

# 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

**DANIELLA'S HOUSE CHOWDER**

\*AVAILABLE FRIDAY'S ONLY\*  
NEW ENGLAND STYLE CLAM CHOWDER

**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

## 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**

**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

**SEAFOOD TRIO FOR TWO**

CHILLED COLOSSAL U8 SHRIMP, LOBSTER, AND CRABMEAT WITH HOMEMADE COCKTAIL 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

## 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**

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 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

**MARSALA**

PAN-SEARED WITH MUSHROOMS AND RICH WINE SAUCE OVER FETTUCCINE

**FRANCAISE**

EGG BATTERED AND PAN-FRIED, SIMMERED IN LEMON BUTTER WHITE WINE SAUCE OVER FETTUCCINE

**MILANESE**

PAN-FRIED AND TOPPED WITH MIXED GREENS, TOMATOES, ONIONS, AND ASIAGO, TOSSED IN A BALSAMIC ITALIAN VINAIGRETTE

**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.