

# THE DANTANNA'S DIFFERENCE

We believe in using only the finest products available and source from local farmers and ranchers as much as possible. Here's what you can expect at Dantanna's:

## STEAKS:

Iowa Premium Brand Angus beef that is aged a minimum of 28 days

## SEAFOOD:

Delivered fresh daily

## PORK:

All-natural Berkshire heirloom

## CHICKEN:

All-natural from Springer Mountain Farms in North Georgia

Our ingredients are the foundation of the quality that our chefs use to create the Dantanna's Difference.

# CLASSIC COCKTAILS

with premium liquors and fresh, daily squeezed juices

**DANTANNA'S MARTINI** stoli vodka, dry vermouth; shaken, not stirred

**MAESTRO MARGARITA** dantanna's signature maestro dobel tequila, cointreau, house made sour mix

**CUCUMBER MINT GIMLET** nolet gin, muddled cucumber and mint, fresh lime juice, simple syrup, served up

**MOSCOW MULE** russian standard vodka, gosling's ginger beer

**BLOODY MARY** ketel one vodka, house made bloody mary mix

**JOHN DALY** deep eddy lemon vodka, sweet tea

**SPICY RASPBERRY COLLINS** tito's vodka, muddled raspberries, fresh lemon juice, jalapeño simple syrup, splash of ginger beer

**THE FRENCH TINGLER** st germain elderflower liqueur, sparkling wine, sparkling water (available by the glass or pitcher)

**MANHATTAN** dantanna's signature stranahan's whiskey, sweet vermouth; served up or on the rocks

**CARTER'S COOLER** western son cucumber vodka, fresh lemon, simple syrup

**OLD FASHIONED** knob creek bourbon, angostura bitters, muddled cherry, orange

**BARREL AGED SAZERAC** michter's rye, mata hari absinthe, peychaud's bitters

STEAK TEMPERATURE GUIDE	
<b>RARE</b>	red, cold in the center
<b>MEDIUM RARE</b>	red, warm center
<b>MEDIUM</b>	pink center
<b>MEDIUM WELL</b>	touch of pink center
<b>WELL DONE</b>	no pink, cooked thoroughly, recommend thicker steaks be butterflied (split in half before cooking)
All of our meat is hand selected from only the finest corn fed midwestern beef. Our chef recommends a temperature of medium rare. We understand that everyone has different tastes, but we cannot be responsible if steaks ordered medium well or well done are thought to be dry or overcooked.	

# SOUPS

**CRAB & CORN CHOWDER**...5/8

**SOUP OF THE SEASON**...5/8

**CHICKEN & SAUSAGE GUMBO**...5/8

# APPETIZERS

**DANTANNA'S WINGS**

**CLASSIC BUFFALO**  
mild, medium or hot; great hill blue cheese dressing, celery, carrot sticks...11

**SRIRACHA SPICED**  
brown butter, honey, sriracha, celery, carrot sticks, soy-ginger aioli...11

**"BURKE" JERK** <sup>GF</sup>  
jamaican jerk seasoning, baked and grilled, celery, carrot sticks...11

**BLT DEVEILED EGGS** <sup>GF</sup> bacon infused, fried kale, bacon-pepper-tomato jam, smoked paprika, sriracha salt...8

**PAN-CHARRED LOCAL OKRA** <sup>GF</sup> <sup>V</sup> garlic, sea salt, pepper blend, lemon, grana padano...7

**OYSTERS ON THE HALF SHELL** <sup>GF</sup> ask your server for today's selections...M/P

**CAJUN CHICKEN EGG ROLLS** creole mustard dipping sauce...10

**SMOKED GOUDA MAC N' CHEESE** herb infused fresh cream...9 (add lobster...+9 add bacon...+2)

**BEEF CARPACCIO** <sup>V</sup> seared, rare beef tenderloin, evoo, fried capers, grana padano, chopped shallots (limited availability)...16

**PEPPERED POINT JUDITH CALAMARI** fresh domestic calamari, artichoke hearts, kalamata olives, garlic aioli, sweet chili sauce...11

**TORTILLA CRUSTED GOAT CHEESE** <sup>V</sup> flash fried, chipotle-lime honey, toasted baguettes...9

**SESAME STEAK SKEWERS** <sup>V</sup> soy-ginger aioli...14

**CRAB & ARTICHOKE DIP** crisp corn tortilla chips...14

**BLUE CRAB FINGERS & SHRIMP** flash fried or blackened; cajun butter dipping sauce...16 (all crab fingers...+3)

**FRIED OYSTERS ROCKEFELLER** <sup>V</sup> sambuca creamed spinach, chopped bacon, hollandaise...14

**DANTANNA'S HALL OF FAME SIGNATURE ITEMS**

<sup>V</sup> **VEGETARIAN** <sup>GF</sup> **GLUTEN FREE**

**EXECUTIVE CHEF** – Bill Hogan  
**SOUS CHEF** – Anthony Dominguez

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

## BIG SALADS

**CAESAR**...9

**CHOPPED KALE** (GF) (V) local kale, tomatoes, apples, pecans, carrots, blue cheese, dijon-balsamic dressing...10

**SPINACH** (GF) (V) mandarin oranges, candied almonds, great hill blue cheese crumbles, tomatoes, red onions, champagne-lime vinaigrette...12

**LOBSTER COBB SALAD** (GF) chilled maine lobster, great hill blue cheese crumbles, chopped bacon, hard-boiled egg, tomatoes, parsley, red onions, smoked tomato dressing...19

**QUINOA** (GF) (V) spring mix, edamame, red peppers, shallots, dried cherries, goat cheese, dijon-balsamic dressing...11

