

# THE DANTANNA'S DIFFERENCE

We believe in using only the finest products available and source from local farmers and ranchers as much as possible. Our ingredients are the foundation of the quality that our chefs use to create the Dantanna's Difference.

## CLASSIC COCKTAILS

with premium liquors and fresh, daily squeezed juices

**OLD FASHIONED** dantanna's signature blend of knob creek bourbon, angostura bitters, muddled cherry, orange

**MARTINI** nolet's gin or stolichnaya vodka, dry vermouth, olive

**MANHATTAN** local savannah 88 bourbon, sweet vermouth, cherry

**RUSTY NAIL** chivas regal 12 year, drambuie

## WINES BY THE GLASS

### ROSÉ & WHITE

	glass	bottle
Rosé, Dark Horse, California, NV	7	28
Rosé, La Crema, Monterey, 2018	11	42
Moscato, SIP, California, 2017	7	28
Riesling, Charles Smith "Kung Fu Girl," Columbia Valley, 2017	10	38
Pinot Gris, Acrobat, Oregon, 2017	9	34
Sauvignon Blanc, Honig, Napa Valley, 2018	11	42
Sauvignon Blanc, Franciscan, Monterey County, 2017	10	38
Chenin Blanc/Viognier, Pine Ridge, Napa Valley, 2017	9	34
Viognier, K Vintners, Columbia Valley, 2017	14	54
Chardonnay, Lincourt "Steel," Sta. Rita Hills, 2014 (unoaked)	12	46
Chardonnay, Kenwood "Yulupa Vineyard," California, 2017	8	30
Chardonnay, Kendall-Jackson "Vintner's Reserve," California, 2017	10	38
Chardonnay, Cambria "Katherine's Vineyard," Sta. Maria, 2017	14	54

### RED

	glass	bottle
Pinot Noir, Estancia, Monterey, 2017	8	30
Pinot Noir, La Crema, Monterey, 2017	11	42
Pinot Noir, Meiomi, California, 2017	14	48
Syrah, Charles Smith "Boom Boom," Washington, 2017	10	38
Zinfandel, Cosentino "The Zin," Lodi, 2017	10	38
Zinfandel, The Prisoner Wine Co. "Saldo," California, 2017	16	62
Red Blend, Lake & Vine, Lake County, 2017	12	44
Red Blend, SLO Down Wines "Sexual Chocolate," California 2016	16	62
Merlot, Ghost Pines, North Coast, NV	13	50
Merlot, Boomtown, Columbia Valley, 2017	10	38
Malbec, Black's Station, Yolo County, 2017	8	28
Cabernet Sauvignon, Michael David "Freakshow," Lodi, 2016	13	50
Cabernet Sauvignon, Van Duzer "Sorcery," Napa, 2014	15	58
Cabernet Sauvignon, Trefethen, Oak Knoll of Napa Valley, 2016	18	68
Cabernet Sauvignon, Roth, Alexander Valley, 2016	16	62
Cabernet Sauvignon, Cartledge & Browne, California, 2015	8	30
Cabernet Sauvignon, Kunde, Sonoma County, 2015	9	34

**EXECUTIVE CHEF** – Brad Parker

## SOUPS

**NEW ENGLAND CLAM CHOWDER**...5/8

**SOUP OF THE SEASON**...5/8

**CHICKEN & SAUSAGE GUMBO**...5/8

## APPETIZERS

### DANTANNA'S WINGS

choice of classic buffalo, k.f.c. (korean fried chicken), lemon-pepper or teriyaki...11

**OYSTERS ON THE HALF SHELL\*** ask your server for today's selections...M/P

**BLT DEVEILED EGGS** bacon infused, fried kale, bacon-pepper-tomato jam, smoked paprika, sriracha salt...8

**PAN-CHARRED LOCAL OKRA** garlic, sea salt, pepper blend, lemon, grana padano...7

**FIG, GOAT CHEESE & ARUGULA FLATBREAD** fig and onion jam, goat cheese, smoked gouda, grana padano, evoo...10

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

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

**AHI TUNA POKE** wasabi-sweet soy glaze, mandarin oranges, avocado, sesame seeds, scallions, crispy wontons...14

**SESAME STEAK SKEWERS\*** soy-ginger aioli...16

**CRAB & ARTICHOKE DIP** crisp corn tortilla chips...15

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

**FRIED OYSTERS ROCKEFELLER\*** sambuca creamed spinach, chopped bacon, hollandaise...14

**BEEF CARPACCIO\*** seared, rare beef tenderloin, evoo, fried capers, grana padano, chopped shallots (limited availability)...18

**SMOKED RIB LOADED FRIES** horseradish dijonaise, pickled red onions, blue cheese crumbles, bacon lardons, fresh jalapeño & scallions...16

### STEAK TEMPERATURE GUIDE

<b>RARE</b>	red, cold in the center
<b>MED RARE</b>	red, warm center
<b>MED</b>	pink center
<b>MED WELL</b>	touch of pink center
<b>WELL DONE</b>	no pink, cooked thoroughly, recommend thicker steaks be butterflied (split in half before cooking)

All of our meat is hand selected from only the finest corn fed midwestern beef. Our chef recommends a temperature of medium rare. We understand that everyone has different tastes, but we cannot be responsible if steaks ordered medium well or well done are thought to be dry or overcooked.

