

SALADS AND STARTERS

CLASSIC WEDGE

ICEBERG TOPPED WITH TOMATOES, BACON, CRUMBLY BLEU CHEESE, AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING

CLASSIC CAESAR

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

HOUSE

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

BRUSCHETTA

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

FRENCH ONION SOUP

CROSTINI, SWISS, AND PROVOLONE

DANIELLA'S SAUTÉED GREENS

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

STUFFED CHERRY PEPPERS

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

CANADIAN FRIES "POUTINE"

FRENCH FRIES WITH CHEESE CURDS AND DEMI GLACE

CRAB CAKES

HOMEMADE CRAB CAKES SERVED WITH SPICY CAJUN REMOULADE

ANGELS ON HORSEBACK

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

FRIED CALAMARI

BREADED AND DEEP FRIED RINGS AND TENTACLES WITH A CITRUS THAI CHILI VINAIGRETTE

CRAB STUFFED MUSHROOMS

SILVER DOLLAR MUSHROOMS STUFFED WITH LUMP CRAB, TOPPED WITH BACON AND BÉCHAMEL SAUCE

JUMBO SHRIMP COCKTAIL

COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.

LOBSTER ROLL

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

SICILIAN STEAMERS

ONE DOZEN LITTLE NECK CLAMS, SHALLOTS, GARLIC, CHERRY PEPPERS, AND WHITE WINE, FINISHED WITH DICED TOMATOES AND ASIAGO

OUR FAMOUS CUTS

ALL CUTS ARE FINISHED WITH A GARLIC HERB COMPOUND BUTTER AND SERVED WITH A SIDE CHOICE OF RED SKIN GARLIC MASHED, BAKED POTATO, FRENCH FRIES, RICE OR

PASTA WITH MARINARA SAUCE

CERTIFIED ANGUS BEEF HOUSE FEATURE

30-OUNCE BONE-IN RIBEYE

FILET MIGNON

8-OUNCE CHOICE FILET OF BEEF

CERTIFIED ANGUS BEEF T-BONE

18-OUNCES

CERTIFIED ANGUS BEEF TOP SIRLOIN

10-OUNCES OF TENDER AGED SIRLOIN

CERTIFIED ANGUS BEEF DELMONICO

20-OUNCE RIBEYE

VEAL CHOP

16-OUNCE BONE-IN PREMIUM CHOP

ONE POUND CHOP

BONE-IN PREMIUM PORK

CERTIFIED ANGUS BEEF PRIME RIB

CHOICE QUEEN OR KING CUT PRIME RIB RUBBED WITH MONTREAL SEASONING, SLOW-ROASTED, AND SERVED WITH A FRENCH ONION AU JUS
SERVED FRIDAY AND SATURDAY

STEAK TOPPERS

DANIELLA'S STYLE

A RICH MUSHROOM DEMI GLAZE

AU POIVRE

BLACK PEPPER CRUST WITH A RICH DEMI GLAZE

GORGONZOLA

CARAMELIZED ONION AND CREAMY GORGONZOLA SAUCE

POSEIDON

A SEARED U-10 SCALLOP AND 2 SHRIMP IN SHERRY CREAM SAUCE

OSCAR

CRABMEAT WITH ASPARAGUS AND HOLLANDAISE

8-OUNCE LOBSTER TAIL

GRILLED SHRIMP (5 PIECES)

SAUTÉED MUSHROOMS

BÉARNAISE OR HOLLANDAISE SAUCE

BROWN SUGAR BOURBON GLAZE

HOMEMADE TERIYAKI SAUCE

BLACK AND BLEU

ENTREES

ENTREES (WITH THE EXCEPTION OF PASTA DISHES) ARE SERVED WITH A SIDE CHOICE OF

RED SKIN GARLIC MASHED, BAKED POTATO, FRENCH FRIES,
RICE OR PASTA WITH MARINARA SAUCE

SUBSTITUTE A SWEET POTATO, LOADED MASHED OR BAKED POTATO FOR ADDITIONAL 4.16

TENDERLOIN TIPS

PAN SEARED AND SIMMERED IN MARSALA, STEWED TOMATO AND BLEU CRUMBLES OVER FETTUCCINE

FETTUCCINE ALFREDO

FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE
ADD CHICKEN 6.24 | SHRIMP 12.48

