

Runyon's
Established 1981

Brunch

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“The race may not always be to the swift nor the
victory strong, but that’s how you bet.”

~ Damon Runyon

Appetizers

Wings!

Been there, done that, but never this good!!
Crisp & spicy with the best bleu cheese dressing.

Wings Trio

Served dry & crispy with a three dipping sauces.
Buffalo Blue, Cracked Peppercorn Parmesan, &
Ragin' Asian.

Irish Nachos

Fresh fried skin on, thin sliced spuds topped with
chopped smoked bacon, scallions, & vine ripened
tomatoes, drizzled with our homemade bleu
cheese dressing.

Mini Fried Ravioli

Mini cheese ravioli coated with Italian bread
crumbs and deep fried. Served with marinara
sauce.

Fried Calamari

Tender calamari coated with our special blend of
seasonings, crispy fried with a key lime chipotle
aioli.

Rhode Island Calamari

Crispy flash fried calamari tossed with garlic,
extra virgin olive oil & hot cherry peppers.

Lighthouse Clams

Local clams on the ½ shell with bacon, onion,
roasted pepper, white wine & herb butter.
Six or Twelve

Mussel Pots

Two lbs. of Prince Edward Island Mussels served
with house cut fries & lemon garlic aioli.

Mussels Cinzano

Sliced red onion, garlic, crushed red pepper
flakes & fresh greens sautéed in extra virgin
olive oil & sweet vermouth.

Thai Coconut Curry

Creamy house-made Thai coconut curry with
grilled pineapple.

Bianco

Garlic, white wine, parsley, extra virgin olive oil.

Soups

Always homemade. Always delicious.

Soup Du Jour

Ask what's cooking today.

Baked Onion Soup

A classic delight.

"Seaford" Bisque

Best seafood bisque on Long Island! Served with
freshly ground pepper & sherry.

Chili & Chips

A crock of our famous chili, topped with a
cheddar cheese blend, and served with sides of
sour cream, fire roasted salsa, and fresh fried
crispy corn tortilla chips.

Chef's Salads

Caesar Salad

A classic with a healthy twist. Crisp greens with
our eggless Caesar dressing, croutons & shaved
Pecorino Romano.

Billy Goat Salad

Wild baby arugula, goat cheese, sun dried
cranberries, golden raisins and toasted
California sunflower seed. Served with green
peppercorn balsamic vinaigrette.

Dressings: Asian Ginger, Burgundy Garlic, Bleu Cheese, Green Peppercorn Balsamic Vinaigrette & Thousand Island

Market Salad

Mixed seasonal greens, tomatoes, cucumbers,
shredded carrots, red cabbage and our
homemade croutons.

The Wedge

Iceberg lettuce wedge, topped with our
chunky bleu cheese dressing, chopped tomato &
crumbled bacon.

Put Something Lean on Your Greens

Grilled or Blackened Chicken

Roasted North Atlantic Salmon

3 Pan Roasted or Blackened Jumbo Shrimp

6oz Sliced Grilled Steak

Our homemade dressings are for sale by the pint and the quart for you to enjoy at home.

Lunch Selections

Served with coleslaw, a pickle, & your choice of fries, Santa Barbara Bean Salad, or BBQ chips.

Pulled Pork – Twelve hour slow cooked pulled pork with ‘put it on top’ southern coleslaw on a toasted roll.

Turkey & Spinach – Boars Head Oven Gold turkey breast, fresh spinach, & Finlandia Swiss cheese in a flour tortilla with creamy horseradish sauce on the side for dunking.

Shrimp Po Boy – Jumbo fried shrimp on toasted hero with spicy mayo, vine ripened tomatoes, pickles and shredded lettuce.

Cuban – Panini pressed sandwich of thinly sliced roast pork, Boar’s Head ham, Swiss cheese, sliced pickles & mustard sauce.

Porky The Pig – Roast pork, bacon, & melted mozzarella on garlic bread with a sweet chili sauce on the side for dunking.

Guys & Dolls Club – More than you expect from a traditional club. Boar’s Head turkey, ham, Swiss and American cheeses, bacon, lettuce, tomato, & Hellman’s mayo.

Baja Fish Tacos – Crispy Mahi fillet on a trio of warm flour tortillas, topped with Mexican slaw, house rice and a red chile mojo.

Carver Sandwich - 10oz NY strip steak UNSLICED on toasted garlic hero with melted mozzarella cheese. Served with fries.

Chicken Pomodoro - Penne tossed with chicken, sun dried tomatoes, garlic, extra virgin oil and Romano cheese.

Spinach & Shrimp Salad - Fresh baby spinach topped with 3 pan roasted jumbo shrimp, hearts of palm, and crispy bacon bits. Served with your choice of homemade dressing on the side.

Sesame Shrimp Roll - Black & white sesame fried jumbo shrimp, baby spinach, and julienne carrots rolled in a giant tortilla. Served with jasmine rice & Chef’s own wasabiyaki sauce.

From the Grill

Runyon’s Celebrated House Steak - 14oz NY sirloin marinated in our original sauce. Served sizzling with our chilled horseradish sauce.

Certified Angus Beef Rib Eye - 16oz bone-in choice rib eye finished with herb butter OR “Cowboy” style - with a western dry rub and topped with house-made crispy onions.

Fat Burgers

Half pound of Ground Sirloin ~ Served with coleslaw, fries and a pickle.

Lettuce, tomato & red onion available upon request.

Sirloin Beef Burger - One half pound of ground sirloin...all beef, lean and juicy.

Add cheese (American, Swiss, Mozzarella, Pepper Jack), Add bacon Add chili

Bull Burger - A fried egg & bacon sits atop your burger with your choice of cheese.

The Mess - Piled high with sautéed mushrooms, onions & your choice of cheese.

B.A.T.S. Burger - Smoked Bacon, Avocado, & a side of fire roasted Tomato Salsa.

Wing Thing Burger - Drenched with hot sauce & dripping with bleu cheese dressing.

Flyin’ Hawaiian - Grilled pineapple, teriyaki sauce & hot cherry peppers, topped with two skewered jumbo fried shrimp. Served with our wasabiyaki sauce.

Substitute a Grilled Chicken Breast for any burger.

Warning: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.