

APPETIZERS

BACON WRAPPED SCALLOPS

Served over lentils with a touch of beurre blanc sauce

18

JUMBO LUMP CRAB CAKE

Served on a bed of corn relish with lemon beurre blanc sauce

15

SHRIMP COCKTAIL

Accompanied with horse radish cocktail sauce

18

BEEF CARPACCIO

Thin sliced filet mignon with crispy cappers, baby arugula, parmesan cheese, and balsamic glazed

14

AVOCADO PANCAKES

Topped with colossal crabmeat and finished with beurre blanc sauce

10

FRIED CALAMARI

Served with fresh marinara sauce

12

TUNA CRAB MANGO TOWER

Sliced mango, avocado, cucumbers and soy lime vinaigrette

18

SEAFOOD TOWER

Maine Lobster, Colossal shrimp and Crabmeat

MP

SEARED AHI TUNA

Complemented with soy sake mustard sauce

14

BEEF RAVIOLI PASTA

Stuffed with braised short ribs, topped with shiitake mushrooms and cream sherry wine sauce

12

SOUPS

LOBSTER BISQUE

9

FRENCH ONION

8

SOUP OF THE DAY

7

SALADS

DARIO'S SALAD

Chopped spinach, cucumbers, hearts of palm, tomatoes, avocado, red onions, bleu cheese crumbles and tossed in a red wine vinaigrette

8

PEAR & APPLE SALAD

Mixed baby greens, sliced apples, pears, gorgonzola cheese and raspberry vinaigrette

8

CLASSIC CAESAR SALAD

Crispy hearts of romaine lettuce with garlic croutons, homemade Caesar dressing and topped with parmesan cheese

8

SIGNATURE WEDGE SALAD

Wedge of Iceberg lettuce with tomatoes, red onions, scallions, bacon, blue cheese crumble and dressing

9

TOMATO CAPRESE

Beefsteak tomatoes, mozzarella, extra virgin olive oil, fresh basil and Kalamata olives

8

TEXAS SALAD

Boston romaine lettuce, black beans, roasted corn, red onions, sliced avocado, bacon and feta cheese tossed in a honey lime vinaigrette

9

Add Chicken to any salad 4

Add 2 Jumbo Shrimp to any salad 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRIME STEAK & CHOP SELECTIONS

CLASSIC FILET MIGNON	8oz / 33	12oz / 43
DARIO'S FILET MIGNON	8oz / 39	12oz / 49
Bacon wrapped filet topped with Crabmeat & Malbec Demi – Glaze		
TRIO – FILET		12oz / 47
Cajun w/shrimp / Gorgonzola / au-poivre style		

NEW YORK STRIP (16OZ)	39	BONELESS RIBEYE (16OZ)	39
BONE IN RIBEYE (22OZ)	49	LAMB CHOP (14OZ)	32
KANSAS CITY STRIP (16OZ)	48	VEAL CHOP (14OZ)	49
T – BONE (16OZ)	42	PORK CHOP (16OZ)	24

ADDITIONS

3 PEPPER CORN	3	OSCAR STYLE	7
AU POIVRE	3	COFFEE CRUSTED	4
GORGONZOLA	3	CAJUN W/SHRIMP	7

SEAFOOD

GRILLED GULF RED SNAPPER

Topped with crab meat, capers, tomatoes and lemon butter sauce. Accompanied with broccoli and whipped potatoes

28

PAN-SEARED TUNA STEAK

Served on a bed of spinach with ponzu sauce

24

FEDELINI PASTA

Served with lump crab meat, chives and Bianco sauce

25

LINGUINE PESCATORE

Extra virgin olive oil, garlic, crab meat, shrimp and calamari tossed in a Pomodoro sauce

25

PAN-SEARED HALIBUT

Served with asparagus and mango cognac sauce

MP

PECAN CRUSTED RED SNAPPER

Served with green beans, jumbo shrimp and white wine sauce

28

GRILLED ATLANTIC SALMON

Served with risotto Nero, green beans and white wine sauce

22

FRIED SHRIMP

Served with onion rings and French fries

22

STEAMED LOBSTER TAIL PASTA

Served with crawfish tails, mushrooms, chives and lobster cognac sauce

MP

SIGNATURE SELECTION

BRAISED LAMB SHANK (16OZ)

Served with garlic whipped potatoes, mushrooms and sherry wine sauce

25

ROASTED MAPLE DUCK

Served with risotto nero, raspberries and Chambord sauce

25

TENDERLOIN FILET MIGNON TIPS

Served with garlic whipped potatoes, asparagus and topped with Cajun sauce

19

DAVID'S CHICKEN

Pan-seared chicken breast served with whipped potatoes, field mushrooms, tomatoes, capers, jumbo shrimp and lemon butter sauce

18

SIDES

Lyonnise potatoes	7	Asparagus	9	Macaroni & Cheese	7
Whipped potatoes	6	Cream spinach	9	Crabmeat macaroni	12
Loaded baked potato	7	Sautéed spinach	7	Green beans	7
Au gratin potatoes	7	Wild mushrooms	9	Broccolini	7
Roasted brussels sprouts	9	Onion rings	6		