

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 obel 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	
RARE	red, cold in the center
MEDIUM RARE	red, warm center
MEDIUM	pink center
MEDIUM WELL	touch of pink center
WELL DONE	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
jamaican jerk seasoning, baked and grilled, celery, carrot sticks...11

BLT DEVILED EGGS bacon infused, fried kale, bacon-pepper-tomato jam, smoked paprika, sriracha salt...8

PAN-CHARRED LOCAL OKRA garlic, sea salt, pepper blend, lemon, grana padano...7

OYSTERS ON THE HALF SHELL* 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)

PEPPERED POINT JUDITH CALAMARI fresh domestic calamari, artichoke hearts, kalamata olives, garlic aioli, sweet chili sauce...10

TORTILLA CRUSTED GOAT CHEESE flash fried, chipotle-lime honey, toasted baguettes...9

SESAME STEAK SKEWERS* 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* sambuca creamed spinach, chopped bacon, hollandaise...14

LUNCH COMBOS

SOUP & SALAD cup of soup with small version of any salad...10 (crab & berry salad...+3 lobster cobb...+3)

SOUP & SANDWICH cup of soup with half of any sandwich...11 (philly ribeye sandwich...+3)

SANDWICH & SALAD half sandwich with small version of any salad...11 (crab & berry salad, lobster cobb salad, or philly ribeye sandwich...+3)

TO ANY COMBO SALAD ADD:
calamari...9, salmon* 4/8oz...6/11, steak* 4/8oz...7/13, jumbo shrimp...9, chicken 4/8oz...4/7

DANTANNA'S HALL OF FAME SIGNATURE ITEMS

VEGETARIAN **GLUTEN FREE**

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

PEPPERED 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

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

SIDE ITEMS:

bacon braised kale...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

SEAFOOD SPECIALTIES

add a small house or caesar salad...3

FISH "TACOS" sautéed fresh fish, shrimp, wrapped in soft flour tortillas, mango salsa, choice of one side item...13

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

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

PEPPERED SALMON FILLET* pan-seared, shiitake-brandy-ginger cream sauce, choice of two side items...17

JUMBO LUMP CRAB CAKE pan-seared, cajun tartar sauce, choice of two side items...18

SANDWICHES

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

GRILLED SALMON B.L.F.G.T.* atlantic salmon, fried green tomatoes, thick sliced bacon, lettuce, roasted garlic aioli, honey wheat bread...12

DICKEY'S GRILLED CHICKEN CAESAR WRAP chilled chicken breast, chopped romaine, grana padano, caesar dressing, croutons, sun dried tomato tortilla...9

SIRLOIN STEAK WRAP* 8oz aged angus sirloin, fried onions, smoked gouda, smoked tomato horseradish aioli, flour tortilla...17

PHILLY RIBEYE CHEESESTEAK* shaved ribeye, caramelized onions, provolone cheese, toasted sub roll...15 (add au jus...+1)

CUBAN boar's head black forest ham, mojo roasted pork loin, swiss cheese, sliced pickles, yellow deli mustard...11

SIGNATURE BURGERS*

add fries or potato salad...3

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

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

EXECUTIVE CHEF – Bill Hogan
SOUS CHEF – Anthony Dominguez