

APPETIZERS

SOUP DU JOUR

CUP \$2.95

CROCK \$3.95

FRENCH ONION SOUP

SHERRIED ONIONS IN A RICH BEEF BROTH, TOPPED WITH CROUTONS, MELTED PROVOLONE AND SWISS. \$4.95

CALAMARI STEAK

BREADED, DEEP FRIED, AND TOPPED WITH A WHITE WINE, LEMON BUTTER SAUCE AND PARMESAN CHEESE. \$8.95

CRAB CAKES

OUR HOMEMADE CRAB CAKES ARE SERVED WITH OUR SPICY CAJUN REMOULADE SAUCE. \$8.95

LITTLE NECK CLAMS

STEAMED TO PERFECTION IN DRAWN HERBED GARLIC BUTTER. \$9.95

JUMBO SHRIMP COCKTAIL

SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE. \$8.95

JUMBO LUMP CRABMEAT COCKTAIL

JUMBO LUMP CRABMEAT SERVED WITH HOMEMADE COCKTAIL SAUCE. \$11.95

ANGELS ON HORSEBACK

SHRIMP STUFFED WITH HORSERADISH, WRAPPED IN BACON, AND SERVED WITH OUR HONEY DIJON SAUCE. \$ 9.95

STUFFED ARTICHOKE HEARTS

ARTICHOKE HEARTS WITH A CRAB STUFFING ARE BREADED, DEEP FRIED, AND SERVED WITH OUR SPICY HOMEMADE COCKTAIL SAUCE. \$7.95

SPINACH CON QUESO

HOMEMADE CREAMY SPINACH AND CHEESE DIP SERVED WITH FRESH CORN TORTILLAS. \$8.95

STUFFED CHERRY PEPPERS

SPICY CHERRY PEPPERS ARE STUFFED WITH HOT SAUSAGE AND SERVED IN MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE. \$7.95

SAUTÉED GREENS.

SAUTÉED CHERRY PEPPERS, GARLIC, PROSCIUTTO, ESCAROLE AND PARMESAN CRUMB TOPPING. \$7.95

LOBSTER ROLL

NEW ENGLAND STYLE ROLL, BUTTERED AND TOASTED, SERVED WITH DRAWN BUTTER AND FRESH LOBSTER MEAT. \$10.95

TOMATO PARMESAN

BREADED, DEEP FRIED, AND FINISHED WITH MARINARA SAUCE AND MOZZARELLA CHEESE. \$7.95

BRUSCHETTA

GARLIC RUBBED CRUSTINI IS TOPPED WITH FRESH TOMATOES, BASIL AND RED ONION, IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE. \$7.95

CANADIAN FRIES "POUTINE"

FRENCH FRIES TOPPED WITH CHEESE CURDS AND GRAVY. \$7.95

SALADS

HOMEMADE DRESSINGS: ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, CREAMY BLEU, HORSERADISH THOUSAND ISLAND, HONEY DIJON, AND RANCH. CRUMBLY BLEU ADD .85

HOUSE SALAD

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

THE FOLLOWING SALADS ARE AVAILABLE IN PLACE OF THE HOUSE SALAD WHICH IS SERVED WITH ENTREES:

CLASSIC CAESAR

CRISP ROMAINE TOSSED WITH ROMANO CHEESE, GARLIC CROUTONS AND CREAMY CAESAR DRESSING. ADD \$2.95

ICEBERG WEDGE WITH TOMATO

A CRISP WEDGE OF ICEBERG LETTUCE TOPPED WITH TOMATOES, BACON, CRUMBLED BLEU CHEESE AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING. ADD \$2.95

CAPRESE SALAD

VINE RIPENED TOMATOES ARE TOPPED WITH FRESH MOZZARELLA, RED ONIONS, BASIL AND DRIZZLED WITH BALSAMIC REDUCTION. ADD \$4.95

*Prices subject to change without notice

DANIELLA'S...FAMOUS FOR STEAKS

THE BUTCHER BLOCK

AT DANIELLA'S WE ARE PROUD TO BE AN INDEPENDENTLY-OWNED STEAKHOUSE. WE ARE EXTREMELY PASSIONATE ABOUT OUR BEEF! JUICY, TENDER AND FLAVOR ARE THE CHARACTERISTICS FOR WHICH A CUT OF BEEF IS ESTEEMED. OUR HAND SELECTED, HAND CUT BEEF SETS AN INDUSTRY STANDARD FOR QUALITY AND CENTER OF THE PLATE PRESENTATION EVERY TIME.

ENJOY... WITH OUR HIGHEST RECOMMENDATIONS!

