

APPETIZERS

BACON WRAPPED SCALLOPS 29

Served over lentils with a touch of beurre blanc sauce

JUMBO LUMP CRAB CAKE 25

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

SHRIMP COCKTAIL 20

Accompanied with horse radish cocktail sauce

PRIME BEEF CARPACCIO 15

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

AVOCADO PANCAKES 18

With colossal crabmeat & finished with beurre blanc sauce

FRIED CALAMARI 18

Served with fresh marinara sauce

TUNA CRAB MANGO TOWER 29

Sliced mango, avocado, cucumbers & soy lime vinaigrette

SEAFOOD TOWER MP

Maine Lobster, Colossal shrimp & Crabmeat

SEARED AHI TUNA 16

Complemented with soy sake mustard sauce

BEEF RAVIOLI PASTA 17

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

TEXAS QUAIL 20

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

SOUPS

- **LOBSTER BISQUE 13**
- **FRENCH ONION 12**
- **SOUP OF THE DAY 9**

SALADS

DARIO'S SALAD 12

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

PEAR & APPLE SALAD 12

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

CLASSIC CAESAR SALAD 11

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

SIGNATURE WEDGE SALAD 12

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

TOMATO CAPRESE 13

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

TEXAS SALAD 13

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

* Add Chicken to any salad 11

* Add One Jumbo Shrimp to any salad 3.50

DARIO'S

STEAKHOUSE & SEAFOOD

PRIME STEAKS & CHOPS

CLASSIC FILET MIGNON • 8oz **46** • 12oz **57**

DARIO'S FILET MIGNON • 8oz **56** • 12oz **67**

Bacon wrapped filet topped with Crabmeat & Malbec Demi-Glaze

TRIO FILET MIGNON • 12oz **67**

Cajun w/Shrimp / Gorgonzola / Au-Poivre Style

NEW YORK STRIP 16oz **45**

BONELESS RIBEYE 16oz **57**

BONE-IN COWBOY RIBEYE 22oz **65**

DOUBLE-CUT LAMB CHOP 14oz **62**

KANSAS CITY STRIP 16oz **52**

AKAUSHI "TEXAS WAGYU" RIBEYE 14oz **MP**

T-BONE 16oz **48**

PORK CHOP 16oz **37**

ADDITIONS

Three Peppercorn **5**

Au Poivre **5**

Gorgonzola **5**

Oscar Style **13**

Coffee Crusted Style **5**

Cajun Shrimp **11**

SIDES

LYONNAISE POTATOES **11**

THREE CHEESE

SWEET POTATO FRIES **10**

WHIPPED POTATOES **11**

MACARONI & CHEESE **12**

ASPARAGUS **13**

LOADED BAKED POTATO **11**

CRABMEAT MACARONI **22**

(SAUTEED OR STEAMED)

AU GRATIN POTATOES **12**

CREAMED SPINACH **14**

BROCCOLINI **11**

ROASTED BRUSSELS SPROUTS **13**

SAUTÉED SPINACH **11**

(SAUTEED OR STEAMED)

WILD MUSHROOMS **14**

GREEN BEANS **11**

(SAUTEED OR STEAMED)

SEAFOOD

GRILLED GULF RED SNAPPER **45**

Topped with crabmeat, capers, tomatoes and lemon butter sauce. Accompanied with broccolin & whipped potatoes

LINGUINE PESCATORE **35**

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

PAN-SEARED TUNA STEAK **30**

Served on a bed of spinach with ponzu sauce

GRILLED NORWEGIAN SALMON **32**

Served with tomato risotto, green beans & white wine sauce

FEDELINI PASTA **39**

Served with lump crabmeat, chives & Bianco sauce

STEAMED LOBSTER TAIL PASTA **MP**

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

PECAN CRUSTED RED SNAPPER **45**

Served with green beans, jumbo shrimp & white wine sauce

FRIED SHRIMP **27**

Served with sweet potato fries & broccolini

SIGNATURE SELECTIONS

BRAISED LAMB SHANK 16oz **37**

Served with garlic whipped potatoes, mushrooms & sherry wine sauce

DAVID'S CHICKEN **25**

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

COLOSSAL SHRIMP SCAMPI **49**

Four Colossal shrimp served over angel hair pasta with scampi sauce

ART'S CHICKEN **25**

Pan seared chicken breast served over a bed of wild mushroom risotto, topped with poblano peppers, artichoke hearts, tomatoes and meuniere sauce

TENDERLOIN FILET MIGNON TIPS **29**

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

MP = MARKET PRICE

NO SUBSTITUTIONS. CAUTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS