

# APPETIZERS

## **FRENCH ONION SOUP** **\$6.95**

SHERRIED ONIONS IN A RICH BEEF BROTH. TOPPED WITH CROUTONS, MELTED PROVOLONE AND SWISS.

## **CALAMARI STEAK** **\$12.95**

BREADED, DEEP FRIED, AND TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND PARMESAN CHEESE.

## **CRAB CAKES** **\$9.95**

HOMEMADE CRAB CAKES SERVED WITH OUR SPICY CAJUN REMOULADE SAUCE.

## **LITTLE NECK CLAMS** **\$13.95**

STEAMED TO PERFECTION IN A DRAWN HERBED GARLIC BUTTER BROTH.

## **JUMBO SHRIMP COCKTAIL** **\$15.95**

COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.

## **SEAFOOD TRIO FOR TWO** **\$22.95**

JUMBO SHRIMP, LOBSTER AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE.

## **ANGELS ON HORSEBACK** **\$18.95**

U8 SHRIMP STUFFED WITH HORSERADISH, WRAPPED IN BACON AND SERVED WITH HONEY DIJON SAUCE.

## **STUFFED ARTICHOKE HEARTS** **\$10.95**

ARTICHOKE HEARTS WITH A CRAB STUFFING ARE BREADED, DEEP FRIED, AND SERVED WITH SPICY HOMEMADE COCKTAIL SAUCE.

## **SPINACH CON QUESO** **\$10.95**

HOMEMADE CREAMY SPINACH AND CHEESE DIP SERVED WITH FRESH CORN TORTILLAS.

## **STUFFED CHERRY PEPPERS** **\$11.95**

SPICY CHERRY PEPPERS STUFFED WITH HOT SAUSAGE AND SERVED IN MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE.

## **DANIELLA'S SAUTÉED GREENS** **\$11.95**

SAUTÉED CHERRY PEPPERS, GARLIC, PROSCIUTTO, ESCAROLE AND PARMESAN CRUMB TOPPING.

## **GENTILE'S GREENS** **\$12.95**

SAUTÉED ESCAROLE, PANCETTA, BROCCOLI, SAUSAGE, AND CHERRY PEPPERS, TOPPED WITH BREADCRUMBS AND PARMESAN CHEESE

## **LOBSTER ROLL** **\$17.95**

NEW ENGLAND STYLE ROLL, BUTTERED AND TOASTED, SERVED WITH DRAWN BUTTER AND FRESH LOBSTER MEAT.

## **TOMATO PARMESAN** **\$9.95**

DEEP FRIED TOMATOES TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE.

## **BRUSCHETTA** **\$9.95**

GARLIC RUBBED CRUSTINI TOPPED WITH FRESH TOMATOES AND BASIL IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE.

## **CANADIAN FRIES "POUTINE"** **\$9.95**

FRENCH FRIES TOPPED WITH CHEESE CURDS AND DEMI GLAZE.

# SALADS

HOMEMADE DRESSINGS: ITALIAN, LITE-ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, CREAMY BLEU, HORSERADISH THOUSAND ISLAND, HONEY DIJON AND RANCH. CRUMBLY BLEU ADD \$1.75

## **HOUSE SALAD** **\$6.95**

MIXED GREENS, TOMATOES, CHICKPEAS, BLACK OLIVES, CUCUMBERS, ONIONS AND ROASTED RED PEPPERS.

## **CLASSIC CAESAR** **\$7.95**

CRISP ROMAINE TOSSED WITH CREAMY HOUSE CAESAR DRESSING, TOPPED WITH CROUTONS AND ROMANO CHEESE.

## **ICEBERG WEDGE WITH TOMATO** **\$7.95**

A CRISP WEDGE OF ICEBERG LETTUCE TOPPED WITH TOMATOES, BACON, CRUMBLED BLEU CHEESE AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING.

## **CAPRESE SALAD** **\$8.95**

VINE RIPENED TOMATOES, FRESH MOZZARELLA, RED ONIONS AND SWEET BASIL ON A BED OF MIXED GREENS. DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION.

\* WE ARE UNABLE TO ACCOMMODATE SEPARATE CHECKS FOR PARTIES LARGER THAN 6. PRICES SUBJECT TO CHANGE WITHOUT NOTICE. DUE TO THE RAPID INCREASE OF COSTS ASSOCIATED TO ACCEPTING CREDIT CARDS, ALL OF OUR MENU PRICES ARE LISTED AS A CASH DISCOUNT PRICE. WE WILL GLADLY ACCEPT YOUR CREDIT CARD WITH A SMALL 3.75% NON-CASH FEE.

WE APPRECIATE YOUR CONTINUED PATRONAGE.

# OUR FAMOUS STEAKS

AT DANIELLA'S WE ARE PROUD TO BE AN INDEPENDENTLY-OWNED STEAKHOUSE. WE ARE EXTREMELY PASSIONATE ABOUT OUR BEEF! JUICY, TENDER AND FLAVORFUL ARE THE CHARACTERISTICS FOR WHICH A CUT OF BEEF IS ESTEEMED. OUR HAND SELECTED, HAND CUT BEEF, SETS AN INDUSTRY STANDARD FOR QUALITY. ENJOY... WITH OUR HIGHEST RECOMMENDATION!

