



## **Lunch Menu A**

### **Entrée**

*(Please select three)*

#### **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

#### **Cuban Sandwich**

Ham, Mojo Pork, Swiss Cheese, Pickles & Dijon Aioli; served with House Fries

#### **Dantanna's "Freuben"**

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

#### **Organic Grilled Chicken Sandwich**

Springer Mountain Chicken Breast with Brie, Apples, Spinach & Caramelized Onions on a La Brea Bakery Telera bun; served with House Fries

#### **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)*

#### **Blackened Tilapia**

Topped with Mango Salsa; served with Roasted Garlic Mashed Potatoes & Fresh Vegetable

#### **Country Fried Steak**

Topped with Mushroom Gravy; served with Roasted Garlic Mashed Potatoes & Fresh Vegetable

#### **Caesar Salad with Grilled Chicken or Salmon**

#### **Mojo Pork Loin**

Seared a la Plancha, topped with Cilantro-Butter Sauce; served with Roasted Garlic  
Mashed Potatoes & Fresh Vegetable

#### **Chef's Selection Pasta**

#### **Fish & Chips**

Sweetwater 420 Beer Battered Cod; served with House Fries



## **Lunch Menu C**

### **Starter**

**House or Caesar Salad**

*(Please select one)*

or

**She Crab Soup**

### **Entrée**

*(Please select four)*

#### **Top Sirloin – 8oz.**

USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days

#### **Grilled Pork Chop**

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

#### **Peppered Salmon Fillet**

8 oz. Atlantic Fillet; topped with Shiitake-Brandy-Ginger Cream Sauce

#### **Dantanna's Crab Cake**

Pan-Seared Jumbo Lump Crab with Cajun Tartar Sauce

#### **Rosemary Roasted Chicken**

Leg, Thigh & Breast with Rosemary Demi Glace

#### **Wild Mushroom & Chicken Risotto**

Mushrooms, Asparagus, Spinach & Tomatoes

**All entrees served with roasted garlic mashed potatoes & fresh vegetable**