

## 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

## SALADS

**Classic Caesar\*** - 5/9

**Spinach** - 7/12

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

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

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

**D 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

### 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

## 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

## 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

### 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

## 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-branding-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

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