

# DANIELLA'S

## STEAKHOUSE

### APPETIZERS

<b>FRENCH ONION SOUP</b>	<b>10</b>
CROSTINI, SWISS, AND PROVOLONE	
<b>DANIELLA'S SAUTÉED GREENS</b>	<b>13</b>
SAUTÉED CHERRY PEPPERS, GARLIC, PROSCIUTTO, ESCAROLE AND PARMESAN CRUMB TOPPING	
<b>STUFFED CHERRY PEPPERS</b>	<b>14</b>
SPICY CHERRY PEPPERS STUFFED WITH HOT SAUSAGE AND SERVED IN MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE	
<b>SPINACH CON QUESO</b>	<b>14</b>
CREAMY SPINACH AND CHEESE DIP, CORN TORTILLAS	
<b>CANADIAN FRIES "POUTINE"</b>	<b>12</b>
FRENCH FRIES WITH LOCAL CHEESE CURDS AND DEMI GLACE	
<b>CAPRESE</b>	<b>10</b>
TOMATOES, FRESH MOZZARELLA, RED ONIONS AND SWEET BASIL DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION	
<b>BRUSCHETTA</b>	<b>12</b>
GARLIC-RUBBED CRUSTINI TOPPED WITH FRESH TOMATOES AND BASIL IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE	
<b>STUFFED ARTICHOKE HEARTS</b>	<b>15</b>
BREADED, DEEP FRIED ARTICHOKE HEARTS STUFFED WITH SPINACH, MUSHROOMS, KALAMATA OLIVES, AND GOAT CHEESE WITH A ROASTED RED PEPPER AIOLI	
<b>CRAB CAKES</b>	<b>15</b>
HOMEMADE CRAB CAKES SERVED WITH SPICY CAJUN REMOULADE	
<b>ANGELS ON HORSEBACK</b>	<b>18</b>
U8 SHRIMP STUFFED WITH HORSERADISH, WRAPPED IN BACON AND SERVED WITH HONEY DIJON SAUCE	
<b>CALAMARI STEAK</b>	<b>14</b>
BREADED AND DEEP FRIED, TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE AND PARMESAN CHEESE	
<b>CRAB STUFFED MUSHROOMS</b>	<b>16</b>
SILVER DOLLAR MUSHROOMS STUFFED WITH LUMP CRAB, TOPPED WITH BACON AND BÉCHAMEL SAUCE	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>16</b>
COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE.	
<b>SEAFOOD TRIO FOR TWO</b>	<b>28</b>
CHILLED JUMBO SHRIMP, LOBSTER, AND CRABMEAT WITH HOMEMADE COCKTAIL SAUCE	
<b>LOBSTER ROLL</b>	<b>MP</b>
NEW ENGLAND STYLE ROLL, BUTTERED AND TOASTED, SERVED WITH LOBSTER MEAT AND DRAWN BUTTER	
<b>SICILIAN STEAMERS</b>	<b>15</b>
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 2.75**

<b>HOUSE</b>	<b>6</b>
MIXED GREENS, TOMATOES, CHICKPEAS, OLIVES, CUCUMBERS, ONIONS AND ROASTED RED PEPPERS	
<b>CLASSIC CAESAR</b>	<b>10</b>
ROMAINE TOSSED WITH HOUSE CAESAR DRESSING, TOPPED WITH CROUTONS AND ROMANO CHEESE	
<b>CLASSIC WEDGE</b>	<b>10</b>
ICEBERG TOPPED WITH TOMATOES, BACON, CRUMBLY BLEU CHEESE AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING	
<b>CALI WEDGE</b>	<b>14</b>
ICEBERG TOPPED THOUSAND ISLAND DRESSING, CHILLED SHRIMP, DICED RED ONION, AND CHIVES	

