

DANIEL'S

STEAK & CHOP

APPETIZERS

- Escargot** *Creamy, garlic sauce* 15
- Shrimp Cocktail** *Served with homemade cocktail sauce* 19
- Bacon Jumbo Scallop** *Scallops, bacon, mango ginger sauce* GF 18
- Jumbo Lump Crab Cake** *Crab cake on a bed of lettuce, tartar sauce* 26
- Tuna Tartare** *Bluefin tuna, avocado, cilantro, red onion, olive oil, pine nuts, banana chips* 19
- Handcrafted Burger Sliders (2)** *Fresh baked buns, cheddar cheese, pickles, bacon, truffle mayo* 18
- Beef Carpaccio** *Beef tenderloin, arugula, capers, pine nuts, shaved parmesan cheese, olive oil, carpaccio sauce* 17

SOUP

- Leeks & Bacon Potato Soup** 10.5
- Caribbean Lobster Bisque** 18

SALADS

- Wedge Salad** *Iceberg lettuce, bacon bits, red onion, blue cheese* 9.5
- Beet Salad** *Beets, butter lettuce, sliced almonds, burrata cheese, roasted sliced carrots, balsamic vinaigrette* 13.5
- Daniel's House Salad** *Greens, pecans, strawberry, goat cheese, red wine reduction sauce* VEG 12.5
- Caesar Salad** *Romaine hearts, Caesar dressing, croutons, parmesan cheese* 10.5

STEAK & CHOPS

20-oz Prime Cowboy Ribeye 58

- 13-oz. Creekstone Ribeye Dry-Age** *45-day* 59
- 6-oz Filet Mignon** 38
- 10-oz Filet Mignon** 55
- 14-oz Prime Boneless Ribeye** 55
- 14-oz NY Strip** 43
- 18-oz Bone-In Ribeye** 47
- 14-oz Boneless Ribeye** 44
- 20-oz T-Bone** 48
- 26-oz Porterhouse** 56
- 10-oz Skirt Steak** 41
- 30/36-oz Tomahawk Ribeye** *for two persons* 133
- 8-oz Grilled Australian Lamb Chops** 43

MAKE IT SWIM

- 6-oz Lobster Tail** 25
- Jumbo Shrimp** *3pcs* 15

SEAFOOD

- Dover Sole** *When available* MP
- Chilean Sea Bass Fillet** *Seabass, butter, alfalfa sprouts, spinach, beet sauce* 37
- Aruban Lobster** *When available* MP
- Wild Norwegian Salmon** *Flown in fresh* 35



HOUSE SPECIALTIES

- Braised Short Ribs** *Red wine reduction* 36
- Grilled Bone-in Chicken breast** *16-oz cornfed* 32

SIDES

- Cream of Corn** VEG 6
- Creamed Spinach** VEG GF 6
- Seasonal Sautéed Vegetables** 6
- Truffled Mac & Cheese** VEG 8
- Crispy Brussel Sprouts** *Bacon, almond* 7
- Roasted Wild Mushrooms** 8

- Classic Baked Potato** VEG 6
- French Fries** VEG 5
- Sweet Potato Fries** VEG 6
- Garlic Mashed Potatoes** 6
- Roasted Potatoes** *Rosemary, bacon, onion* 7

SAUCES 1 *Your choice of*
Horseradish | Mushroom
Peppercorn | Chimichurri

BUTTERS 1 *Your choice of*
Black Truffle | Rosemary & Garlic

All prices are in USD and are subject to change. Service charge is not included.
If you have any allergies, please advise your waiter.

GF Gluten Free VEG Vegetarian

CABERNET SAUVIGNON

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

MERLOT

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

MALBEC

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

PINOT NOIR

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

CELLARS TREASURES

Cakebread Cabernet Sauvignon Napa Valley, USA	176
Château d’Armailhac Cabernet Sauvignon 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 Super Tuscan Bolgheri, Italy	456
Opus One Cabernet Sauvignon Napa Valley, USA	585

WORLDLY REDS

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

CHAMPAGNE & SPARKLING

Villa Sandi Prosecco Superiore Treviso, Italy	62
Lunetta Prosecco Veneto, Italy	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	56

CHARDONNAY

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

SAUVIGNON BLANC

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

PINOR GRIGIO & PINOR GRIS

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

WORLDLY WHITES

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

ROSÉ & BLUSH

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

SANGRIA

White or Red	13.5	45
Secret Recipe of Lara		

WINE BY THE GLASS

RED

Decoy Cabernet Sauvignon Sonoma Valley, USA	17
Freemark Abbey Cabernet Sauvignon Napa Valley, USA	25
Raymond Reserve Merlot Napa Valley, USA	19
Catena Malbec Mendoza, Argentina	12
La Crema Pinot Noir Sonoma Coast, USA	17
Florent Descombe Saint-Joseph Syrah Rhône, France	14

WHITES

La Crema Chardonnay Sonoma County, USA	16
Babich Sauvignon Blanc Marlborough, New Zealand	12
A to Z Pinot Grigio Oregon, USA	14
Chateau Ste. Michelle Riesling California, USA	12
Fleurs de Prairie Rose & Blush Côtes de Provence, France	12

SPARKLING

Villa Sandi Prosecco Superiore Treviso, Italy	14
Batasiolo Moscato d’Asti Piedmont, Italy	12

COCKTAILS

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Yellow Lamborghini	15.5
Rum Diplomatico Planas, Peach liquor, Hpnotiq, Passion fruit juice	
Ohh My Lara!	13.5
Rum Diplomatico Reserva Exclusivo, Simple syrup, Angostura bitter, Orange bitter	
Bullenator	14.5
Red Wine, Prosecco, Bourbon whiskey, Orange slice, Simple syrup, Cointreau, Cherry	

Toro Bravo	13.5
Red wine, Orange slice, Cinnamon stick Cloves, Star Anis, Nutmeg, Organic Honey	
Soft & Stoney	13.5
Tequila, Orancello liquor, Cilantro, Black pepper syrup	

Spicy Margherita	14.5
Tequila, Triple Sec, Lemon juice, Simple syrup, Red chili pepper	

TRADITIONAL 11.5

Aruba Ariba Margarita Tequila Sunrise Bloody Mary Bay Breeze Sea Breeze Bahama Mama	
Strawberry, Mango, Passion Fruit, Basil Mojito	15
Classic style Mojito with different flavors to choose from	

Mojito	14.5
Diplomático Planas rum, fresh mint, lime, raw sugar, splash of Villa Sandi Prosecco	

Espresso	13.5
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Moscow Mule	13.5
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MARTINIS

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Sour Toro	13.5
Rum Diplomatico, Grapefruit juice, Bols Maraschino liquor, Lime juice	
The Girl Next Door	14.5
Campari, Rum Diplomatico Planas, Pineapple juice, Lemon juice	

Mangotini	13.5
Grey Goose Le Citron, Limoncello, Simple syrup, Mango Purée	

Mary’s Touch	14.5
Grey Goose L’Orange, Triple sec, Pineapple juice, Orange juice	

Hot & Dirty	14.5
Vodka, Olive, Pepperoncini juice, Whole Pepperoncini	

Limoncello Drop	13.5
Grey Goose Le Citron, Limoncello, Lemon juice, Simple syrup	

My Lychee	13.5
Vanilla Vodka, Lychee purée, Lychee fruit	

Coconut	13.5
Malibu, Bacardi Coco, Coconut water	

Hi! I’m clear	15.5
Canaima Gin, Splash of Vermouth	
Choose one: Olive, Blue Cheese, Cocktail Onion	

SINGLE MALTS

Macallan 12	17
Macallan 18	37

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	9.5

DANIEL'S

STEAK & CHOP

DESSERTS

| Made in our GG Bakery by Chef Diego Palacios |

Mixed Berry Cheesecake 11

Crème Brûlée 10.5

Triple Chocolate Mousse Cake 11.5

Gelatissimo Gelato *Daily special* 9.5

DESSERT MARTINIS

Espresso Martini 13.5

Chocoberry 14.5

Cookies & Cream 13.5



DESSERT WINE

Cavit Arèle Vino Santo *Glass* 15 *Bottle* 145

La Roncaia Ramandolo Italia 85

COGNACS

Hennessy VSOP 12.5

Hennessy XO 25

Rémy Martin 15

AFTER DINNER

Grand Marnier 12.5

Grand Marnier Cuvée Du Centenaire 20

Kahlúa 8.5

Baileys 10.5

Averna Amaro Siciliano 12.5

PORT WINE

Taylor Fladgate Ruby Port 9

Taylor Fladgate 20 Year Tawny Port 14

Taylor Fladgate 40 Year Tawny Port 29

SPECIALTY COFFEES

Amaretto Cappuccino 12.5

Jameson Irish Coffee *Fresh Cream* 12.5

B52 Coffee *Kahlua, Baileys, Grand Marnier* 14.5

COFFEES

Cappuccino 5

Espresso 5

Coffee *(regular)* 3.5