

DANIELLA'S

Fresh Seafood & Pasta House

SPECIALS

RAW BAR

SEASONAL OYSTERS 3.5

SERVED WITH COCKTAIL SAUCE, MIGNONETTE AND A LEMON WEDGE

SHRIMP COCKTAIL 16

THREE COLOSSAL U8 SHRIMP SERVED WITH SPICY WHITE COCKTAIL SAUCE

SEAFOOD TOWER FOR 2 OR 4 49 92

ALASKAN KING CRAB LEGS, SNOW CRAB, JONAH CRAB, SHRIMP, OYSTERS,
CRAB REMOULADE SALAD, SEAWEED SALAD, TUNA POKE

ADD 4OZ LOBSTER TAIL-15 | 8OZ TAIL-30

STARTERS

CALAMARI SCALLOPINI 15

WITH TOMATO GINGER CHUTNEY

SESAME CRUSTED TUNA 18

LOBSTER LO MEIN, WASABI CREME, BABY BOKCHOY

BABY BACK RIBS 14

POMEGRANATE MOLASSES, DUKKAH RUB

ENTREÉS

LOBSTER GNOCCHI 32

HAND-ROLLED GNOCCHI, PROSCIUTTO, PEAS, AND A PRESERVED LEMON
CREAM SAUCE TOPPED WITH FRESH LOBSTER MEAT

SESAME CRUSTED TUNA 38

LOBSTER LO MEIN, WASABI CREME, BABY BOKCHOY

GRILLED SWORDFISH 34

ARTICHOKE CAPONATA, ROASTED FINGERLING POTATOES, SWISS CHARD

OCTOPUS FUSSILLI 25

RED WINE BRAISED OCTOPUS, HOUSE TOMATO SAUCE, BONE MARROW

DANIELLA'S

STEAKHOUSE

APPETIZERS

FRENCH ONION SOUP	9
<i>CRUSTINI, SWISS, AND PROVOLONE</i>	
DANIELLA'S SAUTÉED GREENS	13
<i>PROSCIUTTO, GARLIC, CHERRY PEPPERS, GARLIC, AND PARMESAN CRUMB CRUST</i>	
STUFFED CHERRY PEPPERS	14
<i>HOT SAUSAGE BAKED WITH MARINARA AND MOZZARELLA</i>	
SPINACH CON QUESO	13
<i>CREAMY SPINACH AND CHEESE DIP, CORN TORTILLAS</i>	
CANADIAN FRIES "POUTINE"	12
<i>FRENCH FRIES WITH LOCAL CHEESE CURDS AND DEMI GLACE</i>	
CAPRESE	9
<i>TOMATOES, FRESH MOZZARELLA, RED ONIONS AND SWEET BASIL DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION</i>	
BRUSCHETTA	12
<i>GARLIC RUBBED CRUSTINI TOPPED WITH FRESH TOMATOES AND BASIL IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE</i>	
STUFFED ARTICHOKE HEARTS	15
<i>BREADED, DEEP FRIED ARTICHOKE HEARTS WITH CRAB STUFFING SERVED WITH SPICY COCKTAIL SAUCE</i>	
CALAMARI	14
<i>BREADED, DEEP FRIED, AND TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND PARMESAN CHEESE</i>	
CRAB CAKES	15
<i>HOMEMADE CRAB CAKES SERVED WITH SPICY CAJUN REMOULADE</i>	
ANGELS ON HORSEBACK	18
<i>U8 SHRIMP STUFFED WITH HORSERADISH, WRAPPED IN BACON AND SERVED WITH HONEY DIJON SAUCE</i>	
JUMBO SHRIMP COCKTAIL	16
<i>COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.</i>	
SEAFOOD TRIO FOR TWO	28
<i>CHILLED JUMBO SHRIMP, LOBSTER AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE</i>	
LOBSTER ROLL	MP
<i>NEW ENGLAND STYLE ROLL, BUTTERED AND TOASTED, SERVED WITH LOBSTER MEAT AND DRAWN BUTTER</i>	
SICILIAN STEAMERS	15
<i>ONE DOZEN LITTLE NECK CLAMS, SHALLOTS, GARLIC, CHERRY PEPPERS AND WHITE WINE, FINISHED WITH DICED TOMATO AND ASIAGO</i>	

SALADS

HOMEMADE DRESSINGS: ITALIAN, BALSAMIC, RASPBERRY VINAIGRETTE, CREAMY BLEU, HORSERADISH THOUSAND ISLAND, HONEY DIJON AND RANCH. CRUMBLY BLEU ADD 2.75

HOUSE	5
<i>MIXED GREENS, TOMATOES, CHICKPEAS, OLIVES, CUCUMBERS, ONIONS AND ROASTED RED PEPPERS</i>	
CLASSIC CAESAR	9
<i>ROMAINE TOSSED WITH HOUSE CAESAR DRESSING, TOPPED WITH CROUTONS AND ROMANO CHEESE</i>	
CLASSIC WEDGE	9
<i>ICEBERG TOPPED WITH TOMATOES, BACON, CRUMBLY BLEU CHEESE AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING</i>	
CALI WEDGE	12
<i>ICEBERG TOPPED THOUSAND ISLAND, CHILLED SHRIMP, DICED RED ONION, AND CHIVES</i>	

PASTA

PASTA DISHES ARE SERVED WITH A HOUSE SALAD

QUATTRO FORMAGGI RAVIOLI	26
<i>FOUR ITALIAN CHEESE RAVIOLI SERVED IN A MARINARA SAUCE</i>	
TENDERLOIN TIPS	32
<i>PAN SEARED AND SIMMERED IN MARSALA, STEWED TOMATO AND BLEU CRUMBLES OVER FETTUCCINE</i>	
PENNE VODKA	26
<i>PENNE PASTA TOSSED IN A CREAMY VODKA SAUCE ADD CHICKEN 6 ADD SHRIMP 8</i>	
FETTUCCINE ALFREDO	25
<i>FETTUCCINE IN A RICH, CHEESE ALFREDO SAUCE ADD CHICKEN 6 ADD SHRIMP 8</i>	
SEAFOOD ALEXANDER	34
<i>SCALLOPS, SHRIMP, AND CRAB MEAT TOSSED WITH FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE</i>	
SHRIMP SCAMPI	30
<i>JUMBO SHRIMP SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER FETTUCCINE PASTA</i>	
SEAFOOD CIPPINO	28
<i>LITTLE NECK CLAMS, HADDOCK, SCALLOPS, SHRIMP AND CHERRY PEPPERS, STEWED IN A TOMATO WHITE WINE BROTH OVER FETTUCCINE</i>	
LOBSTER FETTUCCINE	36
<i>FRESH LOBSTER MEAT SERVED OVER FETTUCCINE PASTA IN A WHITE WINE BUTTER GARLIC SAUCE</i>	

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ENTREES BELOW ARE SERVED WITH VEGETABLE DU JOUR AND SIDE CHOICE OF RED SKIN GARLIC MASHED, BAKED POTATO, FRENCH FRIES OR PASTA WITH MARINARA SAUCE

SUBSTITUTE A SWEET POTATO OR LOADED BAKED POTATO FOR ADDITIONAL 4

OUR FAMOUS CUTS

HOUSE FEATURE	56
40-OUNCE "TEXAS COWBOY" BONE-IN RIBEYE STEAK	
FILET MIGNON	39
8-OUNCE CHOICE FILET OF BEEF	
CHOICE ANGUS NY STRIP	34
14-OUNCE CLASSIC STRIP	
TOP SIRLOIN ANGUS STRIP	32
10-OUNCES OF TENDER AGED SIRLOIN	
DELMONICO	39
18-OUNCE CHOICE RIBEYE	
RACK OF LAMB	36
DIJON HERB CRUSTED NEW ZEALAND RACK OF LAMB SERVED WITH DEMI GLAZE	
VEAL CHOP	38
16-OUNCE FRENCHED CHOP	
CHOP	28
1-POUND BONE IN PREMIUM PORK	
PRIME RIB	32 39
QUEEN OR KING CUT CHOICE PRIME RIB RUBBED WITH MONTREAL SEASONING, SLOW-ROASTED, AND SERVED WITH A FRENCH ONION AU JUS.	
SERVED FRIDAY AND SATURDAY	