### PASTA

<b>QUATTRO FORMAGGI RAVIOLI</b>	<b>26</b>
FOUR ITALIAN CHEESE RAVIOLI SERVED IN A MARINARA SAUCE	
<b>TENDERLOIN TIPS</b>	<b>32</b>
PAN SEARED AND SIMMERED IN MARSALA, STEWED TOMATO AND BLEU CRUMBLES OVER FETTUCCINE	
<b>FETTUCCINE ALFREDO</b>	<b>25</b>
FETTUCCINE IN A RICH, CHEESE ALFREDO SAUCE <b>ADD CHICKEN 6   ADD SHRIMP 8</b>	
<b>DANIELLA'S RIGGIES</b>	<b>26</b>
RIGATONI, BELL PEPPERS AND ONIONS TOSSED IN A SPICY TOMATO CREAM SAUCE <b>CHICKEN 28   SHRIMP 34   STEAK TIPS 36</b>	
<b>SEAFOOD ALEXANDER</b>	<b>37</b>
SCALLOPS, SHRIMP, AND CRAB MEAT TOSSED WITH FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE	
<b>SHRIMP SCAMPI</b>	<b>32</b>
JUMBO SHRIMP SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER FETTUCCINE PASTA	
<b>LOBSTER FETTUCCINE</b>	<b>36</b>
FRESH LOBSTER MEAT SERVED OVER FETTUCCINE PASTA IN A WHITE WINE BUTTER GARLIC SAUCE	
<b>SEAFOOD CIPPINO</b>	<b>36</b>
LITTLE NECK CLAMS, HADDOCK, SCALLOPS, SHRIMP AND CHERRY PEPPERS, STEWED IN A TOMATO WHITE WINE BROTH OVER FETTUCCINE	
<b>HADDOCK ITALIANO</b>	<b>25</b>
CHERRY AND BELL PEPPERS WITH ONIONS, SIMMERED IN A STEWED TOMATO WHITE WINE BROTH. BAKED WITH MOZZARELLA AND SERVED OVER FETTUCCINE	

Please Note: 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. 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.

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

## OUR FAMOUS CUTS

<b>HOUSE FEATURE</b>	<b>59</b>
40-OUNCE "TEXAS COWBOY" BONE-IN RIBEYE STEAK	
<b>FILET MIGNON</b>	<b>42</b>
8-OUNCE CHOICE FILET OF BEEF	
<b>CHOICE ANGUS NY STRIP</b>	<b>37</b>
16-OUNCE BONE-IN CLASSIC STRIP	
<b>TOP SIRLOIN ANGUS STRIP</b>	<b>32</b>
10-OUNCES OF TENDER AGED SIRLOIN	
<b>DELMONICO</b>	<b>43</b>
18-OUNCE CHOICE RIBEYE	
<b>RACK OF LAMB</b>	<b>38</b>
ROASTED SHALLOT PORT WINE REDUCTION AND BLEU CHEESE CRUMBLES	
<b>VEAL CHOP</b>	<b>40</b>
16-OUNCE FRENCHED CHOP	
<b>ONE POUND CHOP</b>	<b>30</b>
BONE-IN PREMIUM PORK	
<b>PRIME RIB</b>	<b>35 46</b>
QUEEN OR KING CUT CHOICE PRIME RIB RUBBED WITH MONTREAL SEASONING, SLOW-ROASTED, AND SERVED WITH A FRENCH ONION AU JUS <b>SERVED FRIDAY AND SATURDAY</b>	

## STEAK TOPPERS

<b>DANIELLA'S STYLE</b>	<b>4</b>
A RICH MUSHROOM DEMI GLAZE	
<b>AU POIVRE</b>	<b>4</b>
BLACK PEPPER CRUST WITH A RICH DEMI GLAZE	
<b>GORGONZOLA</b>	<b>5</b>
CARAMELIZED ONION AND CREAMY GORGONZOLA SAUCE	
<b>OSCAR</b>	<b>10</b>
CRABMEAT WITH ASPARAGUS AND HOLLANDAISE	
<b>8 OUNCE LOBSTER TAIL</b>	<b>MARKET</b>
<b>BÉARNAISE OR HOLLANDAISE SAUCE</b>	<b>4</b>
<b>BROWN SUGAR BOUBON GLAZE</b>	<b>4</b>
<b>HOMEMADE TERIYAKI SAUCE</b>	<b>4</b>
<b>BLACK AND BLEU</b>	<b>5</b>
<b>PORT WINE AND BLEU CHEESE</b>	<b>5</b>
<b>CRISPY ONION STRAWS</b>	<b>5</b>

