



STARTERS

Dinner

BEEF SIRLOIN CARPACCIO* (PF)
baby mixed greens, shaved Parmesan
black pepper, capers, lemon & truffle oil 15

SOUP OF THE DAY
(PF) 9

TUNA TARTARE "NACHOS"
siracha, sesame, sea salt, seaweed,
Goyza chips, cucumber & wasabi 15

CORN & LOBSTER CHOWDER
cilantro, peppers, cream, chipotle drizzle 12

ARANCHINI (PF) (vegetarian) saffron risotto
fritters w/Fontina, tomato & Parmesan 12

BIG BOWL OF STEAMED MUSSELS with roasted leeks, onions, carrots & parsley,
in a white wine & garlic seafood broth with herb toast 16

PAN SEARED SEA SCALLOPS*
on crispy pork belly / blood orange glaze / watercress & fennel salad 16

MAINE CRAB CAKE (PF) Louis dipping sauce & greens 9

ONION SOUP (PF) w/croutons & Gruyere cheese 12

FRIED CALAMARI (PF) with sun dried tomato humus, cherry- pepper relish & remoulade dipping sauces 12

WARM MEDJOO DATES WITH BOURSIN CHEESE
Moroccan Argan oil & a balsamic glaze, on mesclun greens 15

CAESAR SALAD (PF)
pecorino & boquerones
(white Spanish anchovies) 9.50

"WEDGE" SALAD (PF)
with creamy blue cheese
and bacon 9.50

MIXED BABY GREENS (PF)
with apple, celery, toasted almonds,
cucumber & a honey- mustard dressing 9

WARM SPINACH SALAD house cured smoked bacon,
egg, pickled red onion and sweet & sour vinaigrette 13

WARM VERMONT GOAT CHEESE on arugula
w/roasted beets, toasted almonds & champagne vinaigrette 13

ENTREES

CHEESE & TRUFFLE SACCHETTI (PF) (vegetarian),
shiitake mushrooms, asparagus, Chardonnay- butter sauce 19

SPAGHETTI BOLOGNESE (PF)
veal, pork & beef ragout, pomodoro sauce & Parmesan 22

LOBSTER ON PAPPARDELLE PASTA (PF) w/a light saffron
lobster cream sauce, peas, leeks & lemony mascarpone 29

MAINE CRAB CAKES (PF) vegetables of the day,
mashed potatoes, Louis & remoulade sauce 22

GRILLED TUNA NICOISE* (PF)
red bliss potatoes, tomato, boiled egg, kalamata olives, green beans, Parmesan croutons, mixed greens 27

GRILLED FILLET OF BLACK PEARL ATLANTIC SALMON (PF) three color potato cake w/horseradish,
sautéed escarole, Swiss chard & cipollini onions, mandarin orange sections, saffron- orange sauce 29

MEDITERRANEAN SEAFOOD STEW mussels, cod, scallops, shrimp, fish of the day,
vegetable- saffron- lobster stock with potatoes 29

WARM SHRIMP TOAST (Dalya's house specialty)
sautéed shrimp, sliced garlic, fresh basil, tomatoes &
Vermont goat cheese, on toast & baby mixed greens 28

PAN SEARED SEA SCALLOPS
garlicky spinach on a portabella mushroom cap
& garlic mashed potatoes 29

GRILLED PORK CHOP (PF)
(bone in) with cauliflower, roasted apple & smoked bacon,
sweet potato puree & a Bourbon- pecan sauce 26

ROASTED SEMI-BONELESS 1/2 CHICKEN (PF)
vegetables of the day, stuffing, cranberry- orange chutney,
garlic mashed potatoes & roasted chicken gravy 26

MEDITERRANEAN BONELESS SHORT RIBS (PF)
aged certified Angus beef, braised in Guinness, red wine & rosemary.
garlic mashed potatoes with truffle oil & Feta cheese and braised vegetables 28

'CRESCENT FARMS' ROASTED FRESH LONG ISLAND DUCK
au jus, with Brussel sprouts, fava beans, wild rice & a Medjool date chutney 30

GRILLED LAMB LOIN (PF)
rosemary polenta, baba ganoush, succotash & lamb au jus 29

SURF AND TURF
petit fillet of beef tenderloin, sea scallops, grilled shrimp, lemon butter sauce
& garlicky spinach on mashed potatoes 37

GRILLED ALL NATURAL "BRANDT FAMILY FARM" TOP SIRLOIN STEAK 8 oz* (PF) 29
GRILLED CERTIFIED ANGUS BEEF TENDERLOIN 10 oz* 37
GRILLED CERTIFIED ANGUS BEEF TENDERLOIN 5 oz* (PF) 27
au gratin potatoes, zucchini matchsticks with Parmesan & petit tomatoes. And your choice of
sauce of the day, or a Guinness- truffled- steak sauce, or just sautéed mushrooms, or just Blue d'Auvergne butter

ALL NATURAL CERTIFIED ANGUS BEEF BURGER 10 oz
with Portabella mushroom, Cheddar cheese, crispy onions & horseradish sauce.
French fries, lettuce & tomato, on a "Carlisle Bakery" roll (bun less upon request) 15

3 COURSE PRIX FIXE MENU
\$35.00 PER PERSON: GRATUITY, TAX AND BEVERAGES ARE NOT INCLUDED
CHOICE OF ANY APPETIZER ON THIS MENU MARKED (PF)
CHOICE OF ANY ENTREE ON THIS MENU MARKED (PF)
CHOICE OF ANY DESSERT ON THE DESSERT MENU MARKED (PF)

18 % Gratuity will be added for parties of 6 or more - All prices are subject to 7% tax (6.25% MA sales tax & .75% Bedford meals tax)
10/11 * Consumer advisory: raw or undercooked animal products may increase risk of food borne illness. Note not all ingredients are listed.
>> Before placing your order, please inform your server if a person in your party has a food allergy <<

DALYA'S RESTAURANT AT BEDFORD FARMS * 20 NORTH RD. * BEDFORD MA 01730 * 781-275-0700
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