PENNE VODKA

PENNE TOSSED IN A RICH TOMATO-CREAM SAUCE, FINISHED WITH FRESH BASIL AND PARMESAN
ADD CHICKEN 6.24 | SHRIMP 12.48

SEAFOOD ALEXANDER

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

SHRIMP SCAMPI

JUMBO SHRIMP SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER FETTUCCINE PASTA

LOBSTER FETTUCCINE

FRESH LOBSTER MEAT SERVED OVER FETTUCCINE PASTA IN A WHITE WINE BUTTER GARLIC SAUCE

SHRIMP AND PROSCIUTTO PASTA

SHALLOTS, PROSCIUTTO, PEAS, AND FETTUCCINE TOSSED IN RICH WHITE WINE CREAM SAUCE

SEAFOOD CIOPPINO

LITTLE NECK CLAMS, HADDOCK, SCALLOPS, SHRIMP AND CHERRY PEPPERS, STEWED IN A TOMATO WHITE WINE BROTH OVER FETTUCCINE

PARMESAN

PAN-FRIED AND BAKED WITH MOZZARELLA OVER FETTUCCINE TOSSED IN HOUSE MARINARA, ROMANO, AND FRESH BASIL
CHICKEN 35.60 | VEAL CHOP 59.28

MARSALA

PAN-SEARED WITH MUSHROOMS AND RICH WINE SAUCE OVER FETTUCCINE
CHICKEN 35.60 | VEAL CHOP 59.28

FRANCAISE

EGG BATTERED AND PAN-FRIED, SIMMERED IN LEMON BUTTER WHITE WINE SAUCE OVER FETTUCCINE
HADDOCK 33.28 | CHICKEN 35.60 | VEAL CHOP 59.28

MILANESE

PAN-FRIED AND TOPPED WITH MIXED GREENS, TOMATOES, ONIONS, AND ASIAGO, TOSSED IN A BALSAMIC ITALIAN VINAIGRETTE
CHICKEN 35.60 | PORK 33.28 | VEAL CHOP 59.28 | FILET MEDALLIONS 50.96

MEDITERRANEAN CHICKEN

GRILLED CHICKEN, WHITE WINE LEMON BUTTER SAUCE, KALAMATA OLIVES, ROASTED PEPPERS, AND ARTICHOKE OVER WILD RICE WITH GOAT CHEESE CRUMBLES

MAPLE BACON PORK

ONE-POUND BONE-IN PREMIUM CHOP FINISHED WITH MAPLE BACON JAM

FRENCHED VEAL CHOP

16-OUNCE, BONE-IN, TENDER AND JUICY VEAL CHOP TOPPED WITH SAGE AND PROSCIUTTO BROWN BUTTER

STEAK DIANE

2 PAN-SEARED 4-OUNCE MEDALLIONS SERVED IN BRANDY BORDELAISE

LOBSTER TAIL

BROILED TO PERFECTION AND SERVED WITH FRESH LEMON AND DRAWN BUTTER

TERIYAKI SALMON

8-OUNCE CHARGRILLED, ASPARAGUS AND WILD RICE, FINISHED WITH TERIYAKI GLAZE AND GREEN ONIONS

SEA SCALLOPS

PAN-SEARED JUMBO DIVER SCALLOPS WITH HERB BUTTER SAUCE

BROILED HADDOCK

12-OUNCE HADDOCK FILET BROILED WITH WHITE WINE, GARLIC HERB BUTTER, AND LEMON

TABLE SIDE VEGETABLES

BROCCOLI

WITH OIL, GARLIC, AND ROASTED RED PEPPERS

CRISPY MAPLE BACON BRUSSELS

ASPARAGUS

SAUTÉED IN OIL AND GARLIC FINISHED WITH AN ASIAGO PANKO CRUST

CONSUMING UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. WE CANNOT GUARANTEE THE APPEARANCE OR TASTE OF MEATS ORDERED WELL-DONE. IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY, PLEASE INFORM YOUR SERVER. WHILE WE STRIVE TO ACCOMMODATE DIETARY PREFERENCES, OUR KITCHEN IS NOT ALLERGY-FREE, AND CROSS-CONTAMINATION MAY OCCUR. FOR PARTIES OF SIX OR MORE, WE ARE UNABLE TO PROVIDE SEPARATE CHECKS. AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO GROUPS OF EIGHT OR MORE. ADDITIONALLY, FOR PARTIES BRINGING THEIR OWN DESSERT, A \$5.00 PER PERSON CAKE-CUTTING FEE APPLIES, AND A \$10.00 SHARING FEE APPLIES TO PLATE SHARING.