

Daniel's GRILL

www.danielsgrillrestaurant.com

Appetizers

Soup of the Day 3.99

French Onion 4.99

Seafood Sampler

Portuguese shrimp, fried calamari
and crab cakes 16.99

Portuguese Style Shrimp

Sautéed with garlic, white wine, fresh herbs
and spices 11.99

Pan-Seared Crab Cakes

Served with Cajun Remoulade 10.99

Fried Calamari

Served with Marinara Sauce 10.99

Pork Pot Stickers

Served with a fresh ginger, garlic,
soy dipping sauce 8.99

Brie & Almond Quesadilla

Drizzled with Chipotle Raspberry Sauce 9.99

Chicken Wings

Served with Bleu Cheese Dressing
and celery 8.99

Nachos

Tortilla chips, Jack-Cheddar cheese, salsa, sour cream,
guacamole, diced tomato, scallions and jalapeño slices 8.99

Add Chicken or Chili 4.49

Salads

Add to any salad

Grilled or Cajun chicken 4.49

Grilled shrimp, fried calamari,
Cajun grouper, grilled steak 6.49

House Salad

Mixed field greens, cucumbers,
grape tomatoes and red onion 3.99

Iceberg Wedge

With diced tomatoes, crumbled bacon,
creamy & crumbly bleu cheese 5.49

Caesar Salad

Romaine hearts, parmesan cheese, and crispy
garlic herb croutons tossed with our traditional
Caesar Dressing. Large 7.99 Small 4.99

Spinach Salad

Red grapes, goat cheese, toasted almonds,
and red onion topped with fat free

Raspberry Vinaigrette.

Large 7.99 Small 4.99

Hearts of Romaine

Crumbled bacon, roasted red peppers, diced
tomatoes, parmesan cheese and croutons

with Parmesan Peppercorn dressing.

Large 8.99 Small 5.99

Grilled Flat Iron Steak Salad

Mixed field greens, caramelized onions, grape
tomatoes, and crumbly bleu cheese tossed

with Balsamic Vinaigrette 13.99

Pan-Seared Salmon Salad

Mixed field greens, roasted red peppers, capers, grape tomatoes
and cucumbers tossed with Creamy Dill Dressing 13.99

Sandwiches

Served with Sweet Potato Fries, French Fries or House Salad

Cajun Grouper

On ciabatta with citrus aioli, mixed field greens and tomato 10.99

Pan-Seared Crab Cake

On a kaiser roll with lettuce, tomato and cajun remoulade 11.99

Reuben

Corned beef or roast turkey with sauerkraut, fontina cheese, and 1000 Islands dressing on grilled marble rye 8.99

Grilled Portobello & Eggplant

Served on rosemary focaccia with smoked gouda cheese and sundried tomato pesto 7.99

Roast Beef

On a baguette with sautéed peppers and onions, provolone cheese and creamy horseradish sauce 8.99

Grilled Chicken Breast

On focaccia with fresh arugula, roasted red peppers, caramelized onions and basil pesto mayonnaise 8.99

Roast Turkey Club

On ciabatta with apple smoked bacon, dill havarti cheese, mayonnaise, tomato and mixed field greens 8.99

Panini's

Served on sourdough with house-made Potato Chips, House Salad or Soup of the Day

Whole 8.99 Half 6.99

Roast Turkey

With artichoke cheese spread, roasted red peppers and spinach

Roast Beef

With garlic herb cheese, tomato and arugula

Burgers

Served with Sweet Potato Fries, French Fries or House Salad

Black Angus Burger

On a kaiser roll with lettuce, tomato and red onion 8.49

Western Black Angus

Cheddar, bacon, shoestring onions, and BBQ sauce 9.99

Salmon Burger

Lettuce, tomato, red onion, topped with citrus aioli 9.99

TOPPINGS

.75

Guacamole

Mushrooms

Caramelized Onions

Jalapeños

Sautéed Peppers

Bacon 1.00

CHEESE

1.00

Dill Harvarti

Fontina

Provolone

Cheddar

Blue

American

Smoked Gouda

Garlic & Herb

Pizza

Margherita

Sliced tomatoes, basil pesto, fresh mozzarella and parmesan cheese 9.99

Make Your Own

Choose your sauce, cheese and up to four toppings 10.99

Toppings:

Pepperoni	House-made sausage
Grilled or Cajun chicken	Bacon
Sautéed Mushrooms	Roasted Red Peppers
Caramelized Onions	Fresh Spinach
Fresh Arugula	Kalamata Olives
Sun-dried Tomatoes	Diced Tomatoes
Artichoke Hearts	Jalapeños

Sauce:

Marinara
Olive Oil & Garlic
Basil Pesto
Creamy Pink Vodka

Cheese:

Fresh Mozzarella
Aged Mozzarella
Goat Cheese

Pasta

Farfalle A la Daniel

Grilled chicken, andouille sausage, Taso ham, roasted red peppers, and onions in a cajun cream sauce with fresh basil and parmesan cheese 12.99

Fettucini Alfredo

With roasted red peppers and sautéed mushrooms 10.99
Add grilled or Cajun chicken 4.49
Add grilled shrimp 6.49

Entrées

Served with choice of Garlic Smashed Potatoes or House Rice and Fresh Vegetables

Broiled Haddock

Seasoned crumb topping and lemon butter sauce 14.99

Pan-Seared Salmon

Drizzled with aged balsamic, citrus, honey glaze or walnut crusted with Grand Marnier Cream Sauce 14.99

Pot Roast

With sweet onion gravy 13.99

Grilled Sirloin Steak

On garlic ciabatta with blue cheese merlot demi-glace or creamy garlic herb cheese, topped with crispy shoestring onions 16.99

Parmesan Crusted Chicken Breast

With sage, shallot butter sauce 12.99