

Please see our complete wine menu for more offerings

WHITE WINES BY THE GLASS (GLS/BTL)

Sparkling

Kenwood Yalupa, California, NV - 10

Pinot Grigio/Gris

Concannon, Central Coast, 2008 - 7/28

Parducci, Mendocino, 2008 - 8/30

R. Stuart & Co. "Big Fire," Oregon, 2009 - 9/34

Erath, Oregon, 2008 - 10/38

Adelsheim, Willamette Valley, 2007 - 12/46

Sauvignon Blanc

NO, Central Coast, 2008 - 8/30

Bliss, Mendocino, 2008 - 9/34

Honig, Napa, 2008 - 10/38

Wattle Creek, Mendocino, 2007 - 12/46

Chardonnay

Kenwood "Yulupa Vineyard," California, 2008 - 7/28

Chateau St. Jean, Sonoma, 2008 - 8/30

Four Vines "Naked," Santa Barbara, 2008 (unoaked) - 9/34

Clos du Bois "A.R.S.," Russian River Valley, 2007 - 9/34

Kendall-Jackson "Vintner's Reserve," California, 2008 - 10/38

Hook & Ladder, Russian River Valley, 2008 - 11/42

Cambria "Katherine's Vineyard," Santa Maria, 2007 - 12/46

Rodney Strong "Chalk Hill," Sonoma, 2007 - 12/46

Stephen Ross, Edna Valley 2007 - 13/50

Sonoma Cutrer "Russian River Ranches," Russian River, 2007 - 14/54

Other Whites

Hogue Cellars Gewürztraminer, Washington, 2008 - 7/28

Beringer Johannisberg Riesling, California, 2008 - 7/28

Pine Ridge Chenin Blanc/Viognier, Napa, 2008 - 9/34

Sokol Blosser "Evolution-12th Edition," Oregon, NV - 12/46

Cambiata Albariño, Monterrey 2008 - 12/46

Conundrum, California, 2008 - 16/62

RED WINES BY THE GLASS (GLS/BTL)

Pinot Noir

Angeline, Sonoma, 2007 - 9/34

Hayman & Hill, Santa Lucia Highlands, 2007 - 10/38

MacMurray Ranch, Sonoma Coast, 2007 - 11/42

Poppy, Monterey, 2007 - 11/42

Robert Stemmler, Carneros, 2006 - 15/58

Merlot

Blackstone, California, 2007 - 8/30

Leese-Fitch, California, 2008 - 9/34

Beaulieu Vineyard, Napa, 2005 - 10/38

Oberon, Napa, 2006 - 11/42

Zinfandel

Rancho Zabaco "Sonoma Heritage Vines," Sonoma, 2007 - 7/28

Jed Steele's "Shooting Star," Lake County, 2007 - 9/34

Rosenblum, Paso Robles, 2006 - 12/46

Edmeades, Mendocino, 2007 - 13/50

Turley "Juvenile," California, 2006 - 17/66

Cabernet Sauvignon

Sonoma Junction, Sonoma, 2007 - 7/28

Cannonball, California, 2006 - 9/34

Dynamite, Sonoma, 2006 - 11/42

B.R. Cohn, Silver Label, North Coast 2007 - 11/42

Louis Martini, Napa, 2006 - 12/46

Rodney Strong, Sonoma, 2006 - 12/46

Bennet Lane, Turn 4, Napa 2007 - 13/50

Kenwood "Jack London Vineyard," Sonoma, 2006 - 14/54

Hall, Napa, 2005 - 15/58

Sequoia Grove, Napa, 2006 - 17/66

Other Reds

Bridlewood Syrah, Central Coast, 2006 - 9/34

Clayhouse Malbec, Paso Robles 2008 - 10/38

Kinton Syrah, Santa Barbara, 2006 - 13/50

Cline "Oakley 5 Reds," California, 2006 - 8/30

Folie a Deux "Ménage a Trois," California, 2007 - 8/30

Steltzner Claret, Napa, 2006 - 10/38

SOUPS

She Crab Soup - 5/8

Soup of the Season - 4/6

Chicken & Sausage Gumbo - 5/8

APPETIZERS

DANTANNA'S WINGS

Buffalo Wings - 9

Mild, medium or hot; with blue cheese crumbles, celery & carrot sticks

Key West Wings - 9

Tossed in spicy & sweet mango-habanero glaze; served with jicama sticks

Chili-Soy Glazed Wings - 9

Tossed in teriyaki & sweet chili sauce; served with jicama sticks

Peppered Calamari - 9

With artichoke hearts, olives, garlic aioli & sweet chili dipping sauce

Monster Portabella Mushroom Quesadilla - 10

With caramelized onions

Hurricane Shrimp - 12

Sautéed in cayenne-garlic-honey glaze; served with jalapeño grit cake

Beef Carpaccio* - 14

Allen Brothers seared, rare beef tenderloin drizzled with olive oil & fresh lemon juice; topped with fried capers & imported Parmesan

Baked Goat Cheese - 8

Baked in marinara & served with garlic bread

Cajun Chicken Egg Rolls - 10

With Creole mustard dipping sauce

Fried Fresh Mozzarella - 9

With fried basil & balsamic romesco

Crab & Artichoke Dip - 14

With crisp corn tortilla chips

Sautéed Mediterranean Mussels - 12

With fresh tomato sauce, lemon, white wine, capers, artichoke hearts & pepperoncinis

Lump Crab Cocktail - 14

With caper cocktail sauce

Cheeseburger Empanadas - 10

Seasoned Creekstone Farms ground beef, cheese & pickles; flash fried in a flaky pastry & drizzled with Coca Cola ketchup and mojo mustard

SALADS

Caprese - 9

Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction

Caesar - 9

Add steak - 9 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 Hill blue cheese crumbles & blue cheese dressing — Add buffalo chicken to make it a "Scheel" - 6

Spinach - 10

Mandarin oranges, almonds, Great Hill blue cheese, tomatoes & red onions; with champagne-lime vinaigrette — Add chili glazed shrimp - 8

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


Chicken - 11


Springer Mountain with avocado, tomatoes, black olives & red onions; available fried, buffalo style or with chilled grilled chicken breast

Dantanna's believes great ingredients make great food. We use the freshest, highest quality ingredients from farms using humane standards & source much of the menu from local farmers.

