

SOUPS

SHE CRAB SOUP - \$5 CUP - \$8 BOWL **CHICKEN & SAUSAGE GUMBO - \$5 CUP - \$8 BOWL** **SOUP OF THE SEASON - \$4 CUP - \$6 BOWL**

APPETIZERS

RAW BAR SAMPLER PLATTER* - \$18/person Jumbo prawn, cold water oysters, clams on the half shell & lump crab cocktail

PEPPERED CALAMARI - \$9 With artichoke hearts, olives, garlic aioli & sweet chili dipping sauce

MEDITERRANEAN MUSSELS - \$12 With fresh tomato sauce, lemon, white wine, capers, artichoke hearts & pepperoncinis

FRIED FRESH MOZZARELLA - \$8 With fried basil and balsamic romesco

JUMBO PRAWN COCKTAIL - \$14 With caper cocktail sauce

BLUE CHEESE ARTICHOKE HEARTS - \$9 Stuffed with blue cheese, Panko coated, flash fried & served with spicy remoulade

MONSTER PORTABELLA QUESADILLA - \$10 With caramelized onions

SALADS

CAESAR* - \$9 Add NY strip - \$8 Add chilled grilled chicken - \$6

CLASSIC GREEK - \$10 With red wine vinaigrette - Add seafood salad- \$5

FRIED CHICKEN - \$11 With avocado, tomatoes, black olives & red onions; available buffalo style or with chilled grilled chicken breast

DANTANNA'S WEDGE - \$8 With tomatoes, bacon, Great Hills blue cheese crumbles & blue cheese dressing - Add buffalo chicken to make it a "Scheel" - \$6

LUMP CRAB & FRESH BERRY - \$16 Lump crab, fresh berries & tropical fruit over organic baby field greens; with raspberry vinaigrette

HOUSE SPECIALTIES

Served with your choice of two side items unless otherwise noted.
Add a small house or Caesar salad for \$3

ZINFANDEL SHORT RIBS - \$19 With blackberry BBQ sauce

PEPPERED SALMON FILLET - \$19 Crusted in peppercorns & pan seared; with brandy-ginger cream

WASABI TUNA - \$24 Rubbed with wasabi & Panko, pan seared; with lump crab & shiitake-soy glaze

FISH & CHIPS - \$14 With spicy rémoulade sauce & house fries

BEER BATTERED SHRIMP - \$18 With spicy rémoulade & caper cocktail sauce

DANTANNA'S CIOPPINO - \$31/one person \$55/two people
Lobster, crab, shrimp, mussels, salmon, clams & fresh fish in tomato broth; with linguine & garlic bread

SCALLOP & LOBSTER RISOTTO - \$26 Scallops, mushrooms, asparagus, spinach & tomatoes; with 1/2 lobster tail drizzled with fresh tomato sauce

BRAISED LAMB SHANK - \$24 With tomato, garlic & oregano

ROSEMARY ROASTED CHICKEN - \$19 Leg, thigh & breast of Springer Mountain certified organic, free range chicken with rosemary demi glaze

SANDWICHES

Served with your choice of house fries or red bliss potato salad

THE DANTANNA BURGER* - \$9 USDA certified Choice, Creekstone Farms Black Angus Beef | 100% meatless Veggie Burger also available

Cheeses: American, Swiss, cheddar, provolone, pepper jack, blue, brie

Other toppings: Portabella mushrooms, button mushrooms, grilled onions, bacon, jalapeño peppers | (Add \$.50 per cheese and topping; add \$1 for bacon)

REUBEN - \$9 Corned beef or peppered turkey, Swiss cheese, sauerkraut & Russian dressing on grilled rye

DANTANNA'S "FREUBEN" - \$10 Fried tilapia, cabbage slaw, Swiss cheese & Russian dressing on grilled rye

FRIED MOZZARELLA & FINOCCHIONI SANDWICH - \$14 Sliced fennel salami, Panko coated, flash fried fresh mozzarella, sliced tomato, pesto vinaigrette & field greens on a toasted sub roll

