

THE STORY OF DANTANNA'S

OUR FARMERS

Creekstone Farms:

Premium Black Angus Beef, aged a minimum of 28 days and butchered to our exact specifications

Berkwood Farms:

A coalition of independent family farmers that provides us with all-natural, 100% pure heirloom Berkshire pork.

Springer Mountain Farms:

Organic chicken that is raised locally in the Blue Ridge Mountains. Springer Mountain chickens never receive antibiotics, chemical medicines, growth stimulants or hormones and are never fed animal by-products.

OUR SEAFOOD

Inland Seafood:

With relationships at ports around the globe, Inland is able to bring us the freshest seafood available internationally. Committed to sustainability practices outlined by NOAA Fish Watch, Inland cuts and ships most of our seafood within 18 hours of being caught. In order to deliver the best possible product to our customers, Dantanna's receives seafood shipments daily, making our daily seafood specials the freshest in town.

An Atlanta Original: Dantanna's was born and bred right here in Atlanta. Founded by David Clapp, Dantanna's remains an owner operated, independent business that grew from 40 employees in 2003 to over 120 employees today.

Concept Pioneer: Dantanna's was the first Atlanta restaurant to embrace the upscale sports dining experience by combining exceptional, chef prepared food in a vibrant environment that celebrates the passion and excitement of sports. The goal was to give sports fans an opportunity to watch their favorite teams while enjoying amazing food that goes far beyond traditional sports bar pub fare.

Chef Driven: Partner & Executive Chef Tim Williams, a Culinary Institute of America educated and trained chef, is committed to using only the freshest and highest quality ingredients.

Name Game: The name Dantanna's came from combining the first name of David Clapp's children, Dan + Anna = Dantanna's!

SOUPS

She Crab Soup - 5/8

Soup of the Season - 5/8

D **Chicken & Sausage Gumbo** - 5/8

APPETIZERS

DANTANNA'S WINGS

Buffalo Wings ^{GF} - 10

Mild, medium or hot; with Great Hill blue cheese dressing, celery & carrot sticks

Sriracha Wings - 10

Brown butter, honey, sriracha, carrots, celery & soy-ginger aioli

D **Mediterranean-Style P.E.I. Mussels** - 12

With fresh tomato sauce, lemon, white wine, capers, artichoke hearts & pepperoncinis

Mac N' Cheese - 9

Crispy prosciutto, bacon & smoked gouda
add lobster - 9

Peppered Calamari - 9

With artichoke hearts, Kalamata olives, garlic aioli & sweet chili dipping sauce

Pan-Charred Okra ^{GF} ^V - 6

Local okra, garlic, sea salt, pepper blend, lemon, Grana Padano

Baked Goat Cheese ^V - 8

Artisanal goat cheese baked in house made marinara & served with grilled garlic baguette

D **Sesame Steak Skewers*** - 14

With soy-ginger aioli

D **Beef Carpaccio*** - 16

Creekstone Farms seared, rare beef tenderloin drizzled with olive oil; topped with fried capers, Grana Padano & chopped shallots
(Limited Availability)

D **Cajun Chicken Egg Rolls** - 10

With Creole mustard dipping sauce

Crab & Artichoke Dip - 14

With crisp corn tortilla chips

Spicy Blue Crab Fingers - 16

Flash fried, sautéed or blackened; with Cajun butter dipping sauce

Fried Oysters Rockefeller* - 12

Over sambuca creamed spinach with hickory smoked bacon & hollandaise

Oysters on the Half Shell* ^{GF} - M/P

Ask your server for today's selections

Bavarian Pretzels 1 pretzel - 5, 2 pretzels - 8

Served with spicy mustard & bacon-jalapeno-smoked gouda dip

D DANTANNA'S HALL OF FAME SIGNATURE ITEMS

^V VEGETARIAN ^{GF} GLUTEN FREE

BIG SALADS

Caesar (V) - 9

Chopped Kale (GF) (V) - 10

Local kale, tomatoes, apples, pecans, carrots, blue cheese, balsamic dressing

Caprese (V) - 9

Spinach (GF) (V) - 12

Mandarin oranges, candied almonds, Great Hill blue cheese crumbles, tomatoes & red onions; with champagne-lime vinaigrette

Quinoa (GF) (V) - 11

Spring mix, edamame, red peppers, shallots, dried cherries, goat cheese, herb vinaigrette

Dantanna's Wedge (GF) - 8

(D) Lump Crab & Fresh Berry (GF) - 17

With tropical fruit over organic baby field greens; with raspberry vinaigrette

Springer Mountain Chicken (GF) - 13

With avocado, tomatoes, Kalamata olives & red onions; available fried, Buffalo style, blackened or with chilled grilled organic chicken breast

