

DANIELLA'S

STEAKHOUSE

APPETIZERS

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	
CAPRESE	11.44
TOMATOES, FRESH MOZZARELLA, RED ONIONS AND SWEET BASIL DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION	
BRUSCHETTA	12.48
GARLIC-RUBBED CRUSTINI TOPPED WITH FRESH TOMATOES AND BASIL IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE	
STUFFED ARTICHOKE HEARTS	15.60
BREADED, DEEP FRIED ARTICHOKE HEARTS STUFFED WITH SPINACH, MUSHROOMS, KALAMATA OLIVES, AND GOAT CHEESE WITH A ROASTED RED PEPPER AIOLI	
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	
JUMBO SHRIMP COCKTAIL	16.64
COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.	
SEAFOOD TRIO FOR TWO	31.20
CHILLED JUMBO SHRIMP, LOBSTER, AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE	
LOBSTER ROLL	MP
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	

SALAD

HOMEMADE DRESSINGS: ITALIAN, BALSAMIC, RASPBERRY VINAIGRETTE, CREAMY BLEU, HORSERADISH THOUSAND ISLAND, HONEY DIJON AND RANCH. CRUMBLY BLEU ADD 2.86

HOUSE	6.24
MIXED GREENS, TOMATOES, CHICKPEAS, OLIVES, CUCUMBERS, ONIONS AND ROASTED RED PEPPERS	
CLASSIC CAESAR	10.40
ROMAINE TOSSED WITH HOUSE CAESAR DRESSING, TOPPED WITH CROUTONS AND ROMANO CHEESE	
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 THOUSAND ISLAND DRESSING, CHILLED SHRIMP, DICED RED ONION, AND CHIVES	

PASTA

QUATTRO FORMAGGI RAVIOLI	27.04
FOUR ITALIAN CHEESE RAVIOLI SERVED IN A MARINARA SAUCE	
TENDERLOIN TIPS	33.28
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 ADD SHRIMP 8.32	
DANIELLA'S RIGGIES	28.08
RIGATONI, BELL PEPPERS AND ONIONS TOSSED IN A SPICY TOMATO CREAM SAUCE CHICKEN 29.12 SHRIMP 35.36 STEAK TIPS 37.44	
SEAFOOD ALEXANDER	38.48
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	37.44
FRESH LOBSTER MEAT SERVED OVER FETTUCCINE PASTA IN A WHITE WINE BUTTER GARLIC SAUCE	
SEAFOOD CIPPINO	37.44
LITTLE NECK CLAMS, HADDOCK, SCALLOPS, SHRIMP AND CHERRY PEPPERS, STEWED IN A TOMATO WHITE WINE BROTH OVER FETTUCCINE	
HADDOCK ITALIANO	28.08
CHERRY AND BELL PEPPERS WITH ONIONS, SIMMERED IN A STEWED TOMATO WHITE WINE BROTH. BAKED WITH MOZZARELLA AND SERVED OVER FETTUCCINE	

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.

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. WE ARE NOT RESPONSIBLE FOR THE APPEARANCE AND TASTE OF MEATS ORDERED WELL DONE. PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. OUR KITCHEN IS NOT AN ALLERGY-FREE SPACE AND WE WILL BE AS ACCOMMODATING AS POSSIBLE TO BUT, CROSS-CONTAMINATION CAN OCCUR.

