

Darfons Restaurant & Lounge

· Temporary Menu · Traditional & New American Cuisine · Established 1989 · Family Owned & Operated ·

STARTERS & SALADS

SOUP OF THE DAY - 7

BREAD & OIL - 4

french baguette with garlic & extra virgin olive oil

SHRIMP & GRITS ^(CF) - 12

blackened shrimp with fried cheddar grits & cajun pan sauce

FRIED MOZZARELLA CHEESE STICKS ^(V) - 8

with marinara

CAPICOLA-TOMATO & MANCHEGO CHEESE ^(CF) - 12

with pepperoncini, kalamata olives, extra virgin olive oil & white-balsamic reduction

CHEF'S SUMMER SALAD ^(CF, V) - 10

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 - 9

with ranch

DARFONS SALAD - 9

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

MAIN

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

[†]FILET MIGNON ^(CF) 8 oz. - 30

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

[†]BBQ SALMON ^(CF) - 22

bbq spice seared salmon on smashed sweet potato & strawberry bbq sauce · with kale tossed in white bbq sauce

[†]NEW ZEALAND LAMB CHOPS - 22

with yukon gold mashed potatoes, sauté daily vegetable & dijon bordelaise

[†]STEAK OSCAR ^(CF) - 25

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

[†]BLACK ANGUS RIB-EYE ^(CF) 12 oz. - 29

with maître d' butter & choice of one side

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

GREEN PLATE ^(CF, V) - 15

baked sweet potato, sauté seasonal vegetables & almond-pesto

LOUISIANA VODOO PASTA - 20

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

ROAST SMF CHICKEN ^(L CF) - 18

certified all natural Springer Mountain Farms semi-boneless chicken served on fried cheddar grits & asparagus · topped with almond-pesto & white balsamic roast tomato

PHILLY CHEESESTEAK - 14

on toasted hoagie with thin sliced rib-eye, sautee onions & cheese sauce · with parmesan-fried potatoes

SEAFOOD LINGUINI - 22

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

BBQ BABY BACK PORK RIBS - 22

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

BLACKENED CHICKEN SANDWICH - 13

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

[†]BACON-CHEDDAR BURGER - 14

on kaiser with cheddar, jalapeno bacon, lettuce, tomato & pickle · with parmesan-fried potatoes

SIDES

· PARMESAN-FRIED POTATOES ^(V) - 5 · YUKON GOLD MASHED POTATOES ^(CF, V) - 5 · SAUTÉ GARLIC GREEN BEANS ^(CF, V) - 5 · FRIED CHEDDAR GRITS ^(CF, V) - 5 · SAUTÉ SPINACH ^(CF, V) - 7 · ASPARAGUS ^(CF, V) - 7 · SAUTÉ CREMINI MUSHROOMS ^(CF, V) - 7 ·

ADDITIONS & SAUCES

· [†]SALMON ^(CF) - 9 · SHRIMP ^(CF) - 9 · CHICKEN BREAST ^(CF) - 5 · [†]TWO FILET MEDALLIONS 5-6 oz. ^(CF) - 14 · TRADITIONAL OSCAR ^(CF) - 9 · CHIMICHURRI ^(CF, V) - 2 · CLASSIC BÉARNAISE ^(CF, V) - 2 · A-1 BUTTER SAUCE ^(CF) - 2 · MATTRE D' BUTTER ^(CF, V) - 2 ·

DESSERT

CRÈME BRULEE ^(CF) - 7

classic french custard with burnt sugar & strawberries

KEY LIME PIE - 7

with fresh whipped cream

ITALIAN LEMON CREAM CAKE - 6

yellow cake with italian cream & raspberry sauce

RICH BITTERSWEET CHOCOLATE CAKE - 7

layered with raspberry jam & ganache with raspberry sauce

CHEESECAKE - 7

new york style with raspberry sauce & strawberries