

DANNY'S KITCHEN + BAR

SALADS+SOUP

HOMEMADE SOUP OF THE DAY

Cup or Bowl 6/8

HOUSE SALAD

choice of dressing 7/12

GRILLED ROMAINE CAESAR

parmesan cheese, garlic, crouton,
caesar dressing 9/12

ICEBERG WEDGE

crumbled blue cheese, bacon, tomato, blue
cheese dressing 10/14

CHOPHOUSE CAESAR

chicken, bacon, parmesan cheese, tomato garlic
crouton, creamy caesar dressing 14

COBB SALAD

chicken, bacon, avocado, egg, blue cheese,
red onion, tomato 16

STEAK & ARUGULA SALAD

grilled 7oz NY Strip arugula, heirloom tomato,
fresh mozzarella, black pepper vinaigrette,
preserved lemon 31

BURGERS+ HANDHELDS

DANNY'S BURGER

1/2lb Snake River Farms Wagyu beef patty 15,
grilled chicken breast 14, ground turkey 16

lettuce, tomato, onion, pickle, served with chips
add cheese 1 | bacon 2 | avocado 2 | egg 2

FRENCH DIP

shaved prime rib on a grilled baguette
served with au jus 16

TUNA TATAKI TACOS

sushi grade tuna, seared rare, kohlrabi and broccoli
slaw, soy ginger mayo, pickled ginger 16

BARRAMUNDI FISH TACOS

Caribbean jerk seasoned barramundi, pineapple
corn salsa, lime slaw 16

PASTA

FETTUCCINE ALFREDO

fettuccine, alfredo, parmesan - 17
shrimp - 27, steak - 32, chicken - 24, salmon 28

SHRIMP DIABLO

shrimp, lump crab, heirloom tomato, tomato
cream sauce, fettucine - 29

LOBSTER MAC

lobster claw meat, cavatappi,
parmesan mornay - 25

consuming raw or uncooked meats, poultry or seafood may increase your risk of food borne illness

STEAKHOUSE

all steaks served with mashed potatoes, veal demi-glace,
and maitre d' butter. choice of soup or house salad

WAGYU NEW YORK STRIP

7 oz- 29 14 oz - 41

CENTER CUT FILET

10 oz - 46 8 oz - 37
4 oz - 29

RIB EYE

16 oz - 43

FILET & PRAWNS

8 oz- 43

gorgonzola + chive
cream sauce - 4

balsamic glazed
mushrooms - 6

grilled prawn
skewer - 9

walleye crab cake - 6

SIDES

DANNY'S HASH BROWNS 6

traditional style

WILD RICE 8

MACARONI & CHEESE 7

LOADED HASH BROWNS 9

monterey jack, bacon,
sour cream, chives 9

FRIED BRUSSEL SPROUTS 8

CAJUN HASH BROWNS 9

caramelized onions and
jalapenos, cajun spice

FRENCH FRIES 8

MASHED POTATO 5

butter and cream

HOUSE ENTREES

SKUNA BAY SALMON

Seared salmon, pastrami seasoning, raspberry gastrique,
asparagus and pea risotto - 29

PECAN WALLEYE

dried cherry maple compound butter,
wild rice - 27

BARRAMUNDI

pan seared barramundi, blackberry jalapeno gastrique,
pineapple risotto - 31

ROMESCO CHICKEN

hand breaded chicken cutlet, parmesan mashed potato,
romesco sauce - 27

STROGANOFF

beef tips, caramelized mushrooms and onions, balsamic,
cavatappi - 25

PRAWN SKEWER

grilled U-12 prawns, garlic and shallot
compound butter, wild rice - 31

SHORT RIBS

36 hour braised beef short rib, mashed potatoes,
pan sauce - 26

DANNY'S KITCHEN + BAR

STARTERS

DANNY'S NACHOS

fresh tortilla chips, beer cheese sauce, pico de gallo, sour cream, salsa, guacamole 14
add chicken 4 | add steak 7

PRETZEL ROLLS AND BEER CHEESE

soft pretzel rolls and house made
beer cheese sauce 10

CHICKEN WINGS

buffalo, BBQ, sweet chili or dry rub cajun
served w/ celery, carrots and choice of dip 16

WHITE CHEDDAR ELLSWORTH CREAMERY NUGGETS

battered cheese curds 12

SHORT RIB CROSTINI

36 hour short rib beef, sport pepper,
parmesan mornay served on a crostini 13

WALLEYE CRAB CAKES

jumbo lump crab, walleye,
cajun remoulade 16

TUNA TATAKI

seared ahi tuna, soy ginger glaze, kohlrabi,
scallion, toasted sesame 18

CHIPS & SALSA

tortilla chips and salsa 8 - guacamole 12

FRENCH FRIES

basket of fries 7

DANNY'S KITCHEN + BAR

COCKTAILS

13:6 MARTINI

ketel one orange, elderflower liqueur,
grapefruit, cranbury

LION'S TAIL

choice bourbon, allspice liqueur, lime

'PERFECT' MARGARITA

patron silver, cointreau, orange, grand marnier

DANNY'S PUNCH

fireball, jack daniels, house red wine,
cranberry, ginger ale

WES' OLD FASHIONED

angostura bitters, choice bourbon/whiskey,
cherries, oranges

AVIATION

beefeater, maraschino liqueur, creme
de violette, lemon

LAVANDER MARTINI

vodka or gin, lavender simple syrup,
rosemary, lemon

all specialty cocktails 14