 5 / 8
- BURRATA <sup>(V)</sup> chopped romaine, onions, pepperoncini, tomatoes, basil oil, white-balsamic reduction & lavosh bread • 12.5
- CAESAR romaine lettuce, shredded parmesan & croutons with classic caesar dressing of anchovies, lemon, garlic & egg yolk • 10
- TRADITIONAL mixed greens, tomatoes, red onion, bacon, cheddar & croutons • choice of dressing • 9.5
- KALE <sup>(CF, V)</sup> rough chopped kale, tomatoes, onions, dried cherries, pecans, smoked gouda & orange vinaigrette • 11.5
- SUMMER <sup>(CF, V)</sup> baby spinach, strawberries, crumbled blue cheese, mandarin oranges, walnuts, onions & white balsamic vinaigrette • 11.5
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- | CHICKEN + 6 | SALMON + 9 | SHRIMP + 9 | AHI TUNA + 12 | PRIME RIB + 13 | FILET MEDALLIONS + 14 |
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- | BLUE CHEESE <sup>(CF, V)</sup> | CAESAR <sup>(CF)</sup> | GREEK VINAIGRETTE <sup>(CF, V)</sup> | HONEY MUSTARD <sup>(CF, V)</sup> |
- | RANCH <sup>(CF, V)</sup> | WHITE-BALSAMIC VINAIGRETTE <sup>(CF, V)</sup> |

## STEAKS & PRIME RIB †

- | ADD TRADITIONAL OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE • 5 |
- 8 oz. FILET MIGNON center cut, with dijon-bordelaise sauce • choice of side • 33
- 12 oz. BLACK ANGUS RIBEYE <sup>(CF)</sup> with maître d' butter • choice of side • 33
- 6 oz. FILET MEDALLIONS OSCAR <sup>(CF)</sup> with crab meat, asparagus & béarnaise sauce • choice of side • 27
- 6 oz. TWICE-GRILLED BEEF TENDERLOIN center cut, topped with chopped mushrooms, smoked gouda cheese & port wine demi-glaze • with yukon gold mashed potatoes • 27
- 12 oz. BLACK ANGUS ROAST PRIME RIB with au jus & creamy horseradish • choice of side • 33 | 14 oz. • 37 |
- available after 3:00 pm •

• we do not recommend & will respectfully not guarantee any steak ordered 'medium well' or above •

## SIDES

- | PARMESAN-FRIED POTATOES <sup>(V)</sup> • 5 | YUKON GOLD MASHED POTATOES <sup>(CF, V)</sup> • 5 | SAUTÉ SPINACH <sup>(CF, V)</sup> • 7 |
- | FRIED CHEDDAR GRITS <sup>(CF, V)</sup> • 6 | SAUTÉ GARLIC GREEN BEANS <sup>(CF, V)</sup> • 5 | CUP SOUP OF THE DAY • MP |
- | CUP TOMATO PARMESAN BISQUE <sup>(CF, V)</sup> • 5 | ASPARAGUS <sup>(CF, V)</sup> • 7 | SAUTÉ MUSHROOMS <sup>(CF, V)</sup> • 6 |

## STEAK ADDITIONS & SAUCES †

- | SHRIMP SKEWER • 9 | TRADITIONAL OSCAR • 11 | TWO JUMBO SCALLOPS • 14 |
- | BLUE CHEESE ENCRUSTED • 3 | MUSHROOMS & ONIONS • 5 |
- 
- | CLASSIC BÉARNAISE <sup>(CF, V)</sup> • 2 | DIJON-BORDELAISE <sup>(V)</sup> • 2 | MAITRE D' BUTTER <sup>(CF, V)</sup> • 2 | PORT WINE DEMI-GLAZE • 2 |

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## SIGNATURES †

| ADD TRADITIONAL OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE • 5 |

**BARBECUE SPICE SEARED SALMON** <sup>(CF)</sup> on smashed sweet potato,  
white bbq chopped kale & strawberry bbq sauce • 23