## TABLE SIDES

<b>SAUTEED MUSHROOMS</b>	<b>8</b>
<b>CREAMED SPINACH WITH CRISPY ONIONS AND ROMANO CHEESE</b>	<b>8</b>
<b>ASPARAGUS WITH ASIAGO PANKO CRUST</b>	<b>9</b>
<b>MAPLE BACON BRUSSELS</b>	<b>13</b>
<b>RISOTTO OF THE DAY</b>	<b>MARKET</b>

## ENTREES

<b>PARMESAN</b>	
DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA <b>CHICKEN 28   VEAL CHOP 40</b>	
<b>MARSALA</b>	
PAN-SEARED WITH MUSHROOMS AND MARSALA WINE SAUCE <b>CHICKEN 30   VEAL CHOP 44</b>	
<b>FRANCAISE</b>	
EGG BATTERED AND PAN-SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE <b>HADDOCK 25   CHICKEN 30   VEAL CHOP 44</b>	
<b>MILANESE</b>	
PAN-FRIED AND TOPPED WITH MIXED GREENS, TOMATOES, ONIONS, AND ASIAGO, TOSSED IN A BALSAMIC ITALIAN VINAIGRETTE <b>CHICKEN 32   PORK 34   VEAL CHOP 44</b> <b>FILET MEDALLIONS 46</b>	
<b>PICATTA</b>	
PAN-SEARED WITH CAPERS IN A LEMON SAUCE <b>HADDOCK 25   CHICKEN 30   VEAL CHOP 44</b>	
<b>FRENCHED VEAL CHOP</b>	<b>42</b>
16-OUNCE TENDER AND JUICY VEAL CHOP TOPPED WITH SAGE AND PROSCIUTTO BROWN BUTTER	
<b>MEDITERRANEAN CHICKEN</b>	<b>30</b>
GRILLED CHICKEN, WHITE WINE LEMON BUTTER SAUCE, KALAMATA OLIVES, ROASTED PEPPERS, AND ARTICHOKE OVER WILD RICE WITH GOAT CHEESE CRUMBLES	
<b>BONELESS CACCIATORE</b>	<b>32</b>
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 FETTUCINE	
<b>STEAK DIANE</b>	<b>36</b>
PAN-SEARED FILET MEDALLIONS SERVED IN BRANDY BORDELAISE	
<b>POSEIDON ADVENTURE</b>	<b>45</b>
TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH A SEARED U-10 SCALLOP AND SHRIMP IN A LOBSTER CREAM SAUCE	
<b>LOBSTER TAIL</b>	<b>MARKET</b>
8-OUNCE TAIL BROILED WITH WHITE WINE, GARLIC HERB BUTTER, AND LEMON	
<b>SURF AND TURF</b>	<b>MARKET</b>
8-OUNCE LOBSTER TAIL WITH GRILLED CHOICE CUT	
<b>TERIYAKI SALMON</b>	<b>32</b>
CHARGRILLED 8-OUNCE FILET OVER ASPARAGUS AND WILD RICE, FINISHED WITH TERIYAKI GLAZE AND GREEN ONIONS	
<b>SEA SCALLOPS</b>	<b>36</b>
PAN-SEARED JUMBO DIVER SCALLOPS WITH HERB BUTTER SAUCE	
<b>BROILED HADDOCK</b>	<b>25</b>
12-OUNCE HADDOCK FILET BROILED WITH WHITE WINE, GARLIC HERB BUTTER, AND LEMON	

Please Note: 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. 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.