

SOUPS

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

APPETIZERS

- 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 olives, artichokes, garlic aioli & sweet chili sauce
- MONSTER PORTABELLA QUESADILLA - \$10 With caramelized onions
- CRAB & ARTICHOKE DIP - \$14 With crisp corn tortillas
- BLUE CHEESE ARTICHOKE HEARTS - \$9 Artichoke hearts stuffed with blue cheese, Panko coated; flash fried and served with spicy remoulade

SALADS

Small and large versions available.

- CLASSIC GREEK - \$6/\$10 With red wine vinaigrette - Add seafood salad - \$5
- CAESAR SALAD* - \$5/\$9 Add NY strip - \$8 Add chilled grilled chicken - \$6
- SPINACH - \$6/\$10 Mandarin oranges, almonds, blue cheese, tomatoes & red onions; with champagne-lime vinaigrette - Add chili glazed shrimp - \$7
- LUMP CRAB & FRESH BERRY - \$10/\$16 Lump crab, fresh berries & tropical fruit over organic baby field greens; with raspberry vinaigrette
- ASIAN CHICKEN - \$7/\$11 Pineapple-teriyaki chicken, carrots, sprouts, snow peas & water chestnuts; with rosemary-ginger vinaigrette

SANDWICHES

Served with 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 CHICKEN CAESAR WRAP - \$9 Chilled grilled chicken, chopped romaine, imported Parmesan, Caesar dressing & baby croutons wrapped in a sun dried tomato tortilla
- TURKEY CLUB - \$9 Smoked peppercorn roasted turkey breast on toasted honey wheat bread with lettuce, tomato, bacon & garlic aioli
- ROAST BEEF* - \$12 Rare, Italian-style; served chilled with creamy horseradish sauce
- 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 on grilled rye
- GRILLED ORGANIC CHICKEN BREAST - \$10 Springer Mountain free range chicken breast with lettuce, tomato, onion & herbed goat cheese
- GRILLED SALMON B.L.E.G.T. - \$12 Atlantic salmon, fried green tomatoes, applewood bacon & lettuce on toasted honey-wheat bread with garlic aioli
- 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
- VEGETARIAN DELIGHT - \$8 Roasted red peppers, portabella mushrooms, zucchini, grilled sweet onions & herbed brie cheese on a warm egg bun with lettuce & tomato
- FRIED MOZZARELLA & FINOCCHIONI SANDWICH - \$14 Sliced fennel salami, Panko coated, flash fried fresh mozzarella, sliced tomato, pesto vinaigrette and field greens on a toasted sub roll

LUNCH COMBOS

- SOUP & SALAD - \$9 Cup of soup with small version of any salad
(Lump Crab or Spicy Beef salad - add \$3)
- SOUP & SANDWICH - \$9 Cup of soup with half of any sandwich
(Fried Mozzarella sandwich – add \$3)
- SANDWICH & SALAD - \$10 Half sandwich with small version of any salad
(Lump Crab salad, Spicy Beef salad or Fried Mozzarella sandwich – add \$3)

- CAJUN CHICKEN EGG ROLLS - \$10 With Creole mustard dipping sauce
- FRIED FRESH MOZZARELLA - \$9 With fried basil and balsamic romesco
- SPICY BLUE CRAB FINGERS - \$12 Flash fried; with Cajun butter sauce
- JUMBO PRAWN COCKTAIL - \$14 With caper cocktail sauce
- CHEESEBURGER EMPANANDAS - \$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

- 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
- CAPRESE - \$5/\$9 Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction
- FRIED CHICKEN - \$7/\$11 With avocado, tomatoes, black olives & red onions; available buffalo style or with chilled grilled chicken breast
- SPICY BEEF SALAD* - \$9/\$15 Creekstone Farms all-natural beef tenderloin tossed with ginger, soy & Sambal chili glaze; chilled & served over spring mix and peanut-soba noodles

DAILY LUNCH SPECIALS

\$10 includes entrée, soda, tea or coffee

MONDAY

Jambalaya

With chicken, sausage and rice

TUESDAY

Country Fried Steak

With sawmill gravy

WEDNESDAY

Risotto of the Day

Chef's daily creation

THURSDAY

Hearty Beef Stew

With potatoes and fresh vegetables

FRIDAY

Fish Tacos

Fresh fish and shrimp; mango salsa & guacamole

Available 11am - 2pm

SURF & TURF COMBOS

To any entree add; 5 SHRIMP - \$7 GRILLED JUMBO PRAWN - \$7 FRESH MAINE LOBSTER TAIL - M/P

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 - \$3

- NIMAN RANCH PORK CHOP 12 oz.- \$22 Organic rib chop with Granny Smith-bourbon sauce
- FILET MIGNON 6 oz. - \$22 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

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

HOUSE SPECIALTIES

Served with vegetable of the day & your choice of house fries or garlic mashed potatoes. Add a small house or Caesar Salad - \$3

PASTA OF THE DAY - \$M/P

- CHICKEN MARSALA - \$15 Sautéed Springer Mountain organic chicken breast with mushrooms and marsala-cream sauce
- FISH & CHIPS - \$14 With spicy rémoulade & house fries
- BEER BATTERED SHRIMP - \$15 With spicy rémoulade & caper cocktail sauce
- PEPPERED SALMON FILLET* - \$15 Crusted in peppercorns; with brandy-ginger cream sauce
- ZINFANDEL SHORT RIBS - \$19 With blackberry BBQ sauce