

APPETIZERS

TUNA TARTARE Bluefin tuna, avocado, cilantro, red onion, olive oil, pine nuts, banana chip	16	DANIEL'S HOUSE SALAD Greens, pecans, strawberry, goat cheese, red wine vinaigrette	11.5
SHRIMP COCKTAIL GF	19	CAESAR SALAD Romaine hearts, Caesar dressing, croutons, Parmesan	10.5
CRAB CAKES Crab cake on a bed of lettuce, tartar sauce	18	WEDGE SALAD Iceberg lettuce, bacon bits, red onion, blue cheese	9.5
ESCARGOT	15	BEET SALAD VEG	12.5
BACON JUMBO SCALLOP Scallops, bacon, mango sauce	18	BEEF CARPACCIO Beef Tenderloin, Arugula, Capers, Pine nuts, shaved parmesan cheese, olive oil, carpaccio sauce	15.5
CARIBBEAN LOBSTER BISQUE	18		
LEeks & Bacon Potato Soup	10.5		
HANDCRAFTED BURGER SLIDERS (2) Fresh baked buns, cheddar cheese, pickles, bacon, truffle mayo	18		

STEAKS & CHOPS

CREEKSTONE PRIME DRY-AGE 13 OZ..... 45-day ribeye	59	T-BONE 20 OZ.....	45
FILET MIGNON 6 OZ.....	38	PORTERHOUSE 26 OZ.....	56
FILET MIGNON 10 OZ.....	55	SKIRT STEAK 10 OZ.....	41
NY STRIP 14 OZ.....	43	COWBOY RIBEYE 20 OZ.....	56
BONE-IN RIBEYE 18OZ.....	47	TOMAHAWK 30/36 OZ..... For two persons	133
BONELESS RIBEYE 14 OZ.....	44	GF All Steaks & Chops are Gluten-Free	

HOUSE SPECIALTIES & SEAFOOD

GRILLED BONE-IN CHICKEN BREAST 16 oz. corn-fed	32	ARUBAN LOBSTER When available	MP
CHILEAN SEA BASS FILLET Seabass, butter, alfalfa sprouts, spinach, beet sauce.	37	BRAISED SHORT RIBS Red wine reduction	34
GRILLED AUSTRALIAN LAMB CHOPS 8 OZ.....	43	WILD NORWEGIAN SALMON Flown in fresh	35
DOVER SOLE When available	MP		

SIDES

CREAM OF CORN VEG	6
CREAMED SPINACH GF VEG	6
CRISPY BRUSSEL SPROUTS Bacon & almond	7
ROASTED WILD MUSHROOMS	7
TRUFFLED MAC & CHEESE VEG	8
SEASONAL SAUTÉED VEGETABLES	6

POTATOES

FRENCH FRIES VEG	5
CLASSIC BAKED POTATO VEG	5
ROASTED POTATOES Rosemary, bacon & onion	6
SWEET POTATO FRIES VEG	6
TRUFFLED GARLIC MASHED POTATOES	7

ADD ONS

LOBSTER TAIL 6 OZ.....	25
SHRIMP 3PCS.....	15

SAUCES Horseradish - Mushroom - Peppercorn - Chimichurri
BUTTERS Black truffle - Rosemary & Garlic

GF Gluten Free VEG Vegetarian

BUBBLES



CHAMPAGNE & SPARKLING

Villa Sandi Prosecco Superiore	Treviso, Italy	14	62
Lunetta Prosecco	Veneto, Italy	12	56
Veuve Clicquot Brut	Reims, France		128
Moët & Chandon Brut Impérial	Epernay, France		114
Moët & Chandon Brut Impérial Rosé	Epernay, France		127
Dom Pérignon Brut	Hautvillers, France		310
Batasiolo Moscato d’Asti	Piedmont, Italy	12	56

WHITE



PINOT GRIGIO | PINOT GRIS

Santa Margherita	Valdadige, Italy	11	51
A to Z	Oregon, USA	14	65

SAUVIGNON BLANC

Dominique Pabiot Pouilly-Fume	Loire Valley, France		61
Babich Marlborough,	New Zealand	12	56
Emmolo	Napa Valley, USA	16	74

CHARDONNAY

Josh Cellars	California, USA	12	56
Louis Latour Pouilly-Fuissé	Burgundy, France		79
La Crema	Sonoma County, USA	16	74
Jordan	Russian River Valley, USA		96
Rombauer	Carneros, USA		108

ADDITIONAL WHITES

Gnarly Head Viognier	California, USA	10	46
Conundrum by Caymus	California, USA		56
E. Guigal Viognier	Condrieu, France		108
Chateau Ste. Michelle Riesling	California, USA	12	56
Cavit Moscato	Pavia, Italy	11	51

ROSÉ & BLUSH

M de Minuty Côtes de Provence,	France	10	46
Fleurs de Prairie Côtes de Provence,	France	12	56
Whispering Angel Côtes de Provence,	France		60
White Zinfandel	California, USA	9	42

BEERS

Chill	Aruba	7
Balashi	Aruba	7
Bud Light	USA	7
Coors Light	USA	7
Heineken	The Netherlands	7
Corona	Mexico	8
Peroni	Italy	8
Nastro Azzurro	Italy	8
Rogue Batsquatch, Hazy IPA	USA	10
Coronado Islander, IPA	USA	9.50

REDS



PINOT NOIR

Hob Nob Pays d’Oc,	France	12	56
Hang Time	California, USA		61
La Crema	Sonoma Coast, USA	17	79
Cambria Julia’s Vineyard	Santa Barbara, USA	19	88
Belle Glos Clark & Telephone	Santa Maria Valley, USA		120

MERLOT

Wente Vineyards “Sandstone”	Califonia, USA		51
Noble Vines 181	Lodi, USA	12	56
Decoy	Sonoma Valley, USA	17	79
Raymond Reserve	Napa Valley, USA	19	88
Emmolo	Napa Valley, USA		120
Duckhorn	Napa Valley, USA		129

MALBEC

Terrazas Alto del Plata	Mendoza, Argentina		46
Catena	Mendoza, Argentina	12	56
Terrazas Reserva	Mendoza, Argentina		61
Luca Old Vines	Uco Valley, Argentina		79

CABERNET SAUVIGNON

Josh Cellars	California, USA	12	56
Kendall Jackson	Sonoma County, USA	15	70
Bonanza	California, USA		73
Decoy	Sonoma County, USA	17	79
Fortress	Sonoma County, USA	19	88
Louis M. Martini	Napa Valley, USA	21	96
Freemark Abbey	Napa Valley, USA	25	115
Heritage	Rutherford Napa Valley, USA		122
Jordan Alexander Valley,	USA		126
Frank Family	Napa Valley, USA		126

CELLARS TREASURES

Cakebread Cabernet Sauvignon	Napa Valley, USA		176
Château d’Armailhac	Pauillac, France		220
Caymus Grand Durif	Suisun Valley, USA		164
Caymus Cabernet Sauvignon	Napa Valley, USA		182
Far Niente Cabernet Sauvignon	Oakville, USA		246
Sassicaia	Bolgheri, Italy		456
Opus One Cabernet Sauvignon	Napa Valley, USA		585

ADDITIONAL REDS

Clos des Confidences Saint-Emilion	Grand Cru Bordeaux, France	14	65
Antinori Pèppoli Chianti Classico	Tuscany, Italy		61
Terra Noble Carmenere	Gran Reserva Maule, Chile	10	46
Florent Descombe Saint-Joseph	Rhône, France	14	65
689 Blend	Napa Valley, USA		63
Ironstone Cabernet Franc	Lodi, USA	10	46
E. Guigal Côtes du Rhône	Rhône, France		54
Conundrum By Caymus	California, USA	12	56
Las Moras Gran Syrah	San Juan, Argentina		91
Alexander vs. The Ham Factory	Ribera del Duero, Spain	22	101
Stags’ Leap Hands of Time	Napa Valley, USA	19	88
Stag’s Leap Petite Sirah	Napa Valley, USA		120
Paraduxx Proprietary	Napa Valley, USA		146
Orin Swift Abstract	Napa Valley, USA		129

SANGRIA



White or Red	13.5	45
Secret Recipe of Lara		

COCKTAILS



Ohh My Lara!	11.5
Rum Diplomatico Reserva Exclusivo, Simple syrup, Angostura bitter, Orange bitter	
Bullenator	11.5
Red Wine, Prosecco, Bourbon whiskey, Orange slice, Simple syrup, Cointreau, Cherry	
Toro BraVo	11.5
Red wine, Orange slice, Cinnamon stick Cloves, Star Anis, Nutmeg, Organic Honey	
Soft & Stoney	11.5
Tequila, Orancello liquor, Cilantro, Black pepper syrup	
Spicy Margherita	10
Tequila, Triple Sec, Lemon juice, Simple syrup, Red chilli pepper	

TRADITIONALS 11.5

Aruba Ariba | Margarita | Tequila Sunrise |
Bloody Mary | Bay Breeze | Sea Breeze |
Bahama Mama

Mojito

Ask for our available flavors

Espresso 13.5

Moscow Mule 13.5

MARTINIS



Yellow Lamborghini	11.5
Rum Diplomatico Planas, Peach liquor, Hpnotiq, Passion fruit juice	
Sour Toro	11.5
Rum Diplomatico, Grapefruit juice, Bols Maraschino liquor, Lime juice	
The Girl Next Door	11.5
Campari, Rum Diplomatico Planas, Pineapple juice, Lemon juice	
Mangotini	12.5
Grey Goose Le Citron, Limoncello, Simple syrup, Mango Purée	
Mary’s Touch	12.5
Grey Goose L’Orange, Triple sec, Pineapple juice, Orange juice	
Hot & Dirty	12.5
Vodka, Olive, Pepperoncini juice, Whole Pepperoncini	
Limoncello Drop	12.5
Grey Goose Le Citron, Limoncello, Lemon juice, Simple syrup	
My Lychee	13.5
Vanilla Vodka, Lychee purée, Lychee fruit	
Coconut	12.5
Malibu, Bacardi Coco, Coconut water	
Hi! I’m clear	11.5
Canaima Gin, Splash of Vermouth Choose one: Olive, Blue Cheese, Cocktail Onion	

All prices are in USD and are subject to change. Service charge is not included.

DANIEL'S

STEAK & CHOP



DESSERTS

Mixed Berry Cheesecake **8.5**

Crème Brûlée **9.5**

Triple Chocolate Mousse Cake **9.5**

Gelatissimo Gelato **9.5**
Daily specials



DESSERT MARTINIS

Espresso Martini **13.5**

Chocoberry **11.5**

Cookies & Cream **11.5**



SPECIALTY COFFEES

Amaretto Cappuccino **14.5**

Irish Coffee 12.5
Irish Whiskey, Coffee & Fresh Cream

B52 Coffee 12.5
Kahlúa, Baileys & Grand Marnier



COFFEES

Cappuccino **4**

Espresso **3.5**

Coffee (regular) **3.5**

All prices are in USD and are subject to change. Service Charge is not included.



COGNACS

Hennessy VSOP **12.5**

Hennessy XO **25**

Rémy Martin **15**



SINGLE MALTS

Macallan 12 **17**

Macallan 18 **37**



DESSERT WINE

Cavit Arèle Vino Santo
GLASS **15** - BOTTLE **145**

La Roncaia Ramandolo Italia **85**



PORT WINE

Taylor Fladgate Ruby Port **10**

Taylor Fladgate Tawny Port **11**

Taylor Fladgate Tawny 10 Port **14**



AFTER DINNER LIQUEUR

Grand Marnier **12.5**

Grand Marnier Cuvée Du Centenaire **20**

Kahlúa **8.5**

Baileys **10.5**

Averna Amaro Siciliano **12.5**