### DANTANNA'S HALL OF FAME SIGNATURE ITEMS

**VEGETARIAN** **GLUTEN FREE** **HEART HEALTHY**

# SALADS

## DANTANNA'S CLASSIC CAESAR...9

♥ **CHOPPED KALE** (GF) (V) local kale, tomatoes, apples, pecans, carrots, blue cheese, dijon-balsamic dressing...13

♥ **SPINACH** (GF) (V) mandarin oranges, candied almonds, great hill blue cheese crumbles, tomatoes, red onions, champagne-lime vinaigrette...13

**LOBSTER COBB SALAD** (GF) chilled maine lobster, great hill blue cheese crumbles, chopped bacon, hard boiled egg, tomatoes, parsley, red onions, smoked tomato dressing...20

♥ **QUINOA** (GF) (V) spring mix, edamame, red peppers, shallots, dried cherries, goat cheese, dijon-balsamic dressing...13

**WEDGE** (GF) great hill blue cheese crumbles, diced tomatoes, julienne bacon, house made blue cheese dressing...10

♥ **ROASTED BEET** (V) citrus marinated, shallots, candied walnuts, fresh local goat cheese, micro greens...13

**FREE RANGE CHICKEN SALAD** (GF) avocado, tomatoes, kalamata olives, red onions; available fried, buffalo style, blackened or with chilled grilled organic chicken breast...16

### TO ANY SALAD ADD:

calamari...9, salmon\*...11, steak\*...15, jumbo shrimp...9, chicken...7

# HOUSE SPECIALTIES

Add a small house or caesar salad...3

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

**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

**CRISPY FRIED JUMBO SHRIMP** dusted with seasoned flour, flash fried, caper cocktail sauce, spicy remoulade, choice of two side items...20

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

**DANTANNA'S CIOPPINO** maine lobster, alaskan king crab, shrimp, fresh fish; poached with white wine, truffle infusion, garlic, fresh tomatoes; served with linguine & garlic bread...38/one person...69/two people

**GARLIC SHRIMP FETTUCCINE** pan-seared garlic shrimp, fresh fettucine, asparagus, broccoli, tomatoes, dijon-alfredo sauce, tarragon, grana padano...24

**ROSEMARY ROASTED CHICKEN** leg, thigh & breast with rosemary demi glace; served with choice of two sides...26

**SMOKED GOUDA MAC N' CHEESE** with lobster and bacon...22

# SIDE ITEMS:

bacon braised kale...6

jumbo baked potato...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

smoked gouda mac n' cheese...9

# PRIME STEAKS & CHOPS\*

60 day aged, hand cut prime grade from Greater Omaha Packing Company. Served with your choice of two side items. Add a small house or Caesar salad...3

**FILET MIGNON** (GF) 6oz...35 8oz...49

**RIBEYE** (GF) 14oz...49

**COWBOY CUT RIBEYE** (GF) bone-in 20oz...60

**NEW YORK STRIP** (GF) 14oz...49

**BASEBALL CUT TOP SIRLOIN** (GF) 8oz...26

**DRY AGED COUNTRY FRIED STEAK** smothered in sawmill gravy...26

**BERKWOOD FARMS BERKSHIRE PORK RIB CHOP\*** (GF)

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

**GIANT BEEF RIB** 1.5lb average, hickory smoked, soy and red wine braised, topped with house made bbq sauce and great hill blue cheese crumbles...33

## DRY RUBS

dantanna's house

cajun

four pepper

garlic

## SIGNATURE SAUCES

mushroom demi-glace...5

cabernet & brie...5

garlic-herb compound butter...3

classic bernaise...5

bbq sauce...5

# CLASSIC SURF & TURF\*

Served with your choice of two side items. Add a small house or caesar salad...3

**DANTANNA'S FAMOUS CARPETBAGGER** 8oz filet mignon, crispy fried oysters, topped with marchand du vin and béarnaise sauces (as featured on Travel Channel)... 59

**STEAK OSCAR** (GF) 14oz ny strip topped with jumbo lump crab & bearnaise sauce; served on a bed of asparagus...59

**STEAK & LOBSTER** (GF) 14oz ribeye, steamed maine lobster tail...MP

**STEAK & CRAB CAKE** 6oz filet mignon, jumbo lump crab cake...49

**STEAK & SHRIMP** (GF) 8oz baseball cut sirloin, grilled shrimp...35

# SANDWICHES & BURGERS\*

Add fries or potato salad...3

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

**CAJUN MAHI MAHI** fresh atlantic mahi mahi, cajun spices, lettuce, tomato, onion, spicy remoulade, toasted bun...13

**GRILLED CHICKEN & AVOCADO** chicken breast, avocado, sun dried tomato pesto, provolone cheese, spring mix, ciabatta bun...11

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

**DANTANNA'S CLASSIC BURGER** black angus beef...9

♥ **BEYOND MEAT BURGER** 100% plant based burger...18

**toppings:** american, swiss, cheddar, provolone, pepper jack, blue, button mushrooms, grilled onions, jalapeño peppers...+50 each, avocado...+1, portabella mushrooms...+1, brie...+1, crispy bacon...+2

**TAVERN BURGER** double stacked griddled patties, crispy bacon, american cheese, grilled onions, mustard, house b&b pickles...9

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

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

♥ **SMOKED PORTOBELLO** (V) house smoked portobello, brie, roasted red peppers, field greens, ciabatta...9

♥ **CHICKEN FLORENTINE** ground chicken, shiitake mushrooms and spinach, topped with bacon and cheese mornay, truffle oil and vidalia onion straws...16