

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

17

SHRIMP COCKTAIL

Accompanied with horse radish cocktail sauce

18

PRIME BEEF CARPACCIO

Thin sliced filet mignon with crispy capers, baby arugula, parmesan cheese & balsamic glazed

14

AVOCADO PANCAKES

With colossal crabmeat & finished with beurre blanc sauce

13

FRIED CALAMARI

Served with fresh marinara sauce

12

TUNA CRAB MANGO TOWER

Sliced mango, avocado, cucumbers & soy lime vinaigrette

19

SEAFOOD TOWER

Maine Lobster, Colossal shrimp & Crabmeat - MARKET PRICE -

SEARED AHI TUNA

Complemented with soy sake mustard sauce

14

BEEF RAVIOLI PASTA

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

12

SOUPS

• LOBSTER BISQUE 9

• FRENCH ONION 9

• SOUP OF THE DAY 7

SALADS

DARIO'S SALAD

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

8

PEAR & APPLE SALAD

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

8

CLASSIC CAESAR SALAD

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

8

* Add Chicken to any salad 5

SIGNATURE WEDGE SALAD

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

9

TOMATO CAPRESE

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

8

TEXAS SALAD

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

9

* Add Two Jumbo Shrimp to any salad 6

SIDES

LYONNAISE POTATOES 7

MACARONI & CHEESE 7

SAUTÉED SPINACH 8

WHIPPED POTATOES 6

CRABMEAT MACARONI 14

WILD MUSHROOMS 9

LOADED BAKED POTATO 9

ASPARAGUS 10

SWEET POTATO FRIES 6

AU GRATIN POTATOES 7

CREAM SPINACH 9

GREEN BEANS 7

ROASTED BRUSSELS SPROUTS 9

BROCCOLINI 7

PRIME STEAKS & CHOPS

CLASSIC FILET MIGNON • 8oz for 36 • 12oz for 45

DARIO'S FILET MIGNON • 8oz for 45 • 12oz for 55

Bacon wrapped filet topped with Crabmeat & Malbec Demi-Glaze

TRIO FILET MIGNON • 12oz for 52

Cajun w/Shrimp / Gorgonzola / Au-Poivre Style

NEW YORK STRIP 16oz 40

BONE-IN RIBEYE 22oz 52

KANSAS CITY STRIP 16oz 49

T-BONE 16oz 44

BONELESS RIBEYE 16oz 42

LAMB CHOP 14oz 38

AKAUSHI RIBEYE 14oz MP

PORK CHOP 16oz 27

* Add Three Peppercorn 3 * Add Au Poivre 3 * Add Gorgonzola 3

* Add Oscar Style 9 * Add Coffee Crusted Style 4 * Add Cajun Shrimp 8

SEAFOOD

GRILLED GULF RED SNAPPER

*Topped with crab meat, capers, tomatoes
and lemon butter sauce. Accompanied
with broccolin & whipped potatoes*

32

PAN-SEARED TUNA STEAK

Served on a bed of spinach with ponzu sauce

25

FEDELINI PASTA

Served with lump crab meat, chives & Bianco sauce

25

LINGUINE PESCATORE

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

25

PECAN CRUSTED RED SNAPPER

*Served with green beans, jumbo shrimp
& white wine sauce*

32

GRILLED NORWEGIAN SALMON

*Served with tomato risotto,
green beans & white wine sauce*

25

STEAMED LOBSTER TAIL PASTA

*Served with crawfish tails, mushrooms,
chives & lobster cognac sauce*

- MARKET PRICE -

FRIED SHRIMP

Served with sweet potato fries & broccolini

25

SIGNATURE SELECTIONS

BRAISED LAMB SHANK 16oz

Served with garlic whipped potatoes, mushrooms & sherry wine sauce

25

COLOSSAL SHRIMP SCAMPI

Four Colossal shrimp served over angel hair pasta with scampi sauce

35

TENDERLOIN FILET MIGNON TIPS

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

25

DAVID'S CHICKEN

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

19