

## DINNER MENU

### APPETIZERS

**DANIELLA'S SAUTÉED GREENS 13**

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

**LOBSTER ROLL MP**

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

**FRIED CALAMARI 16**

LIGHTLY BREADED RINGS AND TENTACLES SERVED WITH HOT CHERRY PEPPER SAUCE

**JUMBO SHRIMP COCKTAIL 16**

COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE

**STEAMED MUSSELS 15**

WHITE WINE, FENNEL AND ROASTED TOMATOES

**SEASONAL OYSTERS 3.5**

SERVED WITH COCKTAIL SAUCE, MIGNONETTE AND A LEMON WEDGE

**CLAMS CROSTINI 16**

PROSCIUTTO, THYME AND ROASTED GARLIC BUTTER

**STUFFED CHERRY PEPPERS 14**

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

**BRUSCHETTA 12**

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

### SOUP AND SALAD

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

**LOBSTER BISQUE 14**

LOBSTER, CREAM AND SHERRY

**FRENCH ONION SOUP 10**

CROSTINI, SWISS, AND PROVOLONE

**HOUSE 6**

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

**CAESAR 9**

ROMAINE, CROUTONS AND ASIAGO TOSSED IN DANIELLA'S CLASSIC CAESAR DRESSING

**GRANNY SMITH AND BLEU 10**

APPLES, CRAISINS, CANDIED WALNUTS, GOAT CHEESE, AND MIXED GREENS TOSSED IN MAPLE CIDER VINAIGRETTE

**CLASSIC WEDGE 9**

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

### PASTA

**LOBSTER GNOCCHI 38**

LOBSTER MEAT, PROSCIUTTO, SHALLOTS, PEAS, PRESERVED LEMON AND LOBSTER CREAM SAUCE

**SEAFOOD BOUILLABAISSÉ 38**

LITTLE NECK CLAMS, MUSSELS, SCALLOPS, COD, AND SHRIMP SAUTÉED IN A ZESTY TOMATO WINE SAUCE OVER LINGUINE

**PASTA ALLE VONGOLE 28**

FIVE LITTLENECKS, CHOPPED CLAMS, SHALLOTS, AND WHITE WINE GARLIC BUTTER, CHOICE OF RED OR WHITE SAUCE WITH LINGUINE

**SCALLOP PAPPARDELLE 33**

IN A GARLIC SUNDRIED TOMATO CREAM SAUCE WITH SPINACH

**SHRIMP BUCATINI AMATRICIANA 30**

SUBTLY SPICY TOMATO SAUCE WITH ONIONS AND PANCETTA

**RIGGIES**

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

**CHICKEN - 28 | SHRIMP - 34**

**BOLOGNESE 28**

BEEF, PORK AND VEAL IN A RED WINE TOMATO SAUCE OVER HOMEMADE PAPPARDELLE PASTA

**CHICKEN PARMESAN 28**

BREADED CHICKEN OVER PAPPARDELLE TOSSED IN HOUSE RED SAUCE FINISHED WITH MOZZARELLA, ROMANO AND BASIL

# ENTRÉES

UNLESS NOTED, ALL ENTRÉES ARE SERVED WITH VEGETABLE DU JOUR AND CHOICE OF REDSKIN GARLIC MASHED, BAKED POTATO, JASMINE RICE OR PASTA WITH MARINARA

## **LOBSTER TAIL MP**

8-OUNCE LOBSTER TAIL FINISHED WITH DRAWN BUTTER

## **ALASKAN KING CRAB LEGS MP**

TWO POUNDS OF STEAMED CRAB LEGS WITH LEMON, DRAWN BUTTER

## **FISH AND CHIPS 26**

DEEP FRIED, BEER BATTERED COD PREPARED ENGLISH-STYLE WITH MIDDLE AGES BEER. PUB FRIES AND COLESLAW

## **PARMESAN CRUSTED HALIBUT 36**

ROMESCO SAUCE OVER JASMINE RICE

## **DIVER SCALLOPS 38**

APPLE GASTRIQUE AND ROASTED BRUSSEL SPROUTS, BUTTERNUT SQUASH, WALNUTS AND BABY SPINACH

## **PAN SEARED SALMON 36**

WITH LUMP CRAB, CITRUS HOLLANDAISE OVER ASPARAGUS RISOTTO

## **MEDITERANIAN SEARED TUNA 35**

WITH EGGPLANT CAPONATA

## **POSEIDON ADVENTURE 48**

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

## **SURF AND TURF MP**

8-OUNCE LOBSTER TAIL WITH GRILLED CHOICE CUT

8OZ FILET MIGNON | 18OZ DELMONICO  
16OZ NY STRIP

## **MAPLE GLAZED CHICKEN BREAST 28**

OVER WILTED SPINACH WITH SWEET POTATO PANCETTA HASH AND CARAMELIZED ONIONS

## **CHICKEN MACKENZIE 28**

GRILLED WITH SUN DRIED TOMATOES, GOAT CHEESE AND BASIL, IN WHITE WINE SAUCE

## **PRIME NEW YORK STRIP MP**

16-OUNCE PRIME STRIP GRILLED AND TOPPED WITH CLASSIC STEAK BUTTER

## **CENTER CUT FILET MIGNON 42**

8-OUNCE FILET TOPPED WITH CLASSIC STEAK BUTTER

## **DELMONICO 43**

18-OUNCE CHOICE RIBEYE TOPPED WITH CLASSIC STEAK BUTTER

## **PRIME RIB 35 46**

SERVED FRIDAY AND SATURDAY. QUEEN OR KING CUT CHOICE PRIME RIB SLOW-ROASTED, WITH A SIDE OF FRENCH ONION AU JUS

## **TOP YOUR STEAK!**

### **TERIYAKI - 4**

### **HOLLANDAISE - 4**

### **BLACK AND BLEÚ - 5**

### **GORGONZOLA - 5**

### **LUMP CRAB GARLIC CREAM SAUCE - 7**

## **SIDES**

### **HAND CUT FRIES 6**

### **RISOTTO 6**

### **HOMEMADE PASTA 5**

### **LOADED GARLIC MASHED**

UPCHARGE - 4 | SIDE - 8

### **ASIAGO PANKO CRUSTED ASPARAGUS 9**

### **MUSHROOMS 8**

### **MAPLE BACON BRUSSELS 12**

PLEASE NOTE: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. WE ARE NOT RESPONSIBLE FOR THE APPEARANCE AND TASTE OF MEATS ORDERED WELL DONE. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. DUE TO THE RAPID INCREASE OF COSTS ASSOCIATED TO ACCEPTING CREDIT CARDS, ALL OF OUR MENU PRICES ARE LISTED AS A CASH DISCOUNT PRICE. WE WILL GLADLY ACCEPT YOUR CREDIT CARD WITH A SMALL 3.75% NON-CASH FEE.