

— APPETIZERS —

**BACON WRAPPED SCALLOPS**

*Served over lentils with a touch of beurre blanc sauce*  
28

**JUMBO LUMP CRAB CAKE**

*Served on a bed of corn relish  
with lemon beurre blanc sauce*  
25

**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*  
17

**FRIED CALAMARI**

*Served with fresh marinara sauce*  
17

**TUNA CRAB MANGO TOWER**

*Sliced mango, avocado, cucumbers  
& soy lime vinaigrette*  
29

**SEAFOOD TOWER**

*Maine Lobster, Colossal shrimp & Crabmeat*  
- MARKET PRICE -

**SEARED AHI TUNA**

*Complemented with soy sake mustard sauce*  
16

**BEEF RAVIOLI PASTA**

*Stuffed with braised short ribs, topped with  
shiitake mushrooms & cream sherry wine sauce*  
17

**TEXAS QUAIL**

*Filled with spinach, Manchego, parmesan, golden raisins, served  
with parmesan risotto & red conundrum sauce*  
20

— SOUPS —

- LOBSTER BISQUE 12
- FRENCH ONION 11
- SOUP OF THE DAY 8

— SALADS —

**DARIO'S SALAD**

*Chopped spinach, cucumbers, hearts of palm,  
tomatoes, avocado, red onions,  
bleu cheese crumbles &  
tossed in a red wine vinaigrette*  
11

**PEAR & APPLE SALAD**

*Mixed baby greens, sliced apples, pears,  
gorgonzola cheese & raspberry vinaigrette*  
11

**CLASSIC CAESAR SALAD**

*Crispy hearts of romaine lettuce with  
garlic croutons, homemade Caesar dressing  
& topped with parmesan cheese*  
10

\* Add Chicken to any salad 8

**SIGNATURE WEDGE SALAD**

*Wedge of Iceberg lettuce with tomatoes,  
red onions, scallions, bacon,  
blue cheese crumble & dressing*  
11

**TOMATO CAPRESE**

*Beefsteak tomatoes, mozzarella,  
extra virgin olive oil,  
fresh basil & Kalamata olives*  
11

**TEXAS SALAD**

*Boston romaine lettuce, black beans, roasted corn,  
red onions, sliced avocado, bacon &  
feta cheese tossed in a honey lime vinaigrette*  
12

\* Add One Jumbo Shrimp to any salad 3.50

# DARIO'S

STEAKHOUSE & SEAFOOD

## PRIME STEAKS & CHOPS

CLASSIC FILET MIGNON • 8oz 45 • 12oz 55

DARIO'S FILET MIGNON • 8oz 55 • 12oz 65

*Bacon wrapped filet topped with Crabmeat & Malbec Demi-Glaze*

TRIO FILET MIGNON • 12oz 65

*Cajun w/Shrimp / Gorgonzola / Au-Poivre Style*

NEW YORK STRIP 16oz 45

BONELESS RIBEYE 16oz 52

BONE-IN COWBOY RIBEYE 22oz 65

DOUBLE-CUT LAMB CHOP 14oz 59

KANSAS CITY STRIP 16oz 52

AKAUSHI RIBEYE 14oz MP

T-BONE 16oz 48

PORK CHOP 16oz 35

## ADDITIONS

Three Peppercorn 5

Au Poivre 5

Gorgonzola 5

Oscar Style 13

Coffee Crusted Style 5

Cajun Shrimp 11

## SIDES

LYONNAISE POTATOES 10

MACARONI & CHEESE 10

SAUTÉED SPINACH 10

WHIPPED POTATOES 10

CRABMEAT MACARONI 20

WILD MUSHROOMS 12

LOADED BAKED POTATO 10

GRILLED ASPARAGUS 12

BROCCOLINI 10  
*(SAUTEED OR STEAMED)*

AU GRATIN POTATOES 10

SWEET POTATO FRIES 9

GREEN BEANS 10  
*(SAUTEED OR STEAMED)*

ROASTED BRUSSELS SPROUTS 12

CREAMED SPINACH 12

## SEAFOOD

GRILLED GULF RED SNAPPER

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

42

PAN-SEARED TUNA STEAK

*Served on a bed of spinach with ponzu sauce*

28

FEDELINI PASTA

*Served with lump crab meat, chives & Bianco sauce*

42

LINGUINE PESCATORE

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

35

PECAN CRUSTED RED SNAPPER

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

42

GRILLED NORWEGIAN SALMON

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

32

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*

42

COLOSSAL SHRIMP SCAMPI

*Four Colossal shrimp served over angel hair pasta with scampi sauce*

42

TENDERLOIN FILET MIGNON TIPS

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

29

DAVID'S CHICKEN

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

24