

Dante's Dinner Menu

Seafood

All Seafood Dinners are served with your choice of steak fries, baked potato, orzo pilaf, garlic mashed potatoes, wild rice or steamed vegetables and come with our house salad, bread and roasted garlic.

BRONZED HALIBUT \$26.95
Spiced rubbed halibut fillet, pan seared and served on a bed of roasted red pepper puree with a fresh basil pesto, grilled asparagus and your choice of side.

LEMON PEPPERED WALLEYE \$28.95
Walleye fillet lightly breaded with a lemon pepper coating and topped with a lemon pepper cream sauce and grilled asparagus spears.

CHARBROILED SALMON \$28.95
Fresh salmon fillet charbroiled, topped with roasted red pepper aioli and grilled asparagus.

ALASKAN KING CRAB LEGS Market price
A full pound of Alaskan King Legs crab served with drawn butter.

LOBSTER TAIL Market price
1/2 lb. Or 1 lb.

Add an 8 oz. prime for \$17.95

Add an 8 oz. filet mignon for \$19.95

Charbroiled Steaks

All steaks and prime rib are topped with grilled asparagus spears and served with your choice of steak fries, baked potato, orzo pilaf, garlic mashed potatoes, wild rice or steamed vegetables and our house salad, bread and roasted garlic.

***GRILLED RIBEYE** \$29.95
12 oz. choice cut of beef, grilled to perfection lightly brushed with BBQ sauce and smothered in fire-roasted bell peppers, onions, mushrooms and garlic.

***FLAT IRON STEAK** \$28.95
10 oz., remarkably flavorful and tender cut of beef, charbroiled the way you like it and served with a drizzle of red wine balsamic vinegar glaze.

***BACON WRAPPED FILET MIGNON** \$31.95
Mouthwatering 8 oz. fillet of beef wrapped in hickory smoked Montana bacon.

***NEW YORK STEAK** \$29.95
12 oz. choice cut of beef, charbroiled to perfection.

Black Angus Prime Rib

All of our Prime Rib is choice Angus Beef and is served with our special Au Jus, grilled asparagus and your choice of side.

***DANTE'S PRIME RIB** 12 oz. \$29.95
Uniquely seasoned for a prime rib taste, sure to please. 20 oz. \$33.95

***BLACKENED PRIME RIB** 12 oz. \$30.95
Pan fried in our spicy blackening spices, for the creative palate. 20 oz. \$34.95

*Smother your steak with sautéed mushrooms or onions for \$2.50
Add bacon and blue cheese crumbles for \$3.00*

**Consuming raw or undercooked MEATS may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Creative Italian Cuisine

All dinners are served with a dinner salad, bread and roasted garlic.

BAKED PENNE

\$24.95

Penne pasta tossed with an array of fresh vegetables and our own marinara sauce, topped with a four cheese blend and baked until the cheese is golden and bubbly.

Add sausage or meatballs:

\$26.95

CHICKEN QUATTRO FUMAGI

\$25.95

A generous portion of herb seasoned chicken breast tossed with linguine in a rich creamy four cheese wine sauce.

SCALLOPS SAINT JACQUES AU GRATIN

\$27.95

Sea scallops sautéed with mushrooms, