

— APPETIZERS —

CRISPY ARTICHOKE HEARTS*

Garlic hollandaise 11

SPICY BARBECUED PRAWNS*

Sautéed New Orleans-style 14

DUNGENESS CRAB LEGS

Dijon mustard sauce 17

BACON WRAPPED SCALLOPS*

Grilled, Sambuca butter sauce 16

OYSTERS ON THE HALF SHELL*

Served raw, horseradish-chili sauce 15

CRISPY FRIED CALAMARI

Spicy cocktail sauce, lemon aioli 13

PRIME FILET MIGNON STEAK STRIPS*

Glazed with teriyaki sauce, sesame seeds 15

JUMBO GULF PRAWN COCKTAIL*

Avocado, spicy cocktail sauce 16

DANIEL'S POPCORN SHRIMP

Sriracha chili sauce, lemon aioli 15

SEARED AHI TUNA*

Avocado, Wasabi, ponzu vinaigrette 15

CHILLED APPETIZER PLATTER

Oysters on the half shell, Dungeness crab legs, jumbo gulf prawn cocktail 48

HOT APPETIZER PLATTER

Artichoke hearts, spicy barbecued prawns, prime teriyaki steak strips 40

— SOUP & SALADS —

FRENCH ONION SOUP

Caramelized sweet onions, shallots, sherry, with three cheeses over a toasted crostini 8

CLAM CHOWDER

Creamy Northwest-style 6 / 8

SEASONAL GREENS SALAD

Choice of dressing: house, Maytag bleu cheese, garlic ranch, thousand island 8

HOUSE SPECIAL CAESAR SALAD

Hearts of romaine, grated Reggiano parmesan, garlic herb croutons 9

LOBSTER BISQUE

Cream, butter, chives and sherry 9 / 11

SPINACH PECAN SALAD

Mushrooms, chopped egg, spiced pecans, warm bacon dressing 8

DANIEL'S BLEU CHEESE SHRIMP SALAD

Maytag bleu cheese, hearts of palm, chopped egg, tomato 9

— SPECIALTIES —

SEAFOOD SPECIALS

Daniel's takes great pride in serving the finest quality fresh fish and seafood available. Your server will explain tonight's offerings and preparations.

LOBSTER CLUB SALAD*

Crisp greens, avocado, tomato, bacon, spiced pecans, club dressing 28

JUMBO PRAWNS PASTA*

Sautéed prawns, garlic mushrooms, white wine, capellini pasta 27

PAN-ROASTED GARLIC CHICKEN

Free-range half chicken, garlic and rosemary butter, Yukon Gold mashed potatoes 28

BUTTER-POACHED LOBSTER TAIL*

Australian Rock Lobster tail, Slow-poached in butter Daniel's style 9 oz. 56

USDA PRIME FILET MIGNON AND LOBSTER TAIL*

USDA Prime Filet Mignon (9 oz.) and butter-poached lobster tail (9 oz.) 95

PRIVATE DINING ROOMS

Our Private Dining Rooms are the perfect venue for all of your event needs. The two Marina Rooms can accommodate groups up to 100.

Please ask to see a manager or a sales manager.

JOIN US FOR OUR NEW LATE NIGHT HAPPY HOUR

Join us for Happy Hour twice a day! Seven days a week from **4:00pm to 6:30pm** and **NEW LATE NIGHT HAPPY HOUR** from **9:00pm to midnight**.

In the lounge only

PLATINUM REWARDS PROGRAM

Earn rewards points every time you dine at any Schwartz Brothers Restaurant. Ask your server for details.

**Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness.*

Chef Mike Hillyer

General Manager Robert Onstad

PRIME STEAKS & CHOPS*



We serve only "USDA PRIME" steaks and prime rib, the finest grade available in the U.S. Daniel's steaks are specially selected from the top 2% of all corn-fed beef produced in the U.S. Broiled at over 1800°, each steak is flash-seared to lock in the full flavor.



All steaks, chops and prime rib served with jumbo baked potato or Daniel's Yukon Gold mashed potatoes

PRIME RIB-EYE 14 oz.
Richly marbled with intense flavors 40

DANIEL'S PRIME RIB-EYE 27 oz.
Specialty cut, *bone-in* 60

PRIME NEW YORK 12 oz. 44

DANIEL'S DELMONICO 20 oz.
Bone-in Prime New York 54

DOUBLE CUT LAMB CHOPS
Grilled, Rosemary-marinaded, with red pepper jelly 42

PRIME FILET MIGNON 9 oz.
Milder in flavor, the most tender cut 45

DANIEL'S PRIME FILET MIGNON 13 oz. 55

PRIME PORTERHOUSE 24 oz.
A *bone-in* cut from the short loin with the tenderness of the Filet Mignon and the marbling and flavor of the New York 58

VEAL RIB CHOP 15 oz.
Pan-roasted, steakhouse style 46

USDA PRIME - PRIME RIB
limited availability
Slowly-roasted to medium-rare, carved to order, creamed horseradish sauce
12 oz. 36 **16 oz.** 46

STEAK COOKING GUIDELINES
RARE: Red throughout, cool center
MEDIUM RARE: Red center, warm
MEDIUM: Pink center
MEDIUM WELL: Slightly pink center
WELL DONE: Broiled throughout, no pink

STEAK TOPPINGS
Béarnaise sauce *, Maytag bleu cheese, or Peppercorn brandy sauce 5
DANIEL'S SIGNATURE OSCAR STYLE
Asparagus, Dungeness crab and Béarnaise sauce * 13

VEGETABLES & SIDES

Serves two or more

CREAMED SPINACH
With bacon and onions 9

FRESH STEAMED ASPARAGUS*
Seasonal, garlic hollandaise 10

THICK-CUT TRUFFLE FRIES
Romano cheese, fresh herbs, white truffle oil 8

FRESH STEAMED BROCCOLI*
Garlic hollandaise 8

BROILED MUSHROOMS
Olive oil-balsamic marinade 9

LOBSTER MASHED POTATOES*
Whipped mashed potatoes with lobster meat 11

DESSERTS

DANIEL'S SPECIAL BERRIES
Chocolate dipped strawberries filled with Grand Marnier 10

COCONUT FUDGE SUNDAE
Daniel's original 8

SEASONAL FRUIT TART
Caramel sauce, vanilla ice cream 9

VANILLA BEAN CRÈME BRULÉE
Flamed sugar crust, fresh berries 8

VALRHONA CHOCOLATE CAKE
Served warm, molten center, vanilla ice cream 11

NEW YORK-STYLE CHEESECAKE
Fresh seasonal berries 9

OLYMPIC MOUNTAIN ICE CREAM OR SORBET
With housemade cookies 6

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