



THE WATERVIEW

AT PORT JEFFERSON COUNTRY CLUB

A DANFORDS COLLECTION

Starters

SEAFOOD BISQUE - \$9

creme fresh, chives

BOURBON CHICKEN WINGS - \$12

bleu cheese dipping sauce, jicama slaw

MEDITERRANEAN PLATE - \$14

marinated artichoke, caper berries, olive tapenade, tomato bruschetta, gigandes beans, charred feta, mini baked Naan

HUMMUS PLATE - \$13

House made Greek hummus, baby Naan bread, EVOO, stuffed grape leaves

GREEK FLATBREAD PIZZA - \$15

wood fired flatbread, olives, feta, bruschetta, white aged balsamic glaze

SESAME ENCRUSTED CALAMARI - \$15

sauce trio- sweet chili, hoisin, spicy peanut

BURRATA - \$13

heirloom tomatoes, alder wood smoked salt, white balsamic glaze, micro basil, EVOO

"ARANCINI" RICE BALLS - \$12

parmesan mozzarella stuffed, marinara, chiffonade fresh basil

SHRIMP COCKTAIL - \$18

colossal chilled shrimp, cocktail sauce, lemon

*AHI TUNA TOWER - \$14

Asian inspired flavors, baby greens, fried wontons, avocado

NEW ENGLAND MUSSELS - \$14

PEI mussels, chardonnay, shallots, garlic, butter, fresh herbs, baquette crostini

CLAMS CASINO - \$14

Top neck clams, bacon, roasted pepper, onion, garlic, herbs, butter, lemon

Farm Stand

CLIFFSIDE FALL SALAD - \$10

Dried pomegranate seeds, heirloom grape tomatoes, goat cheese crumble, low calorie vinaigrette

BABY ARUGULA SALAD - \$12

local baby arugula, shaved fennel, sunflower seeds, stewed tomato, goat cheese crumble, blood orange vinaigrette

RED BEET & ENDIVE SALAD - \$11

Sliced marinated red beets, shaved Belgian endive, Maytag blue cheese dressing

CAESAR - \$10

creamy garlic dressing, garlic crouton, shaved parmigiana reggiano

BABY KALE

Wheat berries, roasted pumpkin seeds, black raisins, sweet citrus dressing

WEDGE SALAD - \$12

baby iceberg, bacon lardons, candied nuts, bleu cheese crumbles, bleu cheese dressing

ADD SHRIMP \$7~CHICKEN \$6~SALMON \$7

Sandwiches

*ANGUS BURGER - \$15

American, cheddar, Swiss or bleu, lettuce, tomato & onion, onion ring garnish, brioche bun

FISH & CHIPS - \$18

beer batter cod, tartar sauce, malt vinegar, steak fries

VEGETABLE BURGER - \$12

beefsteak tomatoes, mesclun, sriracha mayonnaise, brioche bun

SMOKED BBQ BRISKET - \$14

sliced smoked brisket, onion rings, melted sharp cheddar, BBQ sauce, grilled marble rye

SHRIMP & LOBSTER ROLL - \$21

a classic, split top bun, steak fries

CHICKEN SANDWICH - \$14

sharp cheddar, lettuce, beefsteak tomato, pesto, rosemary focaccia

VEGAN WRAP - \$13

roasted local vegetables & organic greens, jalapeno dressing, white wine vinaigrette, served with mesclun salad

**This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

**Before placing your order, please inform your server if a person in your party has a food allergy*



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Pasta

WILD MUSHROOM RAVIOLI - \$23

Seasonal Mushrooms, marinara, pecorino romana

CRAB & SHRIMP PENNE - \$27

Artichoke hearts, sundried tomatoes, pink cream sauce

BUTTERNUT SQUASH RAVIOLI - \$22

cream sauce, roasted pumpkin seeds

VEGETABLE RAVIOLI - \$27

slowly roasted mixed fresh vegetables, panko crumbs, eggless pasta, sundried tomato pesto, roasted pine nuts

EGGPLANT PARMESAN - \$22

Lightly breaded eggplant, marinara, fresh mozzarella, linguini

TAGLIATELLE ALA RAGU BOLONAISE - \$24

Veal, beef & pork simmered in marinara, touch of cream, ricotta

BRASATO RAVIOLI - \$25

slow braised short rib meat, caramelized onions, Chianti reduction, ricotta dollop

Entrées

*GRILLED ATLANTIC SALMON - \$27

olive tapenade, tzatziki ribbon, Israeli cous cous, red & brown rice, red quinoa

CHICKEN PARMESAN - \$25

Traditional breaded chicken, pomodoro sauce, fresh mozzarella, linguini

*FILET MIGNON - \$40

8oz. Certified Angus beef, porcini dusted, farm stand vegetables, smashed potato

*PEPPER CRUSTED TUNA - \$26

grilled medium rare, pepper dusted, tomato panzanella, Israeli cous cous, fall vegetable

SCALLOPINI CHICKEN PICATTA - \$26

lemon caper sauce, farm stand vegetables, smashed potato

BARRAMUNDI THERMIDOR - \$26

Crab & herb cheese topping, smashed potato, baby carrots

GRILLED DELMONICO STEAK* - \$38

Center cut ribeye, garlic, shallot, white wine butter sauce, mashed potato, fall vegetable

*PORK CHOP - \$27

caramelized onions, dried figs, crumbled bleu cheese, gastrique

VEAL MILANESE - \$32

breaded veal chop, baby arugula greens, grape tomatoes, crumbled feta cheese, roasted pine nuts

SCAMPI - \$30

jumbo shrimp, white wine, garlic, "Beggars Purse" sachetoni pasta

LINGUINI & CLAMS - \$20

Eastern Little Neck clams, white wine butter sauce, grilled garlic herb bread

BRAISED LAMB SHANK - \$30

slow cooked in its own stock, on a bed of white beans & stewed tomatoes, mashed potato, fall vegetable

VEAL SALTIMBOCCA - \$32

Veal scallopini, shaved parma prosciutto, fresh mozzarella, wine demi, mashed potato, fall vegetables

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