

## — APPETIZERS —

### **CRISPY ARTICHOKE HEARTS\***

Garlic hollandaise 12

### **SPICY BARBECUED PRAWNS\***

Sautéed New Orleans-style 13

### **DUNGENESS CRAB LEGS\***

Dijon mustard sauce 19

### **BACON WRAPPED SCALLOPS\***

Grilled, Sambuca butter sauce 17

### **OYSTERS ON THE HALF SHELL\***

Served raw, horseradish-chili sauce 16

### **CRISPY FRIED CALAMARI**

Spicy cocktail sauce, lemon aioli 13

### **FILET MIGNON STEAK STRIPS\***

Glazed with teriyaki sauce, sesame seeds 16

### **JUMBO GULF PRAWN COCKTAIL\***

Avocado, spicy cocktail sauce 16

### **DANIEL'S POPCORN SHRIMP**

Sriracha chili sauce, lemon aioli 14

### **SEARED AHI TUNA\***

Avocado, wasabi, ponzu vinaigrette 15

### **CHILLED APPETIZER PLATTER**

Oysters on the half shell, Dungeness crab legs, jumbo gulf prawn cocktail 48

### **HOT APPETIZER PLATTER**

Artichoke hearts, spicy barbecued prawns, teriyaki steak strips 39

## — SOUP & SALADS —

### **FRENCH ONION SOUP**

A tureen of caramelized sweet onions, shallots, sherry, with three cheeses over a toasted crostini 9

### **CLAM CHOWDER**

Creamy Northwest-style 7 / 9

### **SEASONAL GREENS SALAD**

Choice of dressing: house, Maytag bleu cheese, garlic ranch, thousand island 8

### **HOUSE SPECIAL CAESAR SALAD**

Hearts of romaine, grated Reggiano parmesan, garlic herb croutons 9

### **LOBSTER BISQUE**

Made from scratch with shell stock, cream and sherry 10 / 12

### **SPINACH PECAN SALAD**

Mushrooms, chopped egg, spiced pecans, warm bacon dressing 9

### **DANIEL'S BLEU CHEESE SHRIMP SALAD**

Maytag bleu cheese, hearts of palm, chopped egg, tomato 9

### **WEDGE SALAD**

Iceberg lettuce, tomato, Maytag bleu cheese dressing, bacon bits, chives 9

## — SPECIALTIES —

### **SEAFOOD SPECIALS**

Daniel's takes great pride in serving the finest quality fresh fish and seafood available. Your server will explain tonight's offerings and preparations.

### **LOBSTER CLUB SALAD\***

Crisp greens, avocado, tomato, bacon, spiced pecans, club dressing 28

### **JUMBO PRAWNS PASTA\***

Sautéed prawns, garlic mushrooms, white wine, capellini pasta 29

### **PAN-ROASTED GARLIC CHICKEN**

Free-range half chicken, garlic and rosemary butter, garlic mashed potatoes 30

### **LOBSTER TAIL\***

Wild caught Atlantic Lobster tail, oven-baked Daniel's style  
9 oz. 49

### **USDA PRIME FILET MIGNON AND LOBSTER TAIL\***

USDA Prime Filet Mignon (8 oz.) and oven-baked lobster tail (9 oz.) 89

*\*Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness.*

**Chef Todd Leggett**

**General Manager Victoria Antilla**

# PRIME STEAKS & CHOPS\*



We serve only "USDA PRIME" steaks and prime rib,  
the finest grade available in the U.S.

They are specially selected from the top 2% of all  
corn-fed beef produced in the U.S. Broiled at over 1800°,  
each steak is flash-seared to lock in the full flavor.



*All steaks, chops and prime rib served with Daniel's garlic mashed potatoes or jumbo baked potato.*

## FILET MIGNON 8 oz.

Center cut, the most tender of all 48

**DANIEL'S CUT FILET MIGNON 12 oz.** 56

**NEW YORK 12 oz.** 47

**DANIEL'S DELMONICO 20 oz.**

*Bone-in New York* 59

**PORTERHOUSE 24 oz.**

A *bone-in* cut from the short loin with the  
tenderness of the Filet Mignon and the  
marbling and flavor of the New York 62

## RIB-EYE 16 oz.

Richly marbled with intense flavors 49

**DANIEL'S CUT RIB-EYE 30 oz.**

Specialty cut, *bone-in* 65

**PROVIMI VEAL RIB CHOP 17 oz.**

Pan-roasted, steakhouse style 48

**DOUBLE CUT LAMB CHOPS**

Grilled, rosemary-marinaded, with  
red pepper jelly 45

**PORK RIB CHOP 17 oz.**

Natural Oregon pork rib chop,  
pan-seared, roasted shallot thyme butter 32

### USDA PRIME - PRIME RIB

Slowly-roasted to medium-rare, carved to order,  
creamed horseradish sauce

**12 oz.** 39      **16 oz.** 49

*Available on Friday and Saturday only*

### STEAK COOKING GUIDELINES

**RARE:** Red throughout, cool center

**MEDIUM RARE:** Red center, warm

**MEDIUM:** Pink center

**MEDIUM WELL:** Slightly pink center

**WELL DONE:** Broiled throughout, no pink

### STEAK TOPPINGS

Béarnaise sauce\*, Maytag bleu cheese,  
or Peppercorn brandy sauce 5

**DANIEL'S SIGNATURE OSCAR STYLE**

Asparagus, Dungeness crab and  
Béarnaise sauce\* 12

# VEGETABLES & SIDES

*Serves two or more*

## CREAMED SPINACH

With bacon and onions 9

## FRESH STEAMED ASPARAGUS\*

*(Available Seasonally)*

Garlic hollandaise 10

## THICK-CUT TRUFFLE FRIES

Romano cheese, fresh herbs,  
white truffle oil 8

## FRESH SEASONAL VEGETABLE

Market Price

## BROILED MUSHROOMS

Olive oil-balsamic marinade 9

## LOBSTER MASHED POTATOES\*

Whipped mashed potatoes  
with bacon, chives, lobster meat 11

### VEGETARIAN MENU AVAILABLE

*Ask your server for our new Chef inspired menu.*

\* Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness.