

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

18

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

14

FRIED CALAMARI

Served with fresh marinara sauce

13

TUNA CRAB MANGO TOWER

Sliced mango, avocado, cucumbers & soy lime vinaigrette

24

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

14

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

9

PEAR & APPLE SALAD

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

9

CLASSIC CAESAR SALAD

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

9

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

9

TEXAS SALAD

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

10

* Add Chicken to any salad 7

* Add One Jumbo Shrimp to any salad 3

PRIME STEAKS & CHOPS

CLASSIC FILET MIGNON • 8oz 38 • 12oz 49

DARIO'S FILET MIGNON • 8oz 47 • 12oz 59

Bacon wrapped filet topped with Crabmeat & Malbec Demi-Glaze

TRIO FILET MIGNON • 12oz 59

Cajun w/Shrimp / Gorgonzola / Au-Poivre Style

NEW YORK STRIP 16oz 43

BONELESS RIBEYE 16oz 46

BONE-IN COWBOY RIBEYE 22oz 59

DOUBLE CUT LAMB CHOPS 14oz 43

KANSAS CITY STRIP 16oz 52

AKAUSHI RIBEYE 14oz MP

T-BONE 16oz 48

PORK CHOP 16oz 35

ADDITIONS

Three Peppercorn 3

Au Poivre 3

Gorgonzola 3

Oscar Style 10

Coffee Crusted Style 4

Cajun Shrimp 9

SIDES

LYONNAISE POTATOES 8

THREE CHEESE MACARONI & CHEESE 8

SAUTÉED SPINACH 9

WHIPPED POTATOES 8

CRABMEAT MACARONI 15

WILD MUSHROOMS 9

LOADED BAKED POTATO 10

ASPARAGUS 10

SWEET POTATO FRIES 7

AU GRATIN POTATOES 8

CREAMED SPINACH 10

GREEN BEANS 8

ROASTED BRUSSELS SPROUTS 10

BROCCOLINI 8

SEAFOOD

GRILLED GULF RED SNAPPER

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

35

PAN-SEARED TUNA STEAK

Served on a bed of spinach with ponzu sauce

25

FEDELINI PASTA

Served with lump crab meat, chives & Bianco sauce

29

LINGUINE PESCATORE

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

29

PECAN CRUSTED RED SNAPPER

Served with green beans, jumbo shrimp & white wine sauce

35

GRILLED NORWEGIAN SALMON

Served with tomato risotto, green beans & white wine sauce

29

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

29

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

27

DAVID'S CHICKEN

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

22