

ENTREES

ENTREES (WITH THE EXCEPTION OF PASTA DISHES) ARE SERVED WITH VEGETABLE DU JOUR AND 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

QUATTRO FORMAGGI RAVIOLI 27.04

FOUR ITALIAN CHEESE RAVIOLI SERVED IN A MARINARA SAUCE

SUB LOBSTER CREAM SAUCE 15.60

TENDERLOIN TIPS 37.44

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

FETTUCCINE ALFREDO 28.08

FETTUCCINE IN A RICH, CHEESE ALFREDO SAUCE

ADD CHICKEN 6.24 | SHRIMP 10.40

DANIELLA'S RIGGIES 28.08

RIGATONI, BELL PEPPERS AND ONIONS TOSSED IN A SPICY TOMATO CREAM SAUCE

ADD CHICKEN 6.24 | SHRIMP 10.40 | STEAK TIPS 9.36

SEAFOOD ALEXANDER 45.76

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

SHRIMP SCAMPI 33.28

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

LOBSTER FETTUCCINE 39.52

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

SHRIMP AND PROSCIUTTO PASTA 37.44

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

SEAFOOD CIOPPINO 39.52

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

HADDOCK ITALIANO 35.36

CHERRY AND BELL PEPPERS WITH ONIONS, SIMMERED IN A STEWED TOMATO WHITE WINE BROTH. BAKED WITH MOZZARELLA AND SERVED OVER FETTUCCINE

ROMANO CHICKEN 35.36

PAN-SEARED WITH BLISTERED TOMATOES AND SPINACH IN A GARLIC WHITE WINE BROTH OVER FETTUCCINE. FINISHED WITH FRESH GRATED ROMANO CHEESE

MEDITERRANEAN CHICKEN 35.60

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

PARMESAN

DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA
CHICKEN 34.32 | VEAL CHOP 46.80

MARSALA

PAN-SEARED WITH MUSHROOMS AND MARSALA WINE SAUCE
CHICKEN 35.60 | VEAL CHOP 46.80

FRANCAISE

EGG BATTERED AND PAN-SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE
HADDOCK 33.28 | CHICKEN 35.60 | VEAL CHOP 46.80

MILANESE

PAN-FRIED AND TOPPED WITH MIXED GREENS, TOMATOES, ONIONS, AND ASIAGO, TOSSED IN A BALSAMIC ITALIAN VINAIGRETTE
CHICKEN 31.20 | PORK 33.28 | VEAL CHOP 47.84 | FILET MEDALLIONS 48.88

CHICKEN PORTOBELLO 33.28

GRILLED AND STUFFED WITH PORTOBELLO, ROASTED PEPPERS, BASIL PESTO, AND FRESH MOZZARELLA. TOPPED WITH BALSAMIC REDUCTION

MAPLE BACON PORK 38.48

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

FRENCHED VEAL CHOP 45.76

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

POSEIDON ADVENTURE 48.88

TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH A SEARED U-10 SCALLOP AND SHRIMP IN A LOBSTER CREAM SAUCE

STEAK DIANE 40.56

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

AZTEC SIRLOIN 42.64

10-OUNCE COFFEE AND COCOA CRUSTED FILET WITH COFFEE BALSAMIC GLAZED MUSHROOMS

TERIYAKI SALMON 33.28

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

SEA SCALLOPS 37.44

PAN-SEARED JUMBO DIVER SCALLOPS WITH HERB BUTTER SAUCE

BROILED HADDOCK 28.08

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

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.

SALADS AND STARTERS

CAPRESE 11.44

TOMATOES, FRESH MOZZARELLA, RED ONIONS AND SWEET BASIL DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION

CLASSIC WEDGE 10.40

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

CALI WEDGE 14.56

ICEBERG TOPPED WITH CHILLED SHRIMP, DICED RED ONION, THOUSAND ISLAND DRESSING, AND CHIVES

CLASSIC CAESAR 10.40

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

HOUSE 6.24

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

BRUSCHETTA 12.48

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

FRENCH ONION SOUP 12.48

CROSTINI, SWISS, AND PROVOLONE

DANIELLA'S SAUTÉED GREENS 14.56

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

STUFFED CHERRY PEPPERS 15.60

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

SPINACH CON QUESO 14.56

CREAMY SPINACH AND CHEESE DIP, CORN TORTILLAS

CANADIAN FRIES "POUTINE" 12.48

FRENCH FRIES WITH CHEESE CURDS AND DEMI GLAZE

CRAB CAKES 15.60

HOMEMADE CRAB CAKES SERVED WITH SPICY CAJUN REMOULADE

ANGELS ON HORSEBACK 18.72

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

CALAMARI STEAK 14.56

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

CRAB STUFFED MUSHROOMS 16.64

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

SEAFOOD TRIO FOR TWO 35.36

CHILLED JUMBO SHRIMP, LOBSTER, AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE

JUMBO SHRIMP COCKTAIL 16.64

COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.

LOBSTER ROLL MP 14.56

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

SICILIAN STEAMERS 16.64

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

OUR FAMOUS CUTS

ENTREES BELOW INCLUDE VEGETABLE DU JOUR AND 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

ALL CUTS ARE SERVED WITH MAÎTRE D' BUTTER

CERTIFIED ANGUS BEEF HOUSE FEATURE 67.60

30-OUNCE BONE-IN RIBEYE

CERTIFIED ANGUS BEEF NEW YORK STRIP 50.96

PRIME 16-OUNCE CLASSIC STRIP

FILET MIGNON 45.76

8-OUNCE CHOICE FILET OF BEEF

CERTIFIED ANGUS BEEF TOP SIRLOIN STRIP 35.36

10-OUNCES OF TENDER AGED SIRLOIN

CERTIFIED ANGUS BEEF DELMONICO 46.80

20-OUNCE RIBEYE

RACK OF LAMB 46.80

ROASTED SHALLOT PORT WINE REDUCTION AND BLEU CHEESE CRUMBLES

VEAL CHOP 45.76

16-OUNCE PREMIUM CHOP

ONE POUND CHOP 31.20

BONE-IN PREMIUM PORK

CERTIFIED ANGUS BEEF PRIME RIB 37.44 48.88

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 5.20

A RICH MUSHROOM DEMI GLAZE

AU POIVRE 4.16

BLACK PEPPER CRUST WITH A RICH DEMI GLAZE

GORGONZOLA 5.20

CARAMELIZED ONION AND CREAMY GORGONZOLA SAUCE

AZTEC STYLE 6.24

COFFEE AND COCOA CRUSTED WITH COFFEE BALSAMIC GLAZED MUSHROOMS

OSCAR 10.40

CRABMEAT WITH ASPARAGUS AND HOLLANDAISE

LOBSTER HOLLANDAISE 15.60

LOBSTER NEWBURG 15.60

14-OUNCE LOBSTER TAIL MARKET

GRILLED SHRIMP (5 PIECES) 10.40

BÉARNAISE OR HOLLANDAISE SAUCE 4.16

BROWN SUGAR BOUBON GLAZE 3.12

HOMEMADE TERIYAKI SAUCE 3.12

BLACK AND BLEU 5.20

PORT WINE AND BLEU CHEESE 6.24

CRISPY ONION STRAWS 4.16

SAUTÉED MUSHROOMS 8.32