SERVED WITH FRESH BREAD AND VEGETABLE DU JOUR. CHOOSE FROM RED SKIN GARLIC MASHED, BAKED POTATO OR PASTA WITH MARINARA SAUCE TO COMPLETE YOUR DISH. SUBSTITUTE RISOTTO, DANIELLA'S SAUTÉED GREENS OR FETTUCCINE ALFREDO FOR AN ADDITIONAL \$2.95 SUBSTITUTE A SWEET POTATO OR LOADED BAKED POTATO FOR ADDITIONAL \$1.95. ADD A HOUSE SALAD FOR \$2.95

ALL STEAKS ARE HAND CUT, CHAR-GRILLED AND TOPPED WITH MAÎTRE D' BUTTER

**HOUSE FEATURE \$45.95**

40-OUNCE "TEXAS COWBOY" BONE-IN RIBEYE STEAK.

**FILET MIGNON \$32.95**

8-OUNCE CHOICE FILET OF BEEF.

**ANGUS TOP SIRLOIN STRIP \$28.95**

10-OUNCES OF TENDER AGED SIRLOIN.

**DELMONICO \$35.95**

OUR FAMOUS 18-OUNCE CHOICE DELMONICO.

**NY STRIP \$29.95**

14-OUNCE CLASSIC STRIP.

**STEAK DIANNE \$29.95**

PAN-SEARED FILET TOWNEDOS SERVED IN BRANDY BORDELAISE.

**PRIME RIB QUEEN \$28.95/KING \$35.95**

SERVED FRIDAY, SATURDAY AND SUNDAY.

CHOICE PRIME RIB RUBBED WITH MONTREAL SEASONING, SLOW ROASTED AND DRAPED IN A FRENCH ONION AU JUS.

**RACK OF LAMB \$32.95**

HERB CRUSTED NEW ZEALAND RACK OF LAMB SERVED WITH ROSEMARY DEMI GLAZE.

**FRENCHED VEAL CHOP \$33.95**

16-OUNCE TENDER AND JUICY VEAL CHOP. TOPPED WITH A SAGE AND PROSCIUTTO BROWN BUTTER.

**PORK RIBEYE \$21.95**

10-OUNCE PORK TENDERLOIN WITH FIRE ROASTED PEACHES IN A HONEY SOY GLAZE, TOPPED WITH ONION STRAWS.

## DANIELLA'S TOPPERS

CREATE YOUR OWN ADVENTURE IN FLAVORS

ENHANCE YOUR STEAK WITH ONE OF OUR SPECIALTY TOPPINGS.

**POSEIDON ADVENTURE \$10.95**

TOPPED WITH SEARED SCALLOPS AND SHRIMP IN A LOBSTER CREAM SAUCE.

**OSCAR \$8.95**

FRESH CRABMEAT WITH ASPARAGUS AND HOLLANDAISE SAUCE.

**DANIELLA'S STYLE \$2.95**

A RICH MUSHROOM DEMI GLAZE.

**AU POIVRE \$2.95**

CRACKED BLACK PEPPER CRUST WITH A RICH DEMI GLAZE.

**GORGONZOLA \$3.95**

CARAMELIZED ONION AND CREAMY GORGONZOLA SAUCE.

**HOMEMADE TERIYAKI SAUCE \$2.95**

**BÉARNAISE OR HOLLANDAISE SAUCE \$2.95**

**CRISPY ONION STRAWS \$2.95**

## À LA CARTE SIDES

**4 OUNCE LOBSTER TAIL \$15.95**

**ONION RINGS \$8.95**

**FRESH ASPARAGUS \$8.95**

**SAUTÉED MUSHROOMS \$7.95**

**HOMEMADE CREAM SPINACH \$8.95**

**BROCCOLI WITH GARLIC BUTTER \$6.95**

**RISOTTO OF THE DAY \$6.95**

WHEN ORDERING PLEASE CONSIDER...

**RARE:** DARK RED COOL CENTER

**MEDIUM RARE:** RED THROUGHOUT WARM CENTER

**MEDIUM:** PINK WITH A BIT OF RED IN THE CENTER

**MEDIUM WELL:** BROWN WITH A BIT OF PINK IN THE CENTER

**WELL:** BROWN THROUGHOUT HEAVILY CHARRED

*\*WE ARE NOT RESPONSIBLE FOR THE APPEARANCE AND*

*TASTE OF MEATS ORDERED WELL DONE*

# DANIELLA'S PASTA

SERVED WITH A HOUSE SALAD AND FRESH BREAD.

## LOBSTER ALA ANGEL HAIR PASTA \$30.95

FRESH LOBSTER MEAT SERVED OVER A BED OF ANGEL HAIR PASTA IN A WHITE WINE BUTTER GARLIC SAUCE. A HOUSE SPECIALTY!

