

SOUPS

SHE CRAB SOUP - \$5/\$8 **CHICKEN & SAUSAGE GUMBO - \$5/\$8** **SOUP OF THE SEASON - \$4/\$6** **DANTANNA'S CHILI - \$5/\$8**

APPETIZERS

BEEF CARPACCIO* - \$14 Creekstone Farms raw beef tenderloin drizzled with olive oil & fresh lemon juice; topped with fried capers & imported Parmesan

MONSTER PORTABELLA QUESADILLA - \$10 With caramelized onions

SPICY BLUE CRAB FINGERS - \$12 Flash fried; with Cajun butter sauce

DANTANNA'S BUFFALO WINGS - \$9 Mild, medium or hot; with blue cheese

KEY WEST WINGS - \$9 Tossed in sweet & spicy mango-habanero glaze

PEPPERED CALAMARI - \$9 With artichoke hearts, olives, garlic aioli & sweet chili dipping sauce

BLUE CHEESE ARTICHOKE HEARTS - \$9 Stuffed with blue cheese, Panko coated, flash fried & served with spicy remoulade

CAJUN CHICKEN EGG ROLLS - \$10 With Creole mustard dipping sauce

FRIED FRESH MOZZARELLA - \$9 With fried basil and balsamic romesco

CRAB & ARTICHOKE DIP - \$14 With crisp corn tortillas

MEDITERRANEAN MUSSELS - \$12 With fresh tomato sauce, lemon, white wine, capers, artichoke hearts & pepperoncinis

JUMBO PRAWN COCKTAIL - \$14 With caper cocktail sauce

CHEESEBURGER EMPANADAS - \$10 Seasoned Creekstone Farms ground beef, cheese & pickles; flash fried in a flaky pastry & served with Coca Cola ketchup

GRILLED SAUSAGE SAMPLER - \$10 Chef's daily selections with spicy mustards & warm cabbage & bacon salad

SALADS

CAPRESE - \$9 Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction

CAESAR* - \$9 Add NY strip - \$8 Add chilled grilled chicken - \$6

CLASSIC GREEK - \$10 With red wine vinaigrette - Add seafood salad- \$5

DANTANNA'S WEDGE - \$8 With diced tomatoes, bacon, Great Hills blue cheese crumbles & blue cheese dressing - Add buffalo chicken to make it a "Scheel" - \$6

SPINACH - \$10 Oranges, almonds, blue cheese, tomatoes & red onions; with champagne-lime vinaigrette - Add chili glazed shrimp - \$7

SPICY BEEF* - \$15 Creekstone Farms all-natural beef tenderloin tossed with ginger, soy & Sambal chili glaze; chilled & served over spring mix and peanut-soba noodles

LUMP CRAB & FRESH BERRY - \$16 Lump crab, fresh berries & tropical fruit over organic baby field greens; with raspberry vinaigrette

ASIAN CHICKEN - \$11 Pineapple-teriyaki chicken, carrots, sprouts, snow peas & water chestnuts; with rosemary-ginger vinaigrette

FRIED CHICKEN - \$11 With avocado, tomatoes, black olives & red onions; available buffalo style or with chilled grilled chicken breast

AGED STEAKS & CHOPS*

USDA certified Choice, Creekstone Farms Black Angus Beef aged a minimum of 28 days. Served with your choice of two side items. Add a small house or Caesar salad for \$3.

DIJON-GARLIC HANGER STEAK - \$19 Grilled, sliced and served with sweet onion-vodka demi glaze

FILET MIGNON 8 oz. - **\$28** 12 oz. - **\$41**

RIBEYE 14 oz. - **\$27**

COWBOY CUT RIBEYE 20 oz. - **\$36** Bone-in

NEW YORK STRIP 14 oz. - **\$27**

DANTANNA'S STRIP 22 oz. - **\$43** Bone-in New York Strip

FLAT IRON STEAK 8oz - **\$19**

NIMAN RANCH PORK CHOP 12 oz. - **\$22** Organic rib chop with Granny Smith-bourbon sauce

RACK OF LAMB - \$32 Roasted; served with fresh cherry demi glaze

HOUSE SPECIALTIES

Served with your choice of two side items. Add a small house or Caesar salad for \$3

ROSEMARY ROASTED CHICKEN - \$19 Leg, thigh & breast of Springer Mountain free range, organic chicken with rosemary demi glaze

PEPPERED SALMON FILLET* - \$19 Crusted in peppercorns & pan seared; with brandy-ginger cream

FISH & CHIPS - \$14 With spicy rémoulade & house fries

BEER BATTERED SHRIMP - \$18 With spicy rémoulade & caper cocktail sauce

ZINFANDEL SHORT RIBS - \$19 With blackberry BBQ sauce

BRAISED LAMB SHANK - \$24 With tomato, garlic & oregano

GRILLED DUCK BREAST* - \$22 With Georgia peach & blueberry infused reduction

WASABI TUNA* - \$24 Rubbed with wasabi & Panko, pan seared; with lump crab & shiitake-soy glaze

SANDWICHES

Served with your choice of house fries or red bliss potato salad

THE DANTANNA BURGER* - \$9 USDA certified Choice, Creekstone Farms Black Angus Beef | 100% meatless Veggie Burger also available

Cheeses: American, Swiss, cheddar, provolone, pepper jack, blue, brie

Other toppings: Portabella mushrooms, button mushrooms, grilled onions, bacon, jalapeño peppers | (Add \$.50 per cheese and topping; add \$1 for bacon)

GRILLED ORGANIC CHICKEN - \$10 Springer Mountain free range chicken breast with lettuce, tomato, onion & herbed goat cheese

REUBEN - \$9 Corned beef or peppered turkey, Swiss, sauerkraut & Russian dressing on grilled rye

DANTANNA'S "FREUBEN" - \$10 Fried tilapia, cabbage slaw, Swiss cheese & Russian dressing

ROAST BEEF* - \$12 Rare, Italian-style roast beef served chilled on a pretzel bun with creamy horseradish sauce

PHILLY RIBEYE OR CHICKEN CHEESESTEAK - \$14 Thin sliced Creekstone Farms aged prime rib or Springer Mountain organic chicken topped with sautéed onions & provolone cheese on a toasted sub roll

FRIED MOZZARELLA & FINOCCHIONI SANDWICH - \$14 Sliced fennel salami, Panko coated, flash fried fresh mozzarella, sliced tomato, pesto vinaigrette & field greens on a toasted sub roll

SURF & TURF COMBOS

Create your perfect combo. To any entree add;

SHRIMP (5) - \$7

GRILLED JUMBO PRAWN - \$7

FRESH MAINE LOBSTER TAIL - \$M/P

DRY RUBS & SIGNATURE SAUCES

DRY RUBS:	SIGNATURE SAUCES:
Dantanna's blend	Mushroom demi glaze - \$3
Cajun	Zinfandel-blackberry BBQ sauce - \$2
Pepper blend	Cabernet & brie sauce - \$3
Garlic	Classic Béarnaise - \$2

SIDE ITEMS

Asparagus - \$5	Mashed sweet potatoes - \$4
Sautéed mushrooms - \$5	Roasted garlic mashed potatoes - \$4
Sautéed garlic spinach - \$5	Blue cheese mashed potatoes - \$5
Aromatic rice pilaf - \$3	House fries - \$4
Rosemary roasted red potatoes - \$4	Loaded jumbo baked potato - \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness