



April 16-22, 2018

Daniels Restaurant

LOCAL RESTAURANT WEEK MENU

\$20.18... Amuse Bouche, Entrée & Dessert

\$30.18... Amuse Bouche, Appetizer, Entrée & Dessert

\$40.18... Amuse Bouche, Appetizer, Entrée, Dessert & Glass of Wine or Beer

**\$50.18... Amuse Bouche, Appetizer, Entrée, Dessert, Glass of Wine or Beer &
\$20.00 Gift Certificate To Go**

Appetizers

Soup Of The Day...With Garnish

Daniels Salad...Bibb Lettuce, Black Truffle Vinaigrette

Caesar Salad...House Dressing, Shaved Parmesan

Meatballs...Roasted House Tomato Sauce, Parmesan – Truffle Cheese

P.E.I. Mussels...Coconut Curry, Cilantro, Chilies, Won Ton

Vegetable Stack...Eggplant, Portobello, Tomato, Basil Pesto

Beef On Weck “Wings”...Koshar Salt, Caraway, Horseradish Dip

Grilled Tuna...Sesame – Citrus – Peppercorn Crusted, Gazpacho, Puffed Rice

Entrées

**Roasted Airline Chicken...Garlic – Parmesan Crusted,
Natural Reduction, Whipped Potatoes**

Pork Loin...Chipotle – Bacon Jus, Vegetable Of The Day, Sun Dried Cherry – Corn Cake

**Free Form Vegetable Lasagna...Wild Mushrooms, Zucchini,
Yellow Squash, Leeks, Spinach, Tomato, Truffle – Chardonnay Cream**

**Roasted “Faroe Island” Salmon...Walnut Crusted,
Strawberry – Vodka Sauce, Wild Rice “Pilaf”**

**New York Strip Steak...Merlot – Peppercorn Demi,
Blue Cheese Mashed Potatoes, Vegetable Of The Day**

**House Tenderloin Burger “Au Poivre”...Black Pepper Bacon, Fried Egg,
Bourbon Dijonnaise, White Cheddar (Chips or Pasta Salad)**
All entrees comes with our House Made Daniel Rolls & Butter
(extra rolls .75 each)

Daniels Restaurant Week Desserts
Chocolate Brownie

Bacon “Snow,” Bourbon Caramel

Or

Pumpkin Pie Mousse...Spiced Shortbread Crumble,
Cinnamon Whipped Cream
(Add French Vanilla Ice Cream...2)

