

## THE STORY OF DANTANNA'S

Founded in 2003 by David Clapp, Dantanna's mission is to redefine the concept of food and sports. Dantanna's vision is to be the place for avid fans of both great food and great sports; a place to gather together for amazing meals and exciting experiences. No longer do sports fans have to settle for "bar food" just because they want to catch the game with other fans, and no longer do foodies have to settle for stuffy or overly chic dining just because they want to enjoy a great meal.

In developing the menu, Partner & Executive Chef Tim Williams, a Culinary Institute of America educated and trained chef, is committed to using only the freshest and highest quality ingredients. He embraces classic techniques and creative combinations to deliver upscale, yet comfortable American cuisine.

**BEEF** We are proud to serve Creekstone Farms Premium Black Angus beef. Creekstone Farms knows that savory, well-marbled beef begins on the farm with quality cattle that are source-verifiable and 100% raised and grazed in the USA. Superior genetics combined with humane treatment and impeccable food safety practices add up to an incredible eating experience, full of rich flavor and tenderness that cannot be beat.

**SEAFOOD** Our seafood is the freshest anywhere. We serve sustainable species and cook them using both healthy and savory techniques. Fresh fish is brought in daily and prepared that same day. The freshest seafood is the best seafood, and that is all we serve.

**PORK** We are proud to serve Eden Farms Berkshire all-natural pork. Eden Farms is a coalition of independent family farmers and is the largest American supplier of 100% pure heirloom Berkshire pork. Eden Farms producers raise their animals in a healthy, environmentally friendly manner, and have committed themselves to a strict code of responsible and humane animal husbandry.

**CHICKEN** We are proud to serve Springer Mountain Farms organic chicken. Raised locally in the hills of the Blue Ridge Mountains, Springer Mountain Farms chickens receive no antibiotics, no chemical medicines, no growth stimulants or hormones, and are never fed animal by-products. They are fed a vegetarian diet with natural vitamins and minerals and fresh mountain water. Springer Mountain Farms is the only poultry company in the world to be American Humane Certified by the American Humane Association.

Our dedication and commitment to all of our ingredients continues throughout the menu. Dantanna's serves Thumann's deli meats and cheeses, Great Hill blue cheese, Grana Padano Parmigiano, local Patak sausage, and an expansive and exceptional menu of wines, beers and spirits.

We believe that by only serving the best of the best, prepared by the best of the best chefs, Dantanna's is able to deliver an unparalleled dining and entertainment experience. Dantanna's, and each of our chefs, embraces food as our foundation of excellence and strives to build upon this foundation each and every day.

**NAME GAME** Did you know that the name Dantanna's was created by combining David's children's names? Dan + Anna = Dantanna's!

### DANTANNA'S HALL OF FAME SIGNATURE ITEMS

## SOUPS

**She Crab Soup** - 5/8

**Soup of the Season** - 5/8

 **Chicken & Sausage Gumbo** - 5/8

## APPETIZERS

### DANTANNA'S WINGS

**Buffalo Wings** - 9

Mild, medium or hot; with Great Hill blue cheese dressing, celery & carrot sticks

**Key West Wings** - 9

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

**Short Rib Stuffed Piquillo Peppers** - 11

Braised short rib & smoked gouda; baked & topped with balsamic-tomato fondue

 **Mediterranean-Style P.E.I. Mussels** - 12

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

**Fried Fresh Mozzarella** - 9

With fried basil & balsamic romesco

**Peppered Calamari** - 9

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

**Dantanna's Crab Cake** - 14

Pan seared jumbo lump crab with Cajun tartar sauce and malt vinegar slaw

**Baked Goat Cheese** - 8

In marinara & served with grilled garlic baguette

**Braised Duck Nachos** - 14

Guajillo pepper braised duck, black beans, jack cheese, jalapeño cabbage & chimichurri crema

 **Sesame Steak Skewers\*** - 14

With ginger-soy aioli

 **Beef Carpaccio\*** - 16

Creekstone Farms seared, rare beef tenderloin drizzled with olive oil & fresh lemon juice; topped with fried capers & Grana Padano

 **Cajun Chicken Egg Rolls** - 10

With Creole mustard dipping sauce

**Crab & Artichoke Dip** - 14

With crisp corn tortilla chips

**Spicy Blue Crab Fingers** - 14

Flash fried, sautéed or blackened; with Cajun butter dipping sauce

**Fried Oysters Rockefeller** - 12

Over sambuca creamed spinach with applewood smoked bacon & hollandaise

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef de Cuisine/Partner - TIM MASTALSKI

Chef - BILL HOGAN

## BIG SALADS

**Caesar\*** - 9

**Classic Greek** - 10

With red wine vinaigrette

**Classic Caprese** - 9

**Spinach** - 12

Mandarin oranges, candied almonds, Great Hill blue cheese crumbles, tomatoes & red onions; with champagne-lime vinaigrette

**Asian Chicken** - 12

Pineapple-teriyaki chicken, carrots, sprouts, snow peas & water chestnuts; with rosemary-ginger vinaigrette

**Dantanna's Wedge** - 8

Add buffalo chicken to make it a "Scheel" - add 6

**Lump Crab & Fresh Berry** - 16

With tropical fruit over organic baby field greens; with raspberry vinaigrette

**Organic Chicken** - 12

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

**Arugula & Finocchioni Salad** - 14

With tomatoes, Kalamata olives, marinated portabella mushrooms & onions, topped with shaved Grana Padano & lemon-balsamic dressing

**To any salad add:**

Calamari - 8

Grilled or blackened salmon - 9

Steak - 9

Grilled or chili glazed shrimp - 8

Chilled grilled chicken - 6

Buffalo or fried chicken - 6

## 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

**Filet Mignon** 6oz - 23 8oz - 29 12oz - 42

**14oz Ribeye** - 28

**20oz Cowboy Cut Ribeye** Bone-in - 36

**14oz New York Strip** - 29

**Flat Iron Steak** - 19

**8oz Top Sirloin** - 21

**Carpetbagger-Style Flat Iron Steak** - 24

Topped with two fried oysters, Marchands de Vin & Béarnaise

**Eden Farms Berkshire Pork Rib Chop** - 24

100% pure heirloom Berkshire rib chop with Granny Smith apple-bourbon sauce

**Dijon-Garlic Hanger Steak** - 19

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

**DRY RUBS:**

Dantanna's house

Cajun

Four pepper

Garlic

**SIGNATURE SAUCES:**

Mushroom demi glaze - 3

Zinfandel-blackberry BBQ - 3

Cabernet & brie - 3

Classic béarnaise - 3

## SURF & TURF COMBOS

Create your perfect combo. To any entree add;

**Shrimp (5)** - 8

**Oscar-style (lump crab & béarnaise)** - 10

**Fresh Maine lobster tail** - M/P

**SIDES:**

Jumbo baked potato - 6

Béarnaise mushrooms - 6

Rosemary roasted red potatoes - 4

Mashed sweet potatoes - 4

Roasted garlic mashed potatoes - 4

Blue cheese mashed potatoes - 5

Sautéed mushrooms - 5

Sautéed garlic spinach - 5

Aromatic rice pilaf - 4

House fries - 5

Asparagus - 6

Broccoli - 5

## HOUSE SPECIALTIES

Add a small house or Caesar salad - 3

**Zinfandel Short Ribs** - 23

Braised Creekstone Farms beef short ribs with blackberry BBQ sauce & Great Hill blue cheese crumbles; served with choice of two sides

**Peppered Salmon Fillet\*** - 19

Dusted with pepper, pan seared & topped with shiitake-branding-ginger cream sauce; served with choice of two sides

**Wasabi Tuna\*** - 25

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

**Fish & Chips** - 15

With spicy rémoulade & house fries

**Beer Battered Shrimp** - 19

With spicy rémoulade, caper cocktail sauce; served with choice of two sides

**Dantanna's Crab Cakes** - 28

Pan seared jumbo lump crab with Cajun tartar sauce & choice of two sides

**Dantanna's Cioppino** - 36/one person 65/two people

Maine lobster, Alaskan king crab, shrimp, mussels, clams & fresh fish poached with white wine, truffle infusion, garlic & fresh tomatoes; served with linguine & garlic bread

**Maine Lobster & Sea Scallop Risotto** - 26

Mushrooms, asparagus, spinach & tomatoes; drizzled with fresh tomato sauce

**Braised Lamb Shank** - 24

With tomato, garlic & oregano; served with choice of two sides

**Rosemary Roasted Springer Mountain Chicken** - 19

Leg, thigh & breast with rosemary demi glaze; served with choice of two sides

**Mediterranean Chicken Pasta** - 17

Organic chicken, tomato sauce, Kalamata olives, artichoke hearts, feta cheese, cherry peppers, pepperoncini & fresh basil

## SANDWICHES

Served with house fries or red bliss potato salad

Sub small house or Caesar salad - 2 Sub baked potato - 3

**Reuben** - 10

Thumann's corned beef or pastrami turkey, Swiss cheese, sauerkraut & Russian dressing on grilled rye

**Dantanna's "Freuben"** - 10

Fried or grilled tilapia, cabbage slaw, Swiss cheese & Russian dressing on grilled rye

**Fried Mozzarella & Finocchioni** - 14

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

## DANTANNA'S FAMOUS BURGERS\*

Served with house fries or red bliss potato salad

Sub a small house or Caesar salad - 2 Sub baked potato - 3

**Grilled Angus Cheeseburger** - 11

USDA certified Choice, Creekstone Farms Black Angus beef with your choice of cheese; 100% meatless Veggie Burger also available

**Other toppings:** Portabella mushrooms, button mushrooms, grilled onions, bacon, jalapeño peppers (Add .50 per topping; add bacon - 1)

**The "BCS"** - 15

10 oz. Creekstone Farms ground brisket & chuck steak with sautéed onions, aged cheddar & marinated portabella mushrooms

**Jimmy "The Greek"** - 15

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

**Fossil Farms Venison Burger** - 16

Farm raised, seasoned with rosemary & garlic; grilled & topped with béarnaise mushrooms & grilled onions

**The Heart Attack** - 18

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