

— APPETIZERS —

CRISPY ARTICHOKE HEARTS*

Garlic hollandaise 11

SPICY BARBECUED PRAWNS*

Sautéed New Orleans-style 14

DUNGENESS CRAB LEGS

Dijon mustard sauce 17

BACON WRAPPED SCALLOPS*

Grilled, Sambuca butter sauce 16

OYSTERS ON THE HALF SHELL*

Served raw, horseradish-chili sauce 15

CRISPY FRIED CALAMARI

Spicy cocktail sauce, lemon aioli 13

PRIME 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 15

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,
prime teriyaki steak strips 40

— SOUP & SALADS —

FRENCH ONION SOUP

Caramelized sweet onions, shallots, sherry,
with three cheeses over a toasted crostini 8

CLAM CHOWDER

Creamy Northwest-style 6 / 8

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 9 / 11

SPINACH PECAN SALAD

Mushrooms, chopped egg, spiced pecans,
warm bacon dressing 8

DANIEL'S BLEU CHEESE SHRIMP SALAD

Maytag bleu cheese, hearts of palm,
chopped egg, tomato 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 27

PAN-ROASTED GARLIC CHICKEN

Free-range half chicken,
garlic and rosemary butter,
Yukon Gold mashed potatoes 28

LOBSTER TAIL*

Australian Rock Lobster tail,
oven-baked Daniel's style
9 oz. 56

USDA PRIME FILET MIGNON AND LOBSTER TAIL*

USDA Prime Filet Mignon (8 oz.) and oven-baked lobster tail (9 oz.) 95

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

Chef Todd Leggett

General Manager Cory Strobaugh

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 Yukon Gold mashed potatoes or jumbo baked potato.

FILET MIGNON 8 oz.

Center cut, the most tender of all 45

DANIEL'S CUT FILET MIGNON 13 oz. 55

NEW YORK 12 oz. 44

DANIEL'S DELMONICO 20 oz.

Bone-in New York 54

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 58*

RIB-EYE 14 oz.

Richly marbled with intense flavors 40

DANIEL'S CUT RIB-EYE 27 oz.

Specialty cut, bone-in 60

PROVIMI VEAL RIB CHOP 17 oz.

Pan-roasted, steakhouse style 46

DOUBLE CUT LAMB CHOPS

*Grilled, rosemary-marinaded, with
red pepper jelly 42*

PORK RIB CHOP 17 oz.

*Natural Oregon pork rib chop,
pan-seared, roasted shallot thyme butter 29*

USDA PRIME - PRIME RIB

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

12 oz. 36

16 oz. 46

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*

Seasonal, garlic hollandaise 10

THICK-CUT TRUFFLE FRIES

*Romano cheese, fresh herbs,
white truffle oil 8*

FRESH STEAMED BROCCOLINI*

Garlic hollandaise 8

BROILED MUSHROOMS

Olive oil-balsamic marinade 9

LOBSTER MASHED POTATOES*

*Whipped mashed potatoes
with bacon, chives, lobster meat 11*

NEIGHBORHOOD NIGHTS

*In celebration of our 30th Anniversary,
on Monday and Tuesday nights we
are offering a selection of five entrées
for under \$30.*

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