VEGETARIAN DELIGHT SANDWICH- \$8 Roasted red peppers, portabella mushrooms, zucchini, grilled sweet onions & herbed brie cheese on a warm egg bun with lettuce & tomato

BEEF CARPACCIO* - \$14 Creekstone Farms raw beef tenderloin drizzled with olive oil & fresh lemon juice; topped with fried capers & imported Parmesan

CAJUN CHICKEN EGG ROLLS - \$10 With Creole mustard dipping sauce

CRAB & ARTICHOKE DIP - \$14 With crisp corn tortillas

DANTANNA'S BUFFALO WINGS - \$9 With blue cheese crumbles & dressing

KEY WEST WINGS - \$9 Tossed in sweet & spicy mango-habanero glaze

SPICY BLUE CRAB FINGERS - \$14 Flash fried; with Cajun butter dipping sauce

FRIED OYSTERS ROCKEFELLER - \$12 Over sambuca creamed spinach

CHEESEBURGER EMPANADAS - \$10 Seasoned Creekstone Farms ground beef, cheese & pickles; flash fried in a flaky pastry & served with Coca Cola ketchup

CAPRESE - \$9 Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction

SPINACH - \$10 Oranges, almonds, blue cheese, tomatoes & red onions; with champagne-lime vinaigrette - Add chili glazed shrimp - \$7

SPICY BEEF* - \$15 Creekstone Farms all-natural beef tenderloin tossed with ginger, soy & Sambal chili glaze; chilled & served over spring mix and peanut-soba noodles

ASIAN CHICKEN - \$11 Pineapple-teriyaki chicken, carrots, sprouts, snow peas & water chestnuts; with rosemary-ginger vinaigrette

AGED STEAKS & CHOPS*

USDA certified Choice, Creekstone Farms Black Angus Beef aged a minimum of 28 days.
Served with your choice of two side items. Add a small house or Caesar salad for \$3.

FILET MIGNON 6 oz. - \$22 8 oz. - \$28 12 oz. - \$41

RIBEYE 14 oz. - \$27

COWBOY CUT RIBEYE 20 oz. - \$36 Bone-in

NEW YORK STRIP 14 oz. - \$27

DANTANNA'S STRIP 22 oz. - \$43 Bone-in New York Strip

FLAT IRON STEAK 8oz - \$19

FLAT IRON "CARPETBAGGER" - \$24 Grilled; with fried oysters, bearnaise & Merchands de Vin sauce

NIMAN RANCH PORK CHOP 12 oz. - \$22 Organic rib chop with Granny Smith-bourbon sauce

RACK OF LAMB - \$32 Roasted; served with fresh cherry demi glaze

DIJON-GARLIC HANGER STEAK - \$19 Grilled, sliced and served with sweet onion-vodka demi glaze

SURF & TURF COMBOS

Create your perfect combo. To any entree add;

SHRIMP (5) - \$7

GRILLED JUMBO PRAWN - \$7

FRESH MAINE LOBSTER TAIL - \$M/P

KING CRAB LEG (1#) - \$M/P

DRY RUBS & SIGNATURE SAUCES

DRY RUBS:	SIGNATURE SAUCES:
Dantanna's blend	Mushroom demi glaze - \$3
Cajun	Zinfandel-blackberry BBQ sauce - \$2
Pepper blend	Cabernet & brie sauce - \$3
Garlic	Classic Béarnaise - \$2

SIDE ITEMS

Asparagus - \$5	Mashed sweet potatoes - \$4
Sautéed mushrooms - \$5	Roasted garlic mashed potatoes - \$4
Sautéed garlic spinach - \$5	Blue cheese mashed potatoes - \$5
Aromatic rice pilaf - \$3	House fries - \$4
Rosemary roasted red potatoes - \$4	Loaded jumbo baked potato - \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness