

SOUPS

She Crab Soup - 5/8

Soup of the Season - 5/8

D **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

D **Sesame Steak Skewers*** - 14

With ginger-soy aioli

Peppered Calamari - 9

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

D **Crab & Artichoke Dip** - 14

With crisp corn tortilla chips

Baked Goat Cheese - 8

Baked in marinara & served with garlic bread

D **Cajun Chicken Egg Rolls** - 10

With Creole mustard dipping sauce

D **Beef Carpaccio*** - 16

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

Fried Fresh Mozzarella - 9

With fried basil & balsamic romesco

Dantanna's Crab Cake - 14

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

Braised Duck Nachos - 14

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

D AGED STEAKS & CHOPS*

USDA certified Choice, Creekstone Farms Black Angus beef aged a minimum of 28 days. Served with 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

Eden Farms Berkshire Pork Rib Chop - 24

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

Please note any steaks, chops or burgers ordered "well done" will take a minimum of 30 minutes to cook, and some will take significantly longer.

DRY RUBS:

Dantanna's house

Cajun

Four pepper

Garlic

SIGNATURE SAUCES:

Mushroom demi glace - 3

Zinfandel-blackberry BBQ - 3

Cabernet & brie - 3

Classic béarnaise - 3

HOUSE SPECIALTIES

Add a small house or Caesar salad - 3

D **Creekstone Farms Zinfandel Short Ribs** - 23

With blackberry BBQ sauce & Great Hill blue cheese crumbles; served with choice of two side items

Peppered Salmon Fillet* - 19

Dusted with pepper, pan seared & topped with shiitake-brandy-ginger cream sauce; served with choice of two side items

D **Wasabi Tuna*** - 25

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

Scallop & Shrimp Risotto - 26

With mushrooms, asparagus, spinach & tomatoes

Dantanna's Crab Cakes - 28

Pan seared jumbo lump crab with Cajun tartar sauce & malt vinegar slaw; served with choice of two side items

Rosemary Roasted Springer Mountain Chicken - 19

Leg, thigh & breast with rosemary demi glace; served with choice of two side items

Fish & Chips - 15

Spicy rémoulade & house fries

Beer Battered Shrimp - 19

Spicy rémoulade, caper cocktail sauce; served with choice of two side items

Vegetarian Pasta - 14

Add grilled chicken - 6

D 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

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

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

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

SANDWICHES

Served with house fries or red bliss potato salad

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

D **Fried Mozzarella & Finocchioni** - 14

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

Crab Cake Sliders - 15

Cajun tartar sauce & malt vinegar slaw

Boar's Head Turkey Club Wrap - 9

With lettuce, tomato, bacon & roasted garlic aioli

Boar's Head Reuben - 10

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

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

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

Springer Mountain Organic Chicken Breast - 10

With lettuce, tomato, onion & herbed goat cheese

D **Grilled Salmon B.L.F.G.T.*** - 12

Atlantic salmon, fried green tomatoes, applewood smoked bacon & lettuce on toasted honey wheat bread with roasted garlic aioli

Philly Ribeye or Chicken Cheesesteak - 14

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

Dickey's Chicken Caesar Wrap* - 10

With chopped romaine, imported Parmesan & baby croutons

Cuban Sandwich - 12

Ham, mojo pork, Swiss cheese, pickles & Dijon aioli

SALADS

Classic Caesar* - 5/9

Spinach - 7/12

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

D **Lump Crab & Fresh Berry** - 10/16

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

Caprese - 5/9

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

Dantanna's Wedge - 8

With diced tomatoes, bacon, Great Hill blue cheese crumbles & dressing

Asian Chicken - 8/12

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

Springer Mountain Organic Chicken - 8/12

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

To any salad add:

Steak - 9 Grilled or blackened salmon - 9 Chilled grilled chicken - 6

Calamari - 8 Grilled or chili glazed shrimp - 8

SIDES

Asparagus - 6

Sautéed mushrooms - 5

Béarnaise mushrooms - 6

Sautéed garlic spinach - 5

Rice pilaf - 4

Mashed sweet potatoes - 4

Roasted garlic mashed potatoes - 4

House fries - 5

Blue cheese mashed potatoes - 5

Jumbo baked potato - 6

Rosemary roasted red potatoes - 4

Broccoli - 4

Executive Chef - BRAD PARKER Sous Chef - MICHAEL WIGGINS

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