

— APPETIZERS —

CRISPY ARTICHOKE HEARTS*

Garlic hollandaise 12

SPICY BARBECUED PRAWNS*

Sautéed New Orleans-style 13

DUNGENESS CRAB LEGS

Dijon mustard sauce 19

DANIEL'S POPCORN SHRIMP

Sriracha chili sauce, lemon aioli 14

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

BACON WRAPPED ALASKAN WEATHERVANE SCALLOPS*

Grilled, Sambuca butter sauce 17

SEARED AHI TUNA*

Avocado, wasabi, ponzu vinaigrette 15

STEAK TARTARE*

Serves Two

Served with traditional accompaniments
and mesquite grilled crostini 18

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
13 oz. 59

USDA PRIME FILET MIGNON AND LOBSTER TAIL*

USDA Prime Filet Mignon (8 oz.) and oven-baked lobster tail (13 oz.) 99

**Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness. 11/29/11*

Chef Mike Dremann

General Manager Bob Cramer

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-marinated, 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

limited availability

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

12 oz. 39 16 oz. 49

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.

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