To any salad add:

Calamari - 8 Grilled or blackened salmon* - 9

Steak* - 12 Jumbo shrimp - 9

Chilled grilled chicken - 7 Buffalo or fried chicken - 7

Hot grilled or blackened chicken - 7

(D) AGED STEAKS* (GF)

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 - 3

Filet Mignon 6oz - 27 8oz - 36

Ribeye 14oz - 36

Cowboy Cut Ribeye Bone-in 20oz - 41

New York Strip 14oz - 36

Top Sirloin 8oz - 21

Butcher Block Porterhouse for 2 - M/P

DRY RUBS

Dantanna's house

Cajun

Four pepper

Garlic

SIGNATURE SAUCES - 3

Mushroom demi glace

Zinfandel-blackberry BBQ

Cabernet & brie

Classic béarnaise

Garlic-herb compound butter

SURF & TURF COMBOS

Create your perfect combo. To any entree add;

Shrimp (5) - 9

Carpetbagger-style - 8

Oscar-style (lump crab & béarnaise) - 10

Fresh Maine lobster tail - M/P

SIDES ITEMS:

Bacon Braised Kale - 6

Jumbo Baked Potato - 6

Sautéed Mushrooms - 5

Mashed Sweet Potatoes - 4

House Fries - 3

Potato Salad - 3

Roasted Garlic Mashed Potatoes - 4

Blue Cheese Mashed Potatoes - 5

Asparagus - 5

Broccoli - 4

Sautéed Garlic Spinach - 5

Bacon Mac N' Cheese - 5

Cotija Corn - 5

HOUSE SPECIALTIES

Add a small house or Caesar salad - 3

Peppered Salmon Fillet* - 20

Dusted with pepper, pan seared & topped with shiitake-brandy-ginger cream sauce; served with choice of two sides

(D) Wasabi Tuna* - 28

Rubbed with wasabi & panko, pan seared & topped with lump crab & shiitake-soy glaze; served with choice of two sides

Fish & Chips - 15

With spicy rémoulade & house fries

Beer Battered Shrimp - 19

With spicy remoulade & caper cocktail sauce; served with choice of two sides

Dantanna's Crab Cakes - 28

Pan seared jumbo lump crab with Cajun tartar sauce & choice of two sides

(D) Dantanna's Cioppino - 36/one person 65/two people

Maine lobster, Alaskan king crab, shrimp, mussels & fresh fish poached with white wine, truffle infusion, garlic & fresh tomatoes; served with linguine & garlic bread

Maine Lobster & Sea Scallop Risotto - 26

Mushrooms, asparagus, spinach & tomatoes; drizzled with fresh tomato sauce

Rosemary Roasted Springer Mountain Chicken (GF) - 24

Half of a roasted chicken with rosemary demi glace; served with choice of two sides

Berkwood Farms Berkshire Pork Rib Chop* (GF) - 26

100% pure heirloom Berkshire rib chop with Granny Smith apple-bourbon sauce; served with choice of two sides

(D) Braised Lamb Shank - 36

Colorado hind shank with garlic infused demi glace & tomato; served with choice of two sides

SANDWICHES

(D) Reuben - 11

Boars Head corned beef or turkey, Swiss cheese, sauerkraut & Russian dressing on grilled rye

Dantanna's "Freuben" - 8

Fried, blackened, or grilled tilapia, cabbage slaw, Swiss cheese & Russian dressing on grilled rye

Springer Mountain Organic Chicken - 9

With brie, apples, spinach & caramelized onions on a La Brea Bakery telera bun

(D) DANTANNA'S FAMOUS BURGERS*

Dantanna's Classic Burger - 9

Creekstone Farms Black Angus beef

Toppings: American, Swiss, cheddar, provolone, pepper jack, blue, brie, portabella mushrooms, button mushrooms, grilled onions, jalapeno peppers - add .50 each, add avocado - 1, add hickory smoked bacon - 2

Tavern Burger - 9

Double stacked, hickory smoked bacon, American cheese, sriracha aioli, mustard, house B&B pickles

The Eye-Opener - 12

Creekstone Farms Black Angus beef, cheddar cheese, thick sliced, brown sugar-pepper bacon, sunny side up egg

Jimmy "The Greek" - 13

Ground Colorado lamb with sun dried tomatoes & Dantanna's dry rub; served with goat cheese & roasted garlic-mint aioli

Bison - 14

Farm raised ground buffalo, brie, fried jalapeno slices, smoked tomato aioli