

## 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.

## 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, Cartlidge & Browne, California, 2015	8	30
Cabernet Sauvignon, Kunde, Sonoma County, 2015	9	34

### STEAK TEMPERATURE GUIDE

<b>RARE</b>	red, cold in the center
<b>MEDIUM RARE</b>	red, warm center
<b>MEDIUM</b>	pink center
<b>MEDIUM 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.

### **D** DANTANNA'S HALL OF FAME SIGNATURE ITEMS

**V** VEGETARIAN **GF** GLUTEN FREE **H** HEART HEALTHY

## SOUPS

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

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

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

## APPETIZERS

### DANTANNA'S WINGS

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

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

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

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

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

**D** **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...10

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

**D** **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)

**D** **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

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

## LUNCH COMBOS

**SOUP & SALAD** cup of soup with small version of any salad...10 (lobster cobb...+3)

**SOUP & SANDWICH** cup of soup with half of any sandwich...11 (philly ribeye sandwich...+3)

**SANDWICH & SALAD** half sandwich with small version of any salad...11 (lobster cobb salad, or philly ribeye sandwich...+3)

**TO ANY COMBO SALAD ADD:**

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

## **H** LIGHTER LUNCH FARE

*See also all menu items noted with heart symbol*

**GRILLED SALMON** 6oz with steamed broccoli...12

**AHI TUNA** 6oz, pan seared, grilled asparagus...14

**TUNA POKE SALAD** ahi tuna poke, fresh field greens, rosemary-ginger vinaigrette...13

**BUNLESS BISON BURGER** chargrilled and served with steamed broccoli...12

## SALADS

Available in small or large

### DANTANNA'S CLASSIC CAESAR ...9

♥ **CHOPPED KALE** (BF) (V) local kale, tomatoes, apples, pecans, carrots, blue cheese, dijon-balsamic dressing...8/13

♥ **SPINACH** (BF) (V) mandarin oranges, candied almonds, great hill blue cheese crumbles, tomatoes, red onions, champagne-lime vinaigrette...8/13

**LOBSTER COBB SALAD** (BF) chilled maine lobster, great hill blue cheese crumbles, chopped bacon, hard-boiled egg, tomatoes, parsley, red onions, smoked tomato dressing ...13/20

♥ **QUINOA** (BF) (V) spring mix, edamame, red peppers, shallots, dried cherries, goat cheese, dijon-balsamic dressing...8/13

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

♥ **ROASTED BEETS** (V) citrus marinated, shallots, candied walnuts, fresh local goat cheese, micro greens...8/13

**FREE RANGE CHICKEN SALAD** (BF) avocado, tomatoes, kalamata olives, red onions; available fried, buffalo style, blackened or with chilled grilled organic chicken breast...9/16

TO ANY SALAD ADD:

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

## 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** (BF) 6oz...35 8oz...49

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

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

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

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

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

**BERKWOOD FARMS BERKSHIRE PORK RIB CHOP\*** (BF) 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 bernaïse...5  
bbq sauce...5

## 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  
smoked gouda mac n' cheese...9

## SEAFOOD SPECIALTIES

Add a small house or caesar salad...3

**FISH TACOS** crispy fresh fish, shredded white cabbage, cilantro sour cream, pickled jalapeños, lime wedge...13

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

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

**PEPPERED SALMON FILLET\*** pan-seared, shiitake-brandy-ginger cream sauce, choice of two side items...17

**JUMBO LUMP CRAB CAKE** pan-seared, cajun tartar sauce, choice of two side items...18

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

## SANDWICHES

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

**TURKEY CLUB WRAP** boar's head roasted turkey breast, bacon tomato jam, cheddar, lettuce, tomato...9

**CRAB CAKE** seared, green apple slaw, cajun tartar sauce, toasted bun...16

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

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

**GRILLED SALMON B.L.F.G.T.\*** atlantic salmon, fried green tomatoes, crispy 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)

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

## SIGNATURE BURGERS\*

Add fries or potato salad...3

**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

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