

SALADS AND STARTERS

CLASSIC WEDGE 12.48
ICEBERG TOPPED WITH TOMATOES, BACON, CRUMBLY BLEU CHEESE, AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING

CALI WEDGE 16.64
ICEBERG TOPPED WITH CHILLED SHRIMP, DICED RED ONION, THOUSAND ISLAND DRESSING, AND CHIVES

CLASSIC CAESAR 12.48
ROMAINE TOSSED WITH HOUSE CAESAR DRESSING, TOPPED WITH CROUTONS AND ROMANO CHEESE

HOUSE 7.28
MIXED GREENS, TOMATOES, CHICKPEAS, OLIVES, CUCUMBERS, ONIONS, AND ROASTED RED PEPPERS

BRUSCHETTA 14.56
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 16.64
SAUTÉED CHERRY PEPPERS, GARLIC, PROSCIUTTO, ESCAROLE AND PARMESAN CRUMB TOPPING

STUFFED CHERRY PEPPERS 16.64
SPICY CHERRY PEPPERS STUFFED WITH HOT SAUSAGE AND SERVED IN MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE

OUR FAMOUS CUTS

ALL CUTS ARE FINISHED WITH MAÎTRE D’ BUTTER AND SERVED WITH VEGETABLE DU JOUR AND SIDE CHOICE OF RED SKIN GARLIC MASHED, BAKED POTATO, FRENCH FRIES, RICE OR PASTA WITH MARINARA SAUCE.

CERTIFIED ANGUS BEEF HOUSE FEATURE 69.68
30-OUNCE BONE-IN RIBEYE

FILET MIGNON 48.88
8-OUNCE CHOICE FILET OF BEEF

CERTIFIED ANGUS BEEF TOP SIRLOIN STRIP 37.44
10-OUNCES OF TENDER AGED SIRLOIN

CERTIFIED ANGUS BEEF DELMONICO 48.88
20-OUNCE RIBEYE

RACK OF LAMB 48.88
ROASTED SHALLOT PORT WINE REDUCTION AND BLEU CHEESE CRUMBLES

VEAL CHOP 47.84
16-OUNCE PREMIUM CHOP

ONE POUND CHOP 33.28
BONE-IN PREMIUM PORK

CERTIFIED ANGUS BEEF PRIME RIB 38.48 49.92
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

CANADIAN FRIES “POUTINE” 14.56
FRENCH FRIES WITH CHEESE CURDS AND DEMI GLAZE

CRAB CAKES 17.68
HOMEMADE CRAB CAKES SERVED WITH SPICY CAJUN REMOULADE

ANGELS ON HORSEBACK 20.80
U8 SHRIMP STUFFED WITH HORSERADISH, WRAPPED IN BACON, AND SERVED WITH HONEY DIJON SAUCE

CALAMARI STEAK 15.60
BREADED AND DEEP FRIED, TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND PARMESAN CHEESE

CRAB STUFFED MUSHROOMS 18.72
SILVER DOLLAR MUSHROOMS STUFFED WITH LUMP CRAB, TOPPED WITH BACON AND BÉCHAMEL SAUCE

SEAFOOD TRIO FOR TWO 38.48
CHILLED JUMBO SHRIMP, LOBSTER, AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE

JUMBO SHRIMP COCKTAIL 18.72
COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.

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

SICILIAN STEAMERS 17.68
ONE DOZEN LITTLE NECK CLAMS, SHALLOTS, GARLIC, CHERRY PEPPERS, AND WHITE WINE, FINISHED WITH DICED TOMATOES AND ASIAGO

STEAK TOPPERS

DANIELLA'S STYLE 5.20
A RICH MUSHROOM DEMI GLAZE

AU POIVRE 5.20
BLACK PEPPER CRUST WITH A RICH DEMI GLAZE

GORGONZOLA 6.24
CARAMELIZED ONION AND CREAMY GORGONZOLA SAUCE

OSCAR 14.56
CRABMEAT WITH ASPARAGUS AND HOLLANDAISE

8-OUNCE LOBSTER TAIL MARKET

GRILLED SHRIMP (5 PIECES) 12.48

BÉARNAISE OR HOLLANDAISE SAUCE 5.20

BROWN SUGAR BOURBON GLAZE 4.16

HOMEMADE TERIYAKI SAUCE 4.16

BLACK AND BLEU 5.20

PORT WINE AND BLEU CHEESE 6.24

SAUTÉED MUSHROOMS 6.24

PLEASE NOTE: PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE, THE PRICES LISTED INCLUDE THE CREDIT CARD FEE. IF PAYING WITH CASH THERE WILL BE A 4% DISCOUNT.

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

TENDERLOIN TIPS 38.48
PAN SEARED AND SIMMERED IN MARSALA, STEWED TOMATO AND BLEU CRUMBLES OVER FETTUCCHINE

FETTUCCHINE ALFREDO 28.08
FETTUCCHINE IN A RICH, CHEESE ALFREDO SAUCE
ADD CHICKEN 6.24 | SHRIMP 11.44

DANIELLA'S RIGGIES 28.08
RIGATONI, BELL PEPPERS AND ONIONS TOSSED IN A SPICY TOMATO CREAM SAUCE
ADD CHICKEN 6.24 | SHRIMP 11.44 | STEAK TIPS 11.44

SEAFOOD ALEXANDER 47.84
SCALLOPS, SHRIMP, AND CRAB MEAT TOSSED WITH FETTUCCHINE IN A RICH, CREAMY ALFREDO SAUCE

SHRIMP SCAMPI 33.28
JUMBO SHRIMP SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER FETTUCCHINE PASTA

LOBSTER FETTUCCHINE 39.52
FRESH LOBSTER MEAT SERVED OVER FETTUCCHINE PASTA IN A WHITE WINE BUTTER GARLIC SAUCE

SHRIMP AND PROSCIUTTO PASTA 37.44
SHALLOTS, PROSCIUTTO, PEAS, AND FETTUCCHINE TOSSED IN RICH WHITE WINE CREAM SAUCE

SEAFOOD CIOPPINO 42.64
LITTLE NECK CLAMS, HADDOCK, SCALLOPS, SHRIMP AND CHERRY PEPPERS, STEWED IN A TOMATO WHITE WINE BROTH OVER FETTUCCHINE

ROMANO CHICKEN 35.36
PAN-SEARED WITH BLISTERED TOMATOES AND SPINACH IN A GARLIC WHITE WINE BROTH OVER FETTUCCHINE. 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

CHICKEN PORTOBELLO 35.36
GRILLED AND STUFFED WITH PORTOBELLO, ROASTED PEPPERS, BASIL PESTO, AND FRESH MOZZARELLA. TOPPED WITH BALSAMIC REDUCTION

PARMESAN
DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA
CHICKEN 34.32 | VEAL CHOP 48.88

MARSALA
PAN-SEARED WITH MUSHROOMS AND MARSALA WINE SAUCE
CHICKEN 35.60 | VEAL CHOP 48.88

FRANCAISE
EGG BATTERED AND PAN-SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE
HADDOCK 33.28 | CHICKEN 35.60 | VEAL CHOP 48.88

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 49.92 | FILET MEDALLIONS 50.96

MAPLE BACON PORK 38.48
ONE-POUND BONE-IN PREMIUM CHOP FINISHED WITH MAPLE BACON JAM

FRENCHED VEAL CHOP 47.84
16-OUNCE TENDER AND JUICY VEAL CHOP TOPPED WITH SAGE AND PROSCIUTTO BROWN BUTTER

POSEIDON ADVENTURE 52.00
TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH A SEARED U-10 SCALLOP AND SHRIMP IN A LOBSTER CREAM SAUCE

STEAK DIANE 42.64
2 PAN-SEARED 4-OUNCE MEDALLIONS SERVED IN BRANDY BORDELAISE

LOBSTER TAIL MARKET
BROILED TO PERFECTION AND SERVED WITH FRESH LEMON AND DRAWN BUTTER

TERIYAKI SALMON 33.28
8-OUNCE CHARGRILLED, ASPARAGUS AND WILD RICE, FINISHED WITH TERIYAKI GLAZE AND GREEN ONIONS

SEA SCALLOPS 39.52
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.