Darfons Restaurant + Bar est. 1989

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

| Starters |

Soup of the Day see daily specials · MP | **Tomato Parmesan Bisque** (GF, V) · 9

Antipasto Plate burrata cheese, salami, roasted artichokes & carrots, lavash, evoo, balsamic reduction · 22

*** Sesame Ahi Tuna Tartare** avocado, mirin vegetables, 5-spice crackers · 16

Fried Calamari marinara · 17

Fried Mozzarella Cheese Sticks (V) marinara · 12

Boursin Cheese & Summer Sausage Board french baguette, accoutrements · 16

All-Beef Meatball on fontina polenta, roast garlic pomodoro sauce, parmesan · 13

House-Style Crab Cakes arugula, lemon aioli · 21

Black Bean-Pepper Jack Cheese Dip (V, SP) with pico de gallo, corn tortilla chips · 12

Warm Bread Plate (V) french baguette, garlic-olive oil · 5

| Salads |

Burrata (V) romaine, onions, pepperoncini, tomatoes, lavosh, basil oil & white-balsamic reduction · 14

Kale (GF, V) tomatoes, onions, dried cherries, pecans, smoked gouda & orange vinaigrette · 13

Caesar romaine, parmesan, croutons & classic dressing · 12

Summer (GF, V) baby spinach, strawberries, blue cheese, mandarins, walnuts, onions & white-balsamic vinaigrette · 13

Traditional mixed greens, tomatoes, onions, bacon, cheddar & croutons | choice of dressing · 11
(blue cheese, herb vinaigrette, orange vinaigrette, ranch, white-balsamic vinaigrette)

| 7 oz. Grilled Chicken Breast + 7 | Seared Shrimp (6) + 12 | House-Style Crab Cakes (2) + 18 |
| * 6 oz. Grilled Salmon + 13 | * 5 oz. Grilled Filet Medallions + 20 |

| * Steaks & Prime Rib |

| *all steaks served with creamy mashed potatoes* |

12 oz. | 14 oz. **Black Angus Roast Prime Rib** · *available daily after 3:00 PM* ·
herbs de provence rubbed, slow roasted | with horseradish cream & au jus · 40 | 46

8 oz. **Filet Mignon** with dijon-bordelaise · 42

7 oz. **Beef Tenderloin** twice grilled, with mushroom-smoked gouda duxelle & port wine demi-glace · 37

12 oz. **Black Angus Ribeye** (GF) well marbled, with maître d' butter · 44

6 oz. | 9 oz. **Filet Medallions Oscar** (GF) with lump crab, asparagus, béarnaise sauce · 36 | 46

Side Traditional or Caesar Salad to Accompany Your Entrée · 7

· *we do not recommend nor guarantee steaks ordered 'medium well' or above* ·

| Steak Accompaniments + Sauces |

Seared Shrimp · 12 | Traditional Oscar · 12 | Crab Cake Oscar · 15 | House-Style Crab Cakes · 18
Gorgonzola Crusted · 5 | Sauté Mushrooms & Onions · 4 | Sauté Onions · 4 | Sauté Mushrooms · 4

Lobster Cream Sauce · 5 | Classic Béarnaise (GF, V) · 2 | Dijon-Bordelaise (V) · 2 | Chimichurri (GF, V) · 2

| Sharable Sides |

Parmesan Fries (V) garlic aioli, ketchup · 8
Sauté Garlic Green Beans (GF, VE) evoo · 8
Loaded Mashed Potatoes (GF) the fixings · 10
Creamy Mashed Potatoes lots of butter (GF, V) · 8
Sauté Cremini Mushrooms (GF, VE) white wine, garlic · 10
Sauté Spinach (GF, VE) evoo, garlic · 11
Asparagus (GF, V) béarnaise sauce · 13
Gnocchi Alfredo asiago, parmesan, bacon · 12
Linguini Alfredo pure cream, butter, parmesan · 10
Baked Sweet Potato (GF, V) brown sugar-cinnamon butter · 8