SERVED WITH VEGETABLE DU JOUR, HOUSE SALAD AND FRESH BREAD. CHOOSE FROM RED SKIN GARLIC MASHED, BAKED POTATO, RISOTTO OR PASTA TO COMPLETE YOUR DISH.

ALL STEAKS ARE TOPPED WITH MATRE D' BUTTER

HOUSE FEATURE

32 OUNCE "TEXAS COWBOY" BONE IN RIBEYE STEAK. \$33.95

FILET MIGNON

8 OUNCE CHOICE FILET OF BEEF, COOKED TO PERFECTION. \$24.95

CERTIFIED ANGUS SIRLOIN STRIP

10 OUNCES OF TENDER PRIME SIRLOIN. \$22.95

DELMONICO

OUR FAMOUS 20 OUNCE DELMONICO IS HAND CUT FROM OUR TENDER SLOW ROASTED ULTRA CHOICE PRIME RIB AND GRILLED THE WAY YOU LIKE IT. \$28.95

NY STRIP

A 14 OUNCE CLASSIC STRIP IS GRILLED TO PERFECTION. \$23.95

STEAK DIANNE

PAN SEARED FILET Tournedos served in our famous brandy bordelaise. \$23.95

PRIME RIB

OUR ULTRA CHOICE PRIME RIB IS RUBBED WITH MONTREAL SEASONING, SLOW ROASTED TO TENDER, JUICY PERFECTION AND DRAPED IN A FRENCH ONION AU JUS.

14 OUNCES \$23.95 20 OUNCES \$28.95

RACK OF LAMB

HERB CRUSTED RACK OF LAMB IS SERVED WITH ROSEMARY DEMI GLAZE. \$25.95

FRENCHED VEAL CHOP

OUR 16 OUNCE VEAL CHOP IS TENDER, JUICY AND GRILLED TO PERFECTION. TOPPED WITH A SAGE, PROSCIUTTO BROWN BUTTER SAUCE. \$31.95

DANIELLA'S TOPPERS - CREATE YOUR OWN ADVENTURE IN FLAVORS

ENCHANCE ANY OF THE ABOVE STEAKS WITH ONE OF OUR CHEF'S SPECIALTY TOPPINGS

POSEIDON ADVENTURE- TOPPED WITH BROILED SCALLOPS, SHRIMP AND LOBSTER CREAM SAUCE. \$5.95

OSCAR- FRESH CRAB MEAT TOPPED WITH ASPARAGUS SPEARS AND HOLLANDAISE SAUCE. \$4.95

AU POIVRE- A CRACKED BLACK PEPPER CRUST WITH A RICH DEMI GLAZE. \$1.95

GORGONZOLA- CARAMELIZED ONION AND CREAMY GORGONZOLA SAUCE. \$1.95

TERIYAKI- HOMEMADE TERIYAKI SAUCE. \$1.95

DANIELLA'S STYLE- MUSHROOM DEMI GLAZE. \$1.95

BERNAISE OR HOLLANDAISE SAUCE. \$1.95

CRISPY ONION STRAWS. \$1.95

À LA CARTE SIDES

4 OUNCE LOBSTER TAIL. \$10.95

SAUTÉED GREENS. \$6.95

ONION RINGS. \$6.95

ASPARAGUS. \$6.95

SAUTÉED MUSHROOMS. \$5.95

WHEN ORDERING PLEASE CONSIDER...

RARE: DARK RED COOL CENTER **MEDIUM RARE:** RED THROUGHOUT WARM CENTER

MEDIUM: PINK WITH A BIT OF RED IN THE CENTER **MEDIUM WELL:** BROWN WITH A BIT OF PINK IN THE CENTER

WELL: BROWN THROUGHOUT HEAVILY CHARRED

* WE ARE NOT RESPONSIBLE FOR THE APPEARANCE AND TASTE OF MEATS ORDERED WELL DONE

LIFE IS SHORT, ORDER DESSERT

DANIELLA'S PASTA

ALL OF OUR PASTA DISHES ARE SERVED WITH A HOUSE SALAD AND FRESH BREAD.

