



THE WATERVIEW

AT PORT JEFFERSON COUNTRY CLUB

A DANFORDS COLLECTION

Starters

BUFFALO CHICKEN WINGS - \$12

bleu cheese dipping sauce

GREEK FLATBREAD PIZZA - \$15

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

SESAME ENCRUSTED CALAMARI - \$15

sauce trio- sweet chili, hoisin, spicy peanut

*AHI TUNA TOWER - \$14

Asian inspired flavors, baby greens, fried wontons, avocado

BURRATA - \$13

heirloom tomatoes, alder wood smoked salt, 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

Farm Stand

CLIFFSIDE SALAD - \$10

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

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

SHRIMP & LOBSTER ROLL - \$22

butter toasted roll & fries

CHICKEN SANDWICH - \$14

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

SMOKED BBQ BRISKET - \$14

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

**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

RAVIOLI - \$19
cheese ravioli, pomodoro sauce, basil

EGGPLANT PARMESAN - \$22
Lightly breaded eggplant, marinara, fresh mozzarella, linguini

TAGLIATELLE ALA RAGU BOLOGNESE - \$24
Veal, beef & pork simmered in marinara, touch of cream, ricotta

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, 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, gnocchi

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, mashed potato, fall vegetable

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