## SEAFOOD ALEXANDER \$28.95

SCALLOPS, SHRIMP, AND CRAB MEAT TOSSED WITH FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE.

## PENNE VODKA \$21.95

PENNE PASTA TOSSED IN OUR TRADITIONAL VODKA SAUCE. ADD CHICKEN \$3.00/ADD SHRIMP \$5.00

## SHRIMP SCAMPI \$25.95

JUMBO SHRIMP SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER ANGEL HAIR PASTA.

## FETTUCCINE ALFREDO \$22.95

AL DENTE FETTUCCINE IS TOSSED IN A RICH, CREAMY ALFREDO SAUCE. ADD CHICKEN \$3.00/ADD SHRIMP \$5.00

## LOBSTER RAVIOLI \$31.95

HOUSE MADE, HAND STUFFED LOBSTER RAVIOLI SERVED IN A CREAMY TARRAGON SAUCE TOPPED WITH DICED TOMATOES.

## QUATTRO FORMAGGI RAVIOLI \$21.95

A MILD, DELICATE BLEND OF FOUR ITALIAN CHEESES ALL WRAPPED IN OUR SIGNATURE THIN EGG PASTA. SERVED WITH YOUR CHOICE OF SEASONAL SAUCE OR MARINARA.

# CHICKEN AND VEAL

SERVED WITH FRESH BREAD AND VEGETABLE DU JOUR. CHOOSE FROM RED SKIN GARLIC MASHED, BAKED POTATO OR PASTA WITH MARINARA SAUCE TO COMPLETE YOUR DISH. SUBSTITUTE RISOTTO, DANIELLA'S SAUTÉED GREENS OR FETTUCCINE ALFREDO FOR AN ADDITIONAL \$2.95 SUBSTITUTE A SWEET POTATO OR LOADED BAKED POTATO FOR ADDITIONAL \$1.95. ADD A HOUSE SALAD FOR \$2.95

## PARMESAN

CHICKEN \$22.95/VEAL \$25.95

DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA.

## MARSALA

CHICKEN \$22.95/VEAL \$25.95

FRESH SAUTÉED MUSHROOMS WITH PROSCIUTTO, DEMI GLAZE AND MARSALA WINE.

## FRANCAISE

CHICKEN \$22.95/VEAL \$25.95

EGG BATTERED AND PAN SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE.

## PICATTA

CHICKEN \$22.95/VEAL \$25.95

PAN SEARED IN A LEMON SAUCE WITH CAPERS AND MUSHROOMS.

## BRIE AND BASIL

CHICKEN \$22.95/VEAL \$25.95

A CREAMY BRIE AND BASIL SAUCE WITH WHITE WINE.

## OSCAR

CHICKEN \$24.95/VEAL \$27.95

SAUTÉED AND TOPPED WITH ASPARAGUS SPEARS, FRESH CRAB MEAT AND HOLLANDAISE SAUCE.

# FROM THE SEA

SERVED WITH FRESH BREAD AND VEGETABLE DU JOUR. CHOOSE FROM RED SKIN GARLIC MASHED, BAKED POTATO OR PASTA WITH MARINARA SAUCE TO COMPLETE YOUR DISH. SUBSTITUTE RISOTTO, DANIELLA'S SAUTÉED GREENS OR FETTUCCINE ALFREDO FOR AN ADDITIONAL \$2.95 SUBSTITUTE A SWEET POTATO OR LOADED BAKED POTATO FOR ADDITIONAL \$1.95. ADD A HOUSE SALAD FOR \$2.95

## AHI TUNA

\$24.95

SESAME CRUSTED AND PAN SEARED, TOPPED WITH GINGER SOY VINAIGRETTE.

## LOBSTER TAIL

MARKET PRICE

BROILED TO PERFECTION AND SERVED WITH FRESH LEMON AND DRAWN BUTTER.

## LOBSTER ROMAN

MARKET PRICE

LOBSTER TAIL COATED WITH SEASONED BREADCRUMBS THEN BAKED IN LEMON, BUTTER, AND WHITE WINE, TOPPED WITH ASIAGO CHEESE.

## SURF AND TURF

MARKET PRICE

8-OUNCE LOBSTER TAIL WITH 8-OUNCE GRILLED FILET MIGNON OR 10OZ PRIME RIB.

## SEA SCALLOPS

\$25.95

PAN SEARED JUMBO DIVER SCALLOPS WITH A HERB BUTTER SAUCE.

## FRIED SCALLOPS

\$25.95

JUMBO DIVER SCALLOPS BREADED WITH JAPANESE PANKO BREADCRUMBS AND SERVED WITH COCKTAIL SAUCE.

## FRIED HADDOCK

\$19.95

FRESH HADDOCK PANKO CRUSTED AND FRIED.

## HADDOCK FRANCAISE

\$20.95

FRESH HADDOCK EGG BATTERED AND PAN SEARED, TOPPED WITH LEMON BUTTER WHITE WINE SAUCE.