



Hors D'oeuvre Options

Add any of the following hors d'oeuvres to your menu
(served family style)

Peppered Calamari
Spinach Dip

Thai Chili Chicken Skewers
Cajun Chicken Egg Rolls
Crab & Artichoke Dip

Sesame Steak Skewers
Miniature Crab Cakes
Shrimp Cocktail (3 pieces)



Lunch Menu A

Entrée

(Please select three)

Chopped Kale Salad

Local Kale, Tomatoes, Apples, Pecans, Carrots & Blue Cheese; with Balsamic Dressing

Spinach Salad

Mandarin Oranges, Candied Almonds, Great Hill Bleu Cheese, Tomatoes & Red Onions; with Champagne-Lime Vinaigrette

Fried Chicken Salad

With Avocado, Tomato, Kalamata Olives & Red Onions; choice of dressing

Reuben

Boar's Head Corned Beef or Pastrami Turkey, Swiss Cheese, Sauerkraut & Russian Dressing on Grilled Rye; served with House Fries

Dantanna's "Freuben"

Fried Tilapia, Cabbage Slaw, Swiss Cheese & Russian Dressing on Grilled Rye; served with House Fries

Grilled Chicken Caesar Wrap

Chilled Chicken Breast, Chopped Romaine, Grana Padano, Caesar Dressing & Croutons wrapped in a Sun Dried Tomato Tortilla

Dantanna's Cheeseburger

Creekstone Farms Black Angus Beef; served with House Fries

Grilled Salmon BLFGT

Atlantic Salmon, Fried Green Tomatoes, Applewood Smoked Bacon & Lettuce on Toasted Honey Wheat Bread with Roasted Garlic Aioli; served with House Fries

Dessert

Krispy Kreme Bread Pudding

Key Lime Pie



Lunch Menu B

Starter

House Salad

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes & Braised Cabbage;
with Champagne-Lime Vinaigrette

or

She Crab Soup

Entrée

(Please select four)

Bison Burger

Farm Raised Ground Buffalo, Brie, Fried Jalapeño Slices & Smoked Tomato Aioli;
served with House Fries

Beer Battered Shrimp

With Spicy Rémoulade and Caper Cocktail Sauce; served with garlic mashed potatoes
& fresh vegetable

Caesar Salad with Grilled Chicken or Salmon

Chef's Selection Pasta

Peppered Salmon Fillet

Topped with Shiitake-Brandy-Ginger Cream Sauce; served with garlic mashed potatoes
& fresh vegetable

Fish & Chips

Sweetwater 420 Beer Battered Cod; served with House Fries

Dessert

(Please select two)

Chocolate Bourbon Pie
Krispy Kreme Bread Pudding
Key Lime Pie



Lunch Menu C

Starter

Caesar Salad

or

She Crab Soup

Entrée

(Please select four)

Lump Crab & Fresh Berry Salad

With Tropical Fruit over Organic Baby Field Greens; with Raspberry Vinaigrette

Fresh Daily Seafood Special

Top Sirloin – 8 oz.*

Grilled Pork Chop

Eden Farms Berkshire Pork Rib Chop; topped with Granny Smith Apple-Bourbon Sauce

Rosemary Roasted Chicken

Leg, Thigh & Breast with Rosemary Demi Glace

Chef's Daily Pasta Special

*** All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days
All entrees served with garlic mashed potatoes and fresh vegetable (except pasta)**

Dessert

(Please select two)

Krispy Kreme Bread Pudding

Chocolate Bourbon Pie

Key Lime Pie