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| Entrées |

Baby Back Barbecue Pork Ribs (GF) full rack, slow roasted | sea salt fries · 30

7 oz. **Bar Steak Frites** on sea salt fries with chimichurri & fried onions · 32

Grilled Double SMF Chicken Breasts (L) on spinach ravioli with asparagus-almond picada & sauce jus lie · 25

Roast Eggplant & Red Wine Grilled Portobello Mushroom (GF, V) on arugula-chimichurri salad with fried asiago grits & white balsamic-heirloom tomato puree · 20

* **New Zealand Lamb Chops** with dijon-bordelaise, with creamy mashed potatoes & garlic green beans · 34

* 8 oz. **Darfons Wagyu Burger** with sharp cheddar, black forest bacon, caramelized-garlic aioli, onion, lettuce, tomato & pickle | sea salt fries · 21 | add egg + 2

Gorgonzola Crusted Pork Tenderloin with sweet pepper-tomato brown sauce, creamy mashed potatoes & garlic green beans · 25

Voodoo Pasta (SP) penne, filet tips, chicken, shrimp, andouille sausage, onions, peppers, spicy cajun-tomato sauce & parmesan · 25 | **Vegetarian** or **Vegan Pasta** · 16 |

| Seafood |

Market Fish | *when available, see Chef's Dinner Selections* | rotating selection of market-fresh fish · MKT

* **Dry-Rub Barbecue-Spice Seared Salmon** (GF) on smashed sweet potato, white barbecue-chopped kale & strawberry barbecue sauce · 28

House-Style Crab Cakes & Gnocchi with onions, mushrooms, spinach & lobster cream sauce · 30

* **Seared Rare Ahi Tuna** with baked sweet potato, asparagus, sriracha aioli & wasabi 5-spice flat bread · 26

Seafood Pasta with linguine, shrimp, salmon morsels, bay scallops, roasted red peppers, cremini mushrooms, white wine-lemon-garlic cream & parmesan · 28

Side Traditional or Caesar Salad to Accompany Your Entrée · 7

| After |

Crème Brulee (GF) | **Key Lime Pie** | **Warm Butterscotch Bread Pudding** | **Chocolate Cheesecake**
Warm Double Chocolate Brownie | **Italian Lemon Cream Cake** | **New York Style Cheesecake**

Full After Dinner Menu Will Be Provided By Your Server

· *The Kitchen Initiative: 2% Kitchen Appreciation Gratuity* ·

As a way for our hard-working kitchen staff to share in the restaurant's success, a *2% Kitchen Appreciation Gratuity* is automatically applied to all in-house dining bills – If your experience was not worthy or you simply do not want to tip the kitchen staff that's working this shift, we will gladly remove it. Again, your generosity is completely optional but greatly appreciated.

(see our Dining Guidelines on our website, DarfonsRestaurant.com for a full description)

· We ask you to please refrain from talking on your phone inside the restaurant to minimize distractions to other guests. Feel free to take photos & capture the moment ·

· One check required for 7+ guests · A 20% gratuity will be added to parties of 7+ guests ·

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

· (GF) Gluten free · (V) Vegetarian · (L) Local · (SP) Spicy · (VE) Vegan ·

Local & Regional Food Suppliers We Support

Anne Margaret's Cakes (Smithville TN) | The Crowning Bakery (Nashville) | Sweet Armenia Bakery (Mount Juliet)
THAT THERE Hot Sauce (Nashville) | Vienna Bakery (Riceville TN)
Bonnie Blue Farm Dairy (Waynesboro TN) | (SMF) Springer Mountain Farms (Baldwin GA)

GM · Luis Ortiz | Executive Chef · Todd Albertson | Chef De Cuisine · Efren Cruz | Owners · Bill Darsinos & Sam Darsinos