**SEARED SCALLOPS** on gnocchi sauté with onions, garlic, mushrooms, spinach &  
jalapeno bacon • topped with dijon-asiago-brown butter sauce • 28

**BABY BACK PORK RIBS** <sup>(CF)</sup> slow cooked with dry rub, finished with barbecue sauce • choice of side • 24

**NEW ZEALAND LAMB CHOPS** with yukon gold mashed potatoes, sauté green beans & dijon-bordelaise  
/ 4 chops • 24 / 7 chops • 38 /

## MAIN †

| ADD TRADITIONAL OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE • 5 |

**GRILLED DOUBLE SMF CHICKEN BREASTS** <sup>(L, CF)</sup> on fried cheddar grits & asparagus •  
with balsamic-roast tomato & dijon-asiago brown butter sauce • 20

**SEARED RARE AHI TUNA** sliced & served on baked sweet potato & asparagus •  
finished with sriracha aioli & 5-spice wasabi flat bread • 24

**SEAFOOD LINGUINI** shrimp, salmon & scallops sauté with linguini, roasted red peppers,  
mushrooms, garlic & white wine-lemon cream sauce • with parmesan • 24

**VOODOO PASTA** <sup>(SP)</sup> filet tips, chicken, andouille sausage & shrimp sauté with penne pasta,  
onions, peppers & spicy cajun-tomato sauce • with parmesan • 22

**HERB GRILLED PORK LOIN MEDALLIONS** on parmesan-fried potatoes & sauté green beans •  
topped with caramelized-garlic aioli & fried onions • 19

**GREEN PLATE** <sup>(CF, V)</sup> baked sweet potato, sauté seasonal vegetables & almond-pesto • 16

8 oz. **KOBE BURGER** american kobe beef on kaiser with sharp cheddar, jalapeno bacon,  
lettuce, tomato & pickle • with parmesan-fried potatoes • 16

14 oz. **BONE-IN GRILLED BERKSHIRE PORK CHOP** with yukon gold mashed potatoes,  
sauté green beans, fried onions & port wine demi-glace • 29

## LOCAL & REGIONAL FOOD SUPPLIERS WE SUPPORT

| ANNE MARGARET'S CAKES (Nashville TN) | BONNIE BLUE FARM DAIRY (Waynesboro TN) |  
| (SMF) SPRINGER MOUNTAIN FARMS (Baldwin GA) | VIENNA BAKERY (Riceville TN) |

**DRESS CODE** - Smart, Respectful Attire is STRONGLY ENCOURAGED for both men & women.

Our clientele mostly consists of business people, our local patrons & tourists - and your comfort is our priority,  
however we do feel that overly casual attire is NOT appropriate for dining at our restaurant.

After all, we are not a shack or a hole-in-the-wall, therefore we strive to maintain a higher standard of integrity.

Therefore, Gentlemen please wear shirts with sleeves - no tank tops or cutoff shirts,

We also consider flip flops & team athletic attire too casual for our restaurant & are strongly discouraged

• Please refrain from using your **CELL PHONE** for anything other than photos, swiping & texting while inside Darfons •

• email: darfonsrestaurant@yahoo.com • website: darfonsrestaurant.com • facebook: facebook.com/darfons • instagram: darfonsrestaurant •

| EXECUTIVE CHEF • TODD ALBERSTON | CHEF DE CUISINE • EFREN CRUZ | MANAGER • LUIS ORTIZ |  
| OWNERS • BILL DARSINOS & SAM DARSINOS |

• <sup>(CF)</sup> Gluten free • <sup>(V)</sup> Vegetarian • <sup>(L)</sup> Local • <sup>(SP)</sup> Spicy •  
• Our Menu Changes Frequently •

• We cannot list every ingredient so please inform your server if you have any food allergies or specific dietary needs •

• † Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness •

• Parties of 6 or more, 1 check & 18% gratuity included • Wine Corkage Fee - \$15 per 750ml • Dessert Fee - \$2 per person •