

DANIELLA'S

STEAKHOUSE

APPETIZERS

- FRENCH ONION SOUP** 8
SHERRIED ONIONS IN A RICH BEEF BROTH. TOPPED WITH CROUTONS, MELTED PROVOLONE AND SWISS
- CALAMARI STEAK** 14
BREADED, DEEP FRIED, AND TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND PARMESAN CHEESE
- CRAB CAKES** 11
HOMEMADE CRAB CAKES SERVED WITH SPICY CAJUN REMOULADE
- JUMBO SHRIMP COCKTAIL** 16
COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.
- SEAFOOD TRIO FOR TWO** 24
JUMBO SHRIMP, LOBSTER AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE
- ANGELS ON HORSEBACK** 18
U8 SHRIMP STUFFED WITH HORSERADISH, WRAPPED IN BACON AND SERVED WITH HONEY DIJON SAUCE
- STUFFED ARTICHOKE HEARTS** 12
BREADED, DEEP FRIED ARTICHOKE HEARTS WITH CRAB STUFFING SERVED WITH SPICY COCKTAIL SAUCE
- SPINACH CON QUESO** 12
HOMEMADE CREAMY SPINACH AND CHEESE DIP SERVED WITH FRESH CORN TORTILLAS
- STUFFED CHERRY PEPPERS** 13
SPICY CHERRY PEPPERS STUFFED WITH HOT SAUSAGE AND SERVED IN MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE
- DANIELLA'S SAUTÉED GREENS** 13
SAUTÉED CHERRY PEPPERS, GARLIC, PROSCIUTTO, ESCAROLE AND PARMESAN CRUMB TOPPING
- LOBSTER ROLL** 22
NEW ENGLAND STYLE ROLL, BUTTERED AND TOASTED, SERVED WITH LOBSTER MEAT AND DRAWN BUTTER
- BRUSCHETTA** 11
GARLIC RUBBED CRUSTINI TOPPED WITH FRESH TOMATOES AND BASIL IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE
- CANADIAN FRIES "POUTINE"** 11
FRENCH FRIES TOPPED WITH FRESH LOCAL CHEESE CURDS AND DEMI GLAZE

SALADS

- HOMEMADE DRESSINGS: ITALIAN, BALSAMIC, RASPBERRY VINAIGRETTE, CREAMY BLEU, HORSERADISH THOUSAND ISLAND, HONEY DIJON AND RANCH. CRUMBLY BLEU ADD 2**
- HOUSE** 4
MIXED GREENS, TOMATOES, CHICKPEAS, OLIVES, CUCUMBERS, ONIONS AND ROASTED RED PEPPERS
- CLASSIC CAESAR** 8
ROMAINE TOSSED WITH HOUSE CAESAR DRESSING, TOPPED WITH CROUTONS AND ROMANO CHEESE
- WEDGE** 8
A CRISP WEDGE OF ICEBERG LETTUCE TOPPED WITH TOMATOES, BACON, CRUMBLY BLEU CHEESE AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING
- CAPRESE** 8
TOMATOES, FRESH MOZZARELLA, RED ONIONS AND SWEET BASIL ON A BED OF MIXED GREENS. DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION

PASTA

- LOBSTER FETTUCCINE** 32
FRESH LOBSTER MEAT SERVED OVER FETTUCCINE PASTA IN A WHITE WINE BUTTER GARLIC SAUCE
- SEAFOOD ALEXANDER** 30
SCALLOPS, SHRIMP, AND CRAB MEAT TOSSED WITH FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE.
- PENNE VODKA** 23
PENNE PASTA TOSSED IN VODKA SAUCE
ADD CHICKEN 6 | ADD SHRIMP 8
- SHRIMP SCAMPI** 27
JUMBO SHRIMP SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER FETTUCCINE PASTA
- FETTUCCINE ALFREDO** 24
FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE
ADD CHICKEN 6 | ADD SHRIMP 8
- QUATTRO FORMAGGI RAVIOLI** 23
FOUR ITALIAN CHEESES WRAPPED IN OUR SIGNATURE THIN EGG PASTA, SERVED WITH MARINARA



ENTREES BELOW ARE SERVED WITH VEGETABLE DU JOUR AND SIDE CHOICE OF RED SKIN GARLIC MASHED, BAKED POTATO OR PENNE WITH MARINARA SAUCE
 SUBSTITUTE RISOTTO, DANIELLA'S SAUTÉED GREENS OR FETTUCCINE ALFREDO FOR AN ADDITIONAL 3
 SUBSTITUTE A SWEET POTATO OR LOADED BAKED POTATO FOR ADDITIONAL 2