STEAK TOPPERS

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	
BLACK AND BLEU	5
HOMEMADE TERIYAKI SAUCE	4
BÉARNAISE OR HOLLANDAISE SAUCE	4
8 OUNCE LOBSTER TAIL	MARKET

TABLE SIDES

ASPARAGUS WITH ASIAGO PANKO CRUST	9
SAUTEED MUSHROOMS	8
CREAMED SPINACH WITH CRISPY ONIONS AND ROMANO CHEESE	8
RISOTTO OF THE DAY	MARKET
LOADED MASHED POTATOES	8
ROASTED POTATOES WITH ROSEMARY OIL	8
MAPLE BACON BRUSSELS	12

ENTREES

PARMESAN	
DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA	
CHICKEN 25 16-OUNCE VEAL CHOP 38	
MARSALA	
PAN SEARED WITH MUSHROOMS AND MARSALA WINE SAUCE	
CHICKEN 25 16-OUNCE VEAL CHOP 38	
FRANCAISE	
EGG BATTERED AND PAN SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE.	
CHICKEN 25 16-OUNCE VEAL CHOP 38	
PICATTA	
PAN SEARED WITH CAPERS IN A LEMON SAUCE	
CHICKEN 25 16-OUNCE VEAL CHOP 38	
OSCAR	
SAUTÉED AND TOPPED WITH ASPARAGUS SPEARS, FRESH CRAB MEAT AND HOLLANDAISE SAUCE	
CHICKEN 27 16-OUNCE VEAL CHOP 40	
MEDITERRANEAN CHICKEN	28
GRILLED CHICKEN, WHITE WINE LEMON BUTTER SAUCE, KALAMATA OLIVES, ROASTED PEPPERS AND ARTICHOKE OVER WILD RICE WITH GOAT CHEESE CRUMBLES	
FRENCHED VEAL CHOP	40
16-OUNCE TENDER AND JUICY VEAL CHOP TOPPED WITH A SAGE AND PROSCIUTTO BROWN BUTTER	
TUSCAN CHOP	30
1-POUND BONE-IN PREMIUM PORK, ROASTED PEPPERS, BASIL PESTO, MOZZARELLA, BALSAMIC REDUCTION, SERVED WITH MASHED POTATOES	
PEPPER CRUSTED PORK TENDERLOIN	28
GRILLED TO MEDIUM, SLICED OVER WILD RICE WITH A DRY CHERRY BOURBON GLAZE	
STEAK DIANE	34
PAN-SEARED FILET MEDALLIONS SERVED IN BRANDY BORDELAISE	
POSEIDON ADVENTURE	43
TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH SEARED SCALLOPS AND SHRIMP IN A LOBSTER CREAM SAUCE	
LOBSTER TAIL	MARKET
BROILED TO PERFECTION AND SERVED WITH FRESH LEMON AND DRAWN BUTTER	
SURF AND TURF	MARKET
8-OUNCE LOBSTER TAIL WITH GRILLED CHOICE CUT	
TERIYAKI SALMON	32
8 OUNCE CHARGRILLED, ASPARAGUS AND WILD RICE, FINISHED WITH TERIYAKI GLAZE AND GREEN ONIONS	
SEA SCALLOPS	34
PAN SEARED JUMBO DIVER SCALLOPS WITH HERB BUTTER SAUCE	
HADDOCK FRANCAISE	24
FRESH HADDOCK EGG BATTERED AND PAN SEARED, TOPPED WITH LEMON BUTTER WHITE WINE SAUCE	
PICATTA OR BROILED ALSO AVAILABLE	

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