ENTREES BELOW 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

OUR FAMOUS CUTS

ALL CUTS SERVED WITH OUR HOUSEMADE MAÎTRE D' BUTTER

HOUSE FEATURE	69.67
50-OUNCE CAB "TEXAS COWBOY" BONE-IN RIBEYE	
FILET MIGNON	45.76
8-OUNCE CHOICE FILET OF BEEF	
DANIELLA'S CHOICE NY STRIP	38.48
16-OUNCE BONE-IN CLASSIC STRIP	
TOP SIRLOIN ANGUS STRIP	35.36
10-OUNCES OF CAB TENDER AGED SIRLOIN	
DELMONICO	46.80
18-OUNCE CHOICE RIBEYE	
RACK OF LAMB	43.68
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	
PRIME RIB	37.44 48.88
QUEEN OR KING CUT CHOICE 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	4.16
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	
OSCAR	10.40
CRABMEAT WITH ASPARAGUS AND HOLLANDAISE	
8-OUNCE LOBSTER TAIL	MARKET
BÉARNAISE OR HOLLANDAISE SAUCE	4.16
BROWN SUGAR BOUBON GLAZE	4.16
HOMEMADE TERIYAKI SAUCE	4.16
BLACK AND BLEU	5.20
PORT WINE AND BLEU CHEESE	5.20
CRISPY ONION STRAWS	5.20

TABLE SIDES

SAUTEED MUSHROOMS	8.32
CREAMED SPINACH WITH CRISPY ONIONS AND ROMANO CHEESE	8.32
ASPARAGUS WITH ASIAGO PANKO CRUST	9.36
MAPLE BACON BRUSSELS	13.52
RISOTTO OF THE DAY	MARKET

ENTREES

PARMESAN

DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA
CHICKEN 32.24 | VEAL CHOP 46.80

MARSALA

PAN-SEARED WITH MUSHROOMS AND MARSALA WINE SAUCE
CHICKEN 32.24 | VEAL CHOP 46.80

FRANCAISE

EGG BATTERED AND PAN-SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE
HADDOCK 28.08 | CHICKEN 32.24 | VEAL CHOP 46.80

PICATTA

PAN-SEARED WITH CAPERS IN A LEMON SAUCE
HADDOCK 28.08 | CHICKEN 32.24 | VEAL CHOP 46.80

MILANESE

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

FRENCHED VEAL CHOP

16-OUNCE TENDER AND JUICY VEAL CHOP TOPPED WITH SAGE AND PROSCIUTTO BROWN BUTTER **45.76**

MEDITERRANEAN CHICKEN

GRILLED CHICKEN, WHITE WINE LEMON BUTTER SAUCE, KALAMATA OLIVES, ROASTED PEPPERS, AND ARTICHOKE OVER WILD RICE WITH GOAT CHEESE CRUMBLES **33.28**

BONELESS CACCIATORE

PAN-SEARED CHICKEN BREAST SIMMERED WITH BELL PEPPERS, ONIONS, MUSHROOMS, AND KALAMATA OLIVES IN A STEWED TOMATO WINE SAUCE. BAKED WITH FRESH MOZZARELLA, SERVED OVER FETTUCCINE **33.28**

STEAK DIANE

PAN-SEARED FILET MEDALLIONS SERVED IN BRANDY BORDELAISE **40.56**

POSEIDON ADVENTURE

TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH A SEARED U-10 SCALLOP AND SHRIMP IN A LOBSTER CREAM SAUCE **48.88**

LOBSTER TAIL

8-OUNCE TAIL BROILED WITH WHITE WINE, GARLIC HERB BUTTER, AND LEMON **MARKET**

SURF AND TURF

8-OUNCE LOBSTER TAIL WITH GRILLED CHOICE CUT **MARKET**

TERIYAKI SALMON

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

SEA SCALLOPS

PAN-SEARED JUMBO DIVER SCALLOPS WITH HERB BUTTER SAUCE **37.44**

BROILED HADDOCK

12-OUNCE HADDOCK FILET BROILED WITH WHITE WINE, GARLIC HERB BUTTER, AND LEMON **28.08**

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.

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. WE ARE NOT RESPONSIBLE FOR THE APPEARANCE AND TASTE OF MEATS ORDERED WELL DONE. PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. OUR KITCHEN IS NOT AN ALLERGY-FREE SPACE AND WE WILL BE AS ACCOMMODATING AS POSSIBLE TO BUT, CROSS-CONTAMINATION CAN OCCUR.