HOUSE SPECIALTY "LOBSTER ALA ANGEL HAIR PASTA"

FRESH LOBSTER MEAT TOPS A BED OF ANGEL HAIR PASTA IN A WHITE WINE BUTTER GARLIC SAUCE. \$26.95

SEAFOOD ALEXANDER

SCALLOPS, SHRIMP, AND CRAB ARE TOSSED WITH FETTUCCINE IN A RICH, CREAMY ALFREDO SAUCE. \$23.95

CHICKEN PENNE

TENDER CHICKEN, ROASTED RED PEPPERS AND PENNE ARE TOSSED IN OUR TRADITIONAL VODKA SAUCE. \$18.95

SHRIMP AND PENNE

JUMBO SHRIMP AND PENNE PASTA ARE TOSSED IN OUR FAMOUS VODKA SAUCE. \$20.95

SHRIMP SCAMPI

SAUTÉED IN A GARLIC, WHITE WINE BUTTER SAUCE, SERVED OVER ANGEL HAIR PASTA. \$20.95

FETTUCCINE ALFREDO

AL DENTE FETTUCCINE IS TOSSED IN A RICH, CREAMY ALFREDO SAUCE. \$16.95

ADD CHICKEN \$4.00/ADD SHRIMP \$5.00

LOBSTER RAVIOLI

LOBSTER FILLED RAVIOLI TOPPED WITH DICED SHRIMP AND CRABMEAT, A CREAM TARRAGON SAUCE WITH FRESH BASIL AND CHOPPED TOMATOES. A UNIQUE HOUSE SPECIALTY. 23.95

RAVIOLI

CHEESE RAVIOLI IN A SUNDRIED TOMATO CREAM SAUCE. \$18.95

CHICKEN AND VEAL

SERVED WITH VEGETABLE DU JOUR, HOUSE SALAD, AND FRESH BREAD. CHOOSE FROM RED SKIN GARLIC MASHED, BAKED POTATO, RISOTTO, OR PASTA TO COMPLETE YOUR DISH.

PARMESAN

DEEP FRIED AND TOPPED WITH HOMEMADE MARINARA AND MELTED MOZZARELLA.

CHICKEN \$17.95 VEAL \$20.95

MARSALA

FRESH SAUTÉED MUSHROOMS WITH PROSCIUTTO, DEMI GLAZE AND MARSALA WINE.

CHICKEN \$17.95 VEAL \$20.95

FRANCAISE

EGG BATTERED AND PAN SEARED, SERVED IN A RICH LEMON BUTTER WHITE WINE SAUCE.

CHICKEN \$17.95 VEAL \$20.95

PICATTA

PAN SEARED IN A LEMON SAUCE WITH CAPERS AND MUSHROOMS.

CHICKEN \$17.95 VEAL \$20.95

BRIE AND BASIL

A CREAMY BRIE AND BASIL SAUCE WITH WHITE WINE.

CHICKEN \$18.95 VEAL \$20.95

OSCAR

SAUTÉED AND TOPPED WITH ASPARAGUS SPEARS, FRESH CRAB MEAT, AND HOLLANDAISE SAUCE.

CHICKEN \$19.95 VEAL \$21.95

FROM THE SEA

SERVED WITH VEGETABLE DU JOUR, HOUSE SALAD, AND FRESH BREAD. CHOOSE FROM RED SKIN GARLIC MASHED, BAKED POTATO, RISOTTO, OR PASTA TO COMPLETE YOUR DISH.

AHI TUNA

SESAME CRUSTED AND PAN SEARED SERVED WITH SRIRACHA AND WASABI CREAM SAUCE. \$22.95

CARIBBEAN SHRIMP

SAUTÉED SHRIMP IN A SPICY CAPTAIN MORGAN JERK SAUCE. \$19.95

LOBSTER TAIL

BROILED TO PERFECTION AND SERVED WITH FRESH LEMON AND DRAWN BUTTER. MARKET PRICE

LOBSTER ROMAN

LOBSTER TAIL COATED WITH SEASONED BREAD CRUMBS THEN BAKED IN LEMON, BUTTER, AND WHITE WINE, TOPPED WITH ASIAGO CHEESE. MARKET PRICE

SURF AND TURF

8 OUNCE LOBSTER TAIL WITH 8 OUNCE GRILLED FILET MIGNON OR 10OZ PRIME RIB. MARKET PRICE

SEA SCALLOPS

BROILED JUMBO DIVER SCALLOPS WITH BUTTER, LEMON AND WHITE WINE. \$21.95

FRIED SCALLOPS

JUMBO DIVER SCALLOPS BREADED WITH JAPANESE PANKO BREADCRUMBS AND DEEP FRIED. \$22.95

FRIED HADDOCK

FRESH HADDOCK PANKO CRUSTED AND FRIED. \$16.95

HADDOCK FRANCAISE

FRESH HADDOCK EGG BATTERED AND PAN SEARED TO A GOLDEN BROWN, TOPPED WITH A LEMON BUTTER WHITE WINE SAUCE. \$17.95