

SOUPS

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

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

APPETIZERS

Buffalo Wings - 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

Pan Charred Okra - 6 Local okra, garlic, sea salt, pepper blend, lemon, Grana Padano

Peppered Calamari - 9 With artichoke hearts, Kalamata olives, garlic aioli & sweet chili dipping sauce

D **Crab & Artichoke Dip - 14** With crisp corn tortilla chips

Baked Goat Cheese - 8 Artisanal goat cheese baked in house made marinara & served with grilled garlic baguettes

D **Cajun Chicken Egg Rolls - 10** With Creole mustard dipping sauce

D **Beef Carpaccio* - 16** Drizzled with olive oil; topped with fried capers, Grana Padano & chopped shallots (Limited Availability)

Guajillo Chicken Nachos - 12 With jalapeño slaw & chimichurri créma

D **Sesame Steak Skewers* - 14** With soy-ginger aioli

Dantanna's Crab Cake - 14 Jumbo lump crab with Cajun tartar sauce

Mac N' Cheese - 9 Crispy prosciutto, bacon & smoked gouda add lump crab - 9

Bavarian Pretzels 1 pretzel - **5**, 2 pretzels - **8**
Served with spicy mustard & bacon-jalapeno-smoked gouda dip

SALADS

Caesar - 5/9

Caprese - 5/9

Dantanna's Wedge - 5/8

Spinach - 7/12 Mandarin oranges, candied almonds, Great Hill blue cheese, tomatoes & red onions; with champagne-lime vinaigrette

D **Lump Crab & Fresh Berry - 11/17** With tropical fruit over organic baby field greens; with raspberry vinaigrette

Quinoa - 6/11 Spring mix, edamame, red peppers, shallots, dried cherries, goat cheese, herb vinaigrette

Springer Mountain Chicken - 9/13 With avocado, tomatoes, Kalamata olives & red onions; available fried, Buffalo style, blackened, grilled, or with chilled grilled organic chicken breast

To any salad add: Steak* – 12 Grilled or blackened salmon* – 9
Hot grilled or blackened chicken – 7 Calamari – 8 Jumbo shrimp – 9
Chilled grilled chicken – 7 Fried or Buffalo chicken - 7

AGED STEAKS*

Creekstone Farms Black Angus beef aged a min of 28 days.
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

Please note any steaks, chops or burgers ordered "well done" will take a minimum of 30 minutes to cook, and some will take significantly longer.

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

SIDE ITEMS

Bacon Braised Kale - 6

Sautéed Mushrooms - 5

Mashed Sweet Potatoes - 4

Roasted Garlic Mashed Potatoes - 4

House Fries - 3

Potato Salad - 3

Blue Cheese Mashed Potatoes - 5

Jumbo Baked Potato - 6

Asparagus - 5

Broccoli - 4

Sautéed Garlic Spinach - 5

Bacon Mac 'N Cheese - 5

Cotija Corn - 5

SANDWICHES

D **Dantanna's "Freuben" - 8** Fried, blackened, or grilled tilapia, cabbage slaw, Swiss cheese & Russian dressing on grilled rye

Turkey - 8 Boar's Head pastrami seasoned turkey, bacon, fresh mozzarella & smoked tomato aioli on a La Brea Bakery telera bun

Springer Mountain Organic Chicken Breast - 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

Philly Ribeye Cheesesteak* - 14 Shaved ribeye, caramelized onions & provolone cheese on toasted sub roll - add au jus - 1

Reuben - 11 Boar's Head corned beef or turkey, Swiss cheese, sauerkraut & Russian dressing on grilled rye

Dickey's Chicken Caesar Wrap - 8 With chopped romaine, Grana Padano & baby croutons

Cuban - 11 Boar's Head Black Forest ham, mojo pork, Swiss cheese, pickles & Dijon aioli

Crab Cake Sliders - 13 Malt vinegar slaw & Cajun tartar sauce

DANTANNA'S FAMOUS BURGERS* **D**

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 ground 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

The Heart Attack - 16 Creekstone Farms ground beef topped with a sunny side up egg, a double order of thick sliced hickory smoked bacon & fried onions; served between 2 grilled cheese sandwiches

Bison - 14 Farm raised ground buffalo, brie, fried jalapeno slices, smoked tomato aioli

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 side items

Wasabi Tuna* - 28 Rubbed with wasabi & panko, pan seared & topped with lump crab & shiitake-soy glaze; served with choice of two side items

Scallop & Shrimp Risotto - 26 Mushrooms, asparagus, spinach & tomatoes

D **Dantanna's Crab Cakes - 28** Pan seared jumbo lump crab with Cajun tartar sauce; served with choice of two side items

Rosemary Roasted Springer Mountain Chicken - 24 Half of a roasted chicken with rosemary demi glaze; served with choice of two side items

Fish & Chips - 15 Spicy remoulade & house fries

Beer Battered Shrimp - 19 Spicy remoulade, caper cocktail sauce; served with choice of two side items

D **Berkwood Farms Berkshire Pork Rib Chop* - 26** 100% pure heirloom Berkshire rib chop with Granny Smith apple-bourbon sauce; served with choice of two side items

Executive Chef – BRAD PARKER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS