

# LUNCH MENU



## SOUPS

**SHE CRAB SOUP - \$5 CUP - \$8 BOWL**

**CHICKEN & SAUSAGE GUMBO - \$5 CUP - \$8 BOWL**

**SOUP OF THE SEASON - \$4 CUP - \$6 BOWL**

## LUNCH COMBOS

**TO ANY COMBO SALAD ADD**

Seafood Salad - \$5

Chili Glazed Shrimp- \$7

NY Strip Steak - \$8

Grilled Chicken Breast - \$6

**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 (Lump Crab & Avocado or Fried Mozzarella Sandwich – add \$3)

**SANDWICH & SALAD - \$10** Half sandwich with small version of any salad (Lump Crab Salad or Sandwich, Fried Mozzarella Sandwich or Spicy Beef Salad\* – add \$3)

## APPETIZERS

**RAW BAR SAMPLER PLATTER\* - \$18/person** Jumbo prawn, cold water oysters, clams on the half shell & lump crab cocktail

**PEPPERED CALAMARI - \$9** With olives, artichokes, garlic aioli & sweet chili sauce

**JUMBO PRAWN COCKTAIL - \$14** With caper cocktail sauce

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

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

**MONSTER PORTABELLA QUESADILLA - \$10** With caramelized onions

## SALADS

Entree size salads; smaller version available with lunch combo

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

**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; also available buffalo style or with chilled grilled chicken breast

## SEAFOOD SPECIALTIES

Served with vegetable of the day & your choice of house fries or garlic mashed potatoes

**FISH TACOS - \$12** Fresh fish & shrimp; with mango salsa & guacamole

**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

## 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.

**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

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

**FLAT IRON "CARPETBAGGER" - \$24** Grilled; with fried oysters, bearnaise & Merchands de Vin sauce

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

## SURF & TURF COMBOS

Create your perfect combo. To any entree add;

**SHRIMP (5) - \$7**

**GRILLED JUMBO PRAWN - \$7**

**FRESH MAINE LOBSTER TAIL - \$M/P**

**KING CRAB LEG (1#) - \$M/P**

## DRY RUBS & SIGNATURE SAUCES

### DRY RUBS:

Dantanna's blend  
Cajun  
Pepper blend  
Garlic

### SIGNATURE SAUCES:

Mushroom demi glace - \$3  
Zinfandel-blackberry BBQ sauce - \$2  
Cabernet & brie sauce - \$3  
Classic Béarnaise - \$2

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

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

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

**DANTANNA'S BUFFALO WINGS - \$9** With blue cheese crumbles & dressing

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

**FRIED OYSTERS ROCKEFELLER - \$12** Over sambuca creamed spinach

**SPICY BLUE CRAB FINGERS - \$14** Flash fried; with Cajun butter dipping sauce

**FRIED FRESH MOZZARELLA - \$8** With fried basil and balsamic romesco

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

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

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

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

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

**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

## 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)

**CRAB & AVOCADO - \$14** Lump crab, onions and celery in garlic aioli; with avocado, lettuce, tomato & daikon sprouts

**REUBEN - \$9** Corned beef or peppered turkey, Swiss cheese, 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.F.G.T. - \$12** Atlantic salmon, fried green tomatoes, applewood bacon & lettuce on toasted honey-wheat bread with garlic aioli

**GRILLED CHICKEN CAESAR WRAP - \$9** Chilled grilled chicken, chopped romaine, imported Parmesan, Caesar dressing & baby croutons wrapped in a sun dried tomato tortilla

**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

**TURKEY CLUB - \$9** Smoked peppercorn roasted turkey breast on toasted honey wheat bread with lettuce, tomato, bacon & garlic aioli

**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

## SIDE ITEMS

Asparagus - \$5

Vegetable of the day - \$4

Sautéed mushrooms - \$5

Sautéed garlic spinach - \$5

Aromatic rice pilaf - \$3

Roasted garlic mashed potatoes - \$4

House fries - \$4