

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!

DANTANNA'S HALL OF FAME SIGNATURE ITEMS

V VEGETARIAN **GF** GLUTEN FREE

SOUPS

She Crab Soup - 5/8 **Soup of the Season** - 5/8

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

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

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

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

Cajun Chicken Egg Rolls - 10

With Creole mustard dipping sauce

Baked Goat Cheese **V** - 8

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

Mac N' Cheese - 9

Crispy prosciutto, bacon & smoked gouda
Add lobster-9

Sesame Steak Skewers* - 14

With soy-ginger aioli

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

LUNCH COMBOS

Soup & Salad - 10

Cup of soup with small version of any salad
(Crab & Berry Salad - add 3)

Soup & Sandwich - 11

Cup of soup with half of any sandwich
(Philly Ribeye Sandwich - add 3)

Sandwich & Salad - 11

Half sandwich with small version of any salad
(Crab & Berry Salad or Philly Ribeye Sandwich - add 3)

To any combo salad add:

Calamari - 8
Steak* - 12
Chilled grilled chicken - 7
Hot grilled or blackened chicken - 7

Grilled or blackened salmon* - 9
Jumbo shrimp - 9
Buffalo or fried chicken - 7

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 & CHOPS* (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

Berkwood Farms Berkshire Pork

Rib Chop - 26

100% pure heirloom Berkshire rib chop with Granny Smith apple-bourbon sauce

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

Fresh Maine lobster tail - M/P

Carpetbagger-style - 8

Oscar-style (lump crab & béarnaise) - 10

SEAFOOD SPECIALTIES

Add a small house or Caesar salad - 3

D Fish "Tacos" - 12

Sautéed fresh fish & shrimp wrapped in soft flour tortillas; served with mango salsa & your choice of one side item

Fish & Chips - 15

With spicy remoulade & house fries

Beer Battered Shrimp - 19

With spicy remoulade, caper cocktail sauce; served with your choice of two side items

D Peppered Salmon Fillet* - 16

Pan seared & topped with shiitake-brandy-ginger cream sauce; served with your choice of two side items

Dantanna's Crab Cake - 18

Pan seared jumbo lump crab with Cajun tartar sauce; served with your choice of two side items

SANDWICHES

Reuben - 11

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

D 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 Grilled Salmon B.L.F.G.T.* - 11

Atlantic salmon, fried green tomatoes, hickory smoked bacon & lettuce on toasted honey wheat bread with roasted garlic aioli

Dickey's Grilled Chicken Caesar Wrap - 8

Chilled chicken breast, chopped romaine, Grana Padano, Caesar dressing & croutons wrapped in a sun dried tomato tortilla

Philly Ribeye Cheesesteak* - 14

Shaved ribeye, caramelized onions & provolone cheese on toasted sub roll - add au jus - 1

Turkey - 8

Boar's Head pastrami seasoned turkey, bacon, fresh mozzarella & smoked tomato aioli on a La Brea Bakery telera bun

Cuban - 10

Boars Head Black Forest ham, mojo roasted pork loin, Swiss cheese, sliced pickles & Dijon mustard aioli

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 seasoned with sun dried tomatoes & Dantanna's dry rub; grilled & served with goat cheese & roasted garlic-mint aioli

Bison - 14

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

SIDE ITEMS:

Bacon Braised Kale - 6

House Fries - 3

Mashed Sweet Potatoes - 4

Potato Salad - 3

Sautéed Mushrooms - 5

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