

SOUPS

CRAB & CORN CHOWDER...5/8 **SOUP OF THE SEASON**...5/8

CHICKEN & SAUSAGE GUMBO...5/8

APPETIZERS

DANTANNA'S WINGS

CLASSIC BUFFALO

mild, medium or hot; great hill blue cheese dressing, celery, carrot sticks...11

SRIRACHA SPICED

brown butter, honey, sriracha, celery, carrot sticks, soy-ginger aioli...11

"BURKE" JERK ^{GF}

jamaican jerk seasoning, baked and grilled, celery, carrot sticks...11

SESAME STEAK SKEWERS* soy-ginger aioli...14

PAN-CHARRED LOCAL OKRA ^{GF} ^V garlic, sea salt, pepper blend, lemon, grana padano...7

PEPPERED POINT JUDITH CALAMARI domestic calamari, artichoke hearts, kalamata olives, garlic aioli, sweet chili sauce...11

CRAB & ARTICHOKE DIP crisp corn tortilla chips...14

TORTILLA CRUSTED GOAT CHEESE ^V flash fried, chipotle-lime honey, toasted baguettes...9

CAJUN CHICKEN EGG ROLLS creole mustard dipping sauce...10

GUAJILLO CHICKEN NACHOS jalapeño slaw, chimichurri créma...12

BLUE CRAB FINGERS & SHRIMP flash fried or blackened; cajun butter dipping sauce...16 (all crab fingers...+3)

SMOKED GOUDA MAC N' CHEESE infused with fresh herbs...9 (add crab...+9 add bacon...+2)

BAVARIAN PRETZELS 1 pretzel...5, 2 pretzels...8 served with spicy mustard & jalapeño-smoked gouda dip

BEEF CARPACCIO* seared, rare beef tenderloin, evoo, fried capers, grana padano, chopped shallots (limited availability)...16

SALADS

CAESAR...5/9

CHOPPED KALE ^{GF} ^V local kale, tomatoes, apples, pecans, carrots, blue cheese, dijon-balsamic dressing...10

WEDGE ^{GF} great hill blue cheese crumbles, diced tomatoes, chopped bacon, house made blue cheese dressing...8

SPINACH ^{GF} ^V mandarin oranges, candied almonds, great hill blue cheese crumbles, tomatoes, red onions, champagne-lime vinaigrette...7/12

LUMP CRAB & FRESH BERRY ^{GF} tropical fruit, organic baby field greens, raspberry vinaigrette...11/18

QUINOA ^{GF} ^V spring mix, edamame, red peppers, shallots, dried cherries, goat cheese, dijon-balsamic dressing...6/11

SPRINGER MOUNTAIN CHICKEN ^{GF} avocado, tomatoes, kalamata olives, red onions; available fried, buffalo style, blackened or with chilled grilled chicken breast...9/15

TO ANY SALAD ADD: calamari...9, salmon* 4/8oz...6/11, steak* 4/8oz...7/13, jumbo shrimp...9, chicken 4/8oz...4/7

SIDE ITEMS

bacon braised kale...6
sautéed mushrooms...5
mashed sweet potatoes...4
house fries...4
potato salad...4
roasted garlic mashed potatoes...4
asparagus...5
broccoli...5
sautéed garlic spinach...5
sweet potato fries...5

DANTANNA'S HALL OF FAME SIGNATURE ITEMS

^V **VEGETARIAN** ^{GF} **GLUTEN FREE**

Executive Chef – Monique Barrow, Sous Chef – Troy Harden

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

HOUSE SPECIALTIES

add small house or caesar salad...3

PEPPERED SALMON FILLET* pan seared, shiitake-brandy-ginger cream sauce, choice of two side items...25

WASABI TUNA* rubbed with wasabi & panko, pan seared, topped with lump crab-shiitake soy glaze, choice of two side items...29

SCALLOP & SHRIMP RISOTTO mushrooms, asparagus, spinach & tomatoes...26

JUMBO LUMP CRAB CAKES pan seared jumbo lump crab, cajun tartar sauce, choice of two side items...29

ROSEMARY ROASTED SPRINGER MOUNTAIN CHICKEN ^{GF} half chicken, rosemary demi glace, choice of two side items...24

RAINBOW TROUT house spice blend, pan seared, lemon-caper butter, choice of two side items...19

CRISPY SHRIMP spicy remoulade, caper cocktail sauce, choice of two side items...19

AGED STEAKS & CHOPS*

hand cut 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 ^{GF} 6oz...29 8oz...39

RIBEYE ^{GF} 14oz...39

COWBOY CUT RIBEYE ^{GF} bone-in 20oz...45

NEW YORK STRIP ^{GF} 14oz...39

BASEBALL CUT TOP SIRLOIN ^{GF} 8oz...23

BERKWOOD FARMS BERKSHIRE PORK RIB CHOP* ^{GF}

100% pure heirloom berkshire rib chop, granny smith apple-bourbon sauce...28

DRY RUBS

dantanna's house
cajun
four pepper
garlic

SIGNATURE SAUCES

mushroom demi glace...5
zinfandel-blackberry bbq...3
cabernet & brie...5
classic béarnaise...5
garlic-herb compound butter...3

SIGNATURE BURGERS*

add fries or potato salad...3

DANTANNA'S CLASSIC BURGER black angus beef...9
toppings: american, swiss, cheddar, provolone, pepper jack, blue, button mushrooms, grilled onions, jalapeño peppers...+.50 each, avocado, portabella mushrooms, brie...+1, thick sliced bacon...+2

TAVERN BURGER double stacked griddled patties, thick sliced bacon, american cheese, sriracha aioli, mustard, house b&b pickles...9

THE EYE-OPENER BURGER black angus beef, cheddar cheese, thick sliced bacon, sunny side up egg...12

JIMMY "THE GREEK" BURGER ground colorado lamb, sun dried tomatoes, dantanna's dry rub, goat cheese and roasted garlic-mint aioli...13

BISON BURGER farm raised buffalo, brie, fried jalapeño slices, smoked tomato aioli...14

THE JIVE TURKEY BURGER ^{GF} house ground turkey, lettuce, tomatoes, fresh avocado (bun available on request)...11

SANDWICHES

CAJUN GROUPEL gulf grouper, cajun spices, lettuce, tomato, onion, spicy remoulade, toasted bun...12

TURKEY boar's head mesquite smoked turkey, bacon-onion jam, swiss cheese, arugula, ciabatta bun...8

GRILLED CHICKEN & AVOCADO springer mountain chicken breast, avocado, sun dried tomato pesto, provolone cheese, spring mix, ciabatta bun...10

GRILLED SALMON B.L.F.G.T.* atlantic salmon, fried green tomatoes, thick sliced bacon, lettuce, roasted garlic aioli, honey wheat bread...12

PHILLY RIBEYE CHEESESTEAK* shaved ribeye, caramelized onions, provolone cheese, toasted sub roll...15 (add au jus...+1)

NEW YORK REUBEN boar's head corned beef, swiss cheese, sauerkraut, russian dressing, grilled rye...12

DICKEY'S GRILLED CHICKEN CAESAR WRAP chilled chicken breast, chopped romaine, grana padano, caesar dressing, croutons, sun dried tomato tortilla...9

CUBAN boar's head black forest ham, mojo roasted pork loin, swiss cheese, sliced pickles, yellow deli mustard...11

SIRLOIN STEAK WRAP* 8oz aged angus sirloin, fried onions, smoked gouda, smoked tomato horseradish aioli, flour tortilla...17