OUR FAMOUS STEAKS

HOUSE FEATURE	47
40-OUNCE "TEXAS COWBOY" BONE-IN RIBEYE STEAK	
FILET MIGNON	36
8-OUNCE CHOICE FILET OF BEEF	
TOP SIRLOIN ANGUS STRIP	30
10-OUNCES OF TENDER AGED SIRLOIN	
DELMONICO	38
OUR FAMOUS 18-OUNCE CHOICE DELMONICO	
NY STRIP	32
14-OUNCE CLASSIC STRIP	
STEAK DIANE	32
PAN-SEARED FILET TIPS SERVED IN BRANDY BORDELAISE	
PRIME RIB	30 37
QUEEN OR KING CUT CHOICE PRIME RIB RUBBED WITH MONTREAL SEASONING, SLOW ROASTED AND DRAPED IN A FRENCH ONION AU JUS.	
SERVED FRIDAY AND SATURDAY	
RACK OF LAMB	34
HERB CRUSTED NEW ZEALAND RACK OF LAMB SERVED WITH ROSEMARY DEMI GLAZE	
FRENCHED VEAL CHOP	35
16-OUNCE TENDER AND JUICY VEAL CHOP. TOPPED WITH A SAGE AND PROSCIUTTO BROWN BUTTER	

STEAK TOPPERS

POSEIDON ADVENTURE	12
TOPPED WITH SEARED SCALLOPS AND SHRIMP IN A LOBSTER CREAM SAUCE	
OSCAR	10
CRABMEAT WITH ASPARAGUS AND HOLLANDAISE	
DANIELLA'S STYLE	4
A RICH MUSHROOM DEMI GLAZE	
AU POIVRE	4
BLACK PEPPER CRUST WITH A RICH DEMI GLAZE	
GORGONZOLA	5
CAMELIZED ONION AND CREAMY GORGONZOLA SAUCE	
HOMEMADE TERIYAKI SAUCE	4
BÉARNAISE OR HOLLANDAISE SAUCE	4
CRISPY ONION STRAWS	3

SIDES

8 OUNCE LOBSTER TAIL	MARKET
ONION RINGS	8
FRESH ASPARAGUS	8
SAUTEED MUSHROOMS	6
HOMEMADE CREAMED SPINACH	6
RISOTTO OF THE DAY	6
PENNE WITH MARINARA	5

CHICKEN & VEAL

PARMESAN
DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA
CHICKEN 24 16-OUNCE VEAL CHOP 35
MARSALA
PAN SEARED WITH MUSHROOMS AND MARSALA WINE SAUCE
CHICKEN 24 16-OUNCE VEAL CHOP 35
FRANCAISE
EGG BATTERED AND PAN SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE.
CHICKEN 24 16-OUNCE VEAL CHOP 35
PICATTA
PAN SEARED WITH CAPERS IN A LEMON SAUCE
CHICKEN 24 16-OUNCE VEAL CHOP 35
BRIE AND BASIL
PAN SEARED WITH FRESH BASIL IN A CREAMY BRIE SAUCE
CHICKEN 24 16-OUNCE VEAL CHOP 35
OSCAR
SAUTÉED AND TOPPED WITH ASPARAGUS SPEARS, FRESH CRAB MEAT AND HOLLANDAISE SAUCE
CHICKEN 24 16-OUNCE VEAL CHOP 36

SEAFOOD

LOBSTER TAIL	MARKET
BROILED TO PERFECTION AND SERVED WITH FRESH LEMON AND DRAWN BUTTER	
LOBSTER ROMAN	MARKET
LOBSTER TAIL COATED WITH SEASONED BREADCRUMBS THEN BAKED IN LEMON, BUTTER, AND WHITE WINE, TOPPED WITH ASIAGO CHEESE	
SURF AND TURF	MARKET
8-OUNCE LOBSTER TAIL WITH 8-OUNCE GRILLED FILET MIGNON OR 10-OUNCE PRIME RIB	
SEA SCALLOPS	28
PAN SEARED JUMBO DIVER SCALLOPS WITH HERB BUTTER SAUCE	
FRIED SCALLOPS	28
JUMBO DIVER SCALLOPS BREADED WITH JAPANESE PANKO BREADCRUMBS, SERVED WITH COCKTAIL SAUCE	
FRIED HADDOCK	21
FRESH HADDOCK PANKO CRUSTED AND FRIED	
HADDOCK FRANCAISE	22
FRESH HADDOCK EGG BATTERED AND PAN SEARED, TOPPED WITH LEMON BUTTER WHITE WINE SAUCE.	

