

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

CHILTON tito's vodka, tajin rimmed glass, side of fresh squeezed lemon juice, san pellegrino

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

BRAMBLE nolet gin, raspberry liquor, pomegrante syrup, fresh lemon, orange bitters

THE FRENCH TINGLER st germaine 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 dantanna's signature knob creek bourbon, angostura bitters, muddled cherry, orange

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 ^{GF}

jamaican jerk seasoning, baked and grilled, celery, carrot sticks...11

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

PAN-CHARRED LOCAL OKRA ^{GF} ^V garlic, sea salt, pepper blend, lemon, grana padano...7

OYSTERS ON THE HALF SHELL ^{GF} 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 ^V 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 ^V flash fried, chipotle-lime honey, toasted baguettes...9

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

DANTANNA'S HALL OF FAME SIGNATURE ITEMS

^V VEGETARIAN ^{GF} GLUTEN FREE

EXECUTIVE CHEF – Bill Hogan
SOUS CHEF – Monique Barrow

*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, spring mix, 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-branding-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

BEER BATTERED SHRIMP spicy remoulade, caper cocktail sauce, 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 FETTUCINE 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 GROUPER 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, sriracha aioli, 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