**WEDGE** (GF) great hill blue cheese crumbles, diced tomatoes, chopped bacon, house made blue cheese dressing...8

**🍷 LUMP CRAB & FRESH BERRY** (GF) tropical fruit, organic baby field greens, raspberry vinaigrette...18

**SPRINGER MOUNTAIN CHICKEN** (GF) avocado, tomatoes, kalamata olives, red onions; available fried, buffalo style, blackened or with chilled grilled organic chicken breast...15

**TO ANY SALAD ADD:**

calamari...9, salmon\* 4/8oz...6/11, steak\* 4/8oz...7/13,

jumbo shrimp...9, chicken 4/8oz...4/7

## HOUSE SPECIALTIES

add a small house or caesar salad...3

**RAINBOW TROUT** house spice blend, pan-seared, lemon-caper butter, choice of two side items...19

**PEPPERED SALMON FILLET\*** pan-seared, shiitake-brandy-ginger cream sauce, choice of two side items...25

**🍷 WASABI TUNA\*** rubbed with wasabi & panko, pan seared, topped with lump crab-shiitake soy glaze, choice of two side items...29

**FRIED SHRIMP** dusted with seasoned flour, flash fried, caper cocktail sauce, spicy remoulade, choice of two side items...19

**JUMBO LUMP CRAB CAKES** pan-seared jumbo lump crab, cajun tartar sauce, choice of two side items...29

**🍷 DANTANNA'S CIOPPINO** maine lobster, alaskan king crab, shrimp, fresh fish; poached with white wine, truffle infusion, garlic, fresh tomatoes; served with linguine & garlic bread...38/one person...69/two people

**GARLIC SHRIMP FETTUCCINE** pan-seared garlic shrimp, fresh fettucine, asparagus, broccoli, tomatoes, dijon-alfredo sauce, tarragon, grana padano...22

**ROSEMARY ROASTED SPRINGER MOUNTAIN CHICKEN** (GF) half chicken, rosemary demi glace, choice of two side items...24

**GRILLED MAPLE LEAF FARMS DUCK\*** (GF) char-grilled breast, fresh berries, blackberry liqueur reduction, choice of two side items...24

## SIDE ITEMS:

bacon braised kale...6

jumbo baked potato...6

sautéed mushrooms...5

mashed sweet potatoes...4

house fries...4

potato salad...4

roasted garlic mashed potatoes...4

asparagus...5

broccoli...5

sautéed garlic spinach...5

sweet potato fries...5

## 🍷 AGED STEAKS & CHOPS\*

hand cut 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** (GF) 6oz...29 8oz...39

**RIBEYE** (GF) 14oz...39

**COWBOY CUT RIBEYE** (GF) bone-in 20oz...45

**NEW YORK STRIP** (GF) 14oz...39

**BASEBALL CUT TOP SIRLOIN** (GF) 8oz...23

**BERKWOOD FARMS BERKSHIRE PORK RIB CHOP\*** (GF) 100% pure heirloom berkshire rib chop, granny smith apple-bourbon sauce...28

**BUTCHER BLOCK PORTERHOUSE FOR 2** (GF) 40oz...99

### DRY RUBS

dantanna's house

cajun

four pepper

garlic

### SIGNATURE SAUCES

mushroom demi glace...5

zinfandel-blackberry bbq...3

cabernet & brie...5

classic béarnaise...5

garlic-herb compound butter...3

## 🍷 CLASSIC SURF & TURF\*

served with your choice of two side items. add a small house or caesar salad...3

**DANTANNA'S FAMOUS CARPETBAGGER** 8oz filet mignon, crispy fried oysters, topped with marchand du vin and béarnaise sauces (as featured on Travel Channel)... 49

**STEAK OSCAR** (GF) 14oz ny strip topped with jumbo lump crab & bearnaise sauce; served on a bed of asparagus...49

**STEAK & LOBSTER** (GF) 14oz ribeye, steamed maine lobster tail...MP

**STEAK & CRAB CAKE** 6oz filet mignon, jumbo lump crab cake...43

**STEAK & SHRIMP** (GF) 8oz baseball cut sirloin, grilled shrimp...32

## SIGNATURE SANDWICHES & BURGERS\*

add fries or potato salad...3

**🍷 NEW YORK REUBEN** boar's head corned beef, swiss cheese, sauerkraut, russian dressing, grilled rye...12

**CAJUN GROUPEL** gulf grouper, cajun spices, lettuce, tomato, onion, spicy remoulade, toasted bun...12

**GRILLED CHICKEN & AVOCADO** chicken breast, avocado, sun dried tomato pesto, provolone cheese, spring mix, ciabatta bun...10

**🍷 DANTANNA'S CLASSIC BURGER** black angus beef...9  
**toppings:** american, swiss, cheddar, provolone, pepper jack, blue, button mushrooms, grilled onions, jalapeño peppers...+50 each, avocado...+1, portabella mushrooms...+1, brie...+1, thick sliced bacon...+2

**TAVERN BURGER** double stacked griddled patties, thick sliced bacon, american cheese, grilled onions, mustard, house b&b pickles...9

**THE EYE-OPENER BURGER** black angus beef, cheddar cheese, thick sliced bacon, sunny side up egg...12

**JIMMY "THE GREEK" BURGER** ground colorado lamb, sun dried tomatoes, dantanna's dry rub, goat cheese and roasted garlic-mint aioli...13

**BISON BURGER** farm raised buffalo, brie, fried jalapeño slices, smoked tomato aioli...14

**THE JIVE TURKEY BURGER** (GF) house ground turkey, lettuce, tomatoes, fresh avocado (bun available on request)...11