 **BEEF** Allen Brothers USDA top choice, Black Angus beef; Creekstone Farms all-natural Black Angus ground beef

 **CHICKEN** Springer Mountain all natural free range - no hormones, no antibiotics & never fed animal by-products

 **PORK** Niman Ranch all natural - no chemicals, antibiotics or hormones, all vegetarian diet

 **SEAFOOD** Fresh fish flown in twice daily

AGED STEAKS & CHOPS

Allen Brothers USDA top choice, 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

Filet Mignon 8 oz. - 28; 12 oz. - 41

Ribeye - 27

Cowboy Cut Ribeye Bone-in - 36

New York Strip - 27

Dijon-Garlic Hanger Steak - 19

Grilled, sliced & served with sweet onion-vodka demi glaze

Flat Iron Steak - 19

Carpetbagger Style Flat Iron Steak - 24

Topped with two fried oysters, Marchands de Vin sauce & Bearnaise

Top Sirloin - 19

Rack of Colorado Lamb - 32

Herb roasted; served with fresh cherry demi glaze

Niman Ranch Pork Chop - 22

Organic rib chop with Granny Smith apple-bourbon sauce

DRY RUBS:

Dantanna's blend

Cajun

Pepper blend

Garlic

SIGNATURE SAUCES:

Mushroom demi glaze - 3

Zinfandel-blackberry BBQ - 2

Cabernet & brie - 3

Classic Béarnaise - 2

SURF & TURF COMBOS

Create your perfect combo. To any entree add;

Shrimp (5) - 8

Oscar Style (Lump crab, hollandaise) - 13

Fresh Main Lobster Tail - M/P

SIDES:

Asparagus - 5

Sautéed mushrooms - 5

Béarnaise mushrooms - 6

Sautéed garlic spinach - 5

Rice pilaf - 3

Rosemary roasted red potatoes - 4

Mashed sweet potatoes - 4

Roasted garlic mashed potatoes - 4

Blue cheese mashed potatoes - 5

House fries - 4

Baked potato - 6

Cabbage slaw - 4

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

Executive Chef/Partner - BILL HOGAN

Sous Chef - VICTOR NUNZIO AMATO

HOUSE SPECIALTIES

Add a small house or Caesar salad - 3

Rosemary Roasted Chicken - 19

Leg, thigh & breast of Springer Mountain free range, organic chicken with rosemary demi glaze; served with your choice of two side items

Peppered Salmon Fillet* - 19

Dusted with pepper, pan seared and topped with shiitake-brandy-ginger cream sauce; server with your choice of two sides

Fish & Chips - 14

With spicy rémoulade & house fries

Beer Battered Shrimp - 18

With spicy rémoulade, caper cocktail sauce; served with your choice of two side items

Zinfandel Short Ribs - 19

Allen Brothers beef short ribs with blackberry BBQ sauce & Great Hill blue cheese; served with your choice of two side items

Wasabi Tuna* - 24

Rubbed with wasabi & panko, pan seared & topped with lump crab & shiitake-soy glaze; served with choice of two side items

Nunzio's Shrimp & Grits - 18

Sautéed shrimp, andouille sausage, bell peppers, onions, & garlic; over cheddar infused Logan Turnpike grits; served with your choice of one side item

SANDWICHES

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

Add baked potato - 3

Grilled Organic Chicken - 10

Springer Mountain free range chicken breast with lettuce, tomato, onion & herbed goat cheese

Reuben - 9

Corned beef or Pastrami turkey, Swiss, sauerkraut & Russian dressing on grilled rye

Dantanna's "Freuben" - 10

Fried tilapia, cabbage slaw, Swiss cheese & Russian dressing

Philly Ribeye or Chicken Cheesesteak - 14

Creekstone Farms thin sliced aged prime rib or Springer Mountain organic chicken topped with sautéed onions & provolone cheese on a toasted sub roll — add au jus - 1

Fried Mozzarella & Finocchioni - 14

Fennel salami, flash fried fresh mozzarella, sliced tomato, pesto vinaigrette & field greens on a toasted sub roll

Crab & Avocado - 14

Lump crab, onions & celery in garlic aioli; with avocado, lettuce, tomato & daikon sprouts

DANTANNA'S FAMOUS BURGERS

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

Add baked potato - 3

Grilled Angus 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 & topping; add bacon - 1)

The Heart Attack* - 16

Creekstone Farms ground beef topped with a fried egg, a double order of applewood smoked bacon & fried onions; served between 2 grilled cheese sandwiches (instead of a bun)

Jimmy "The Greek"* - 15

Ground Colorado lamb seasoned with sun dried tomatoes & Dantanna's dry rub; grilled & served with lettuce, goat cheese, onions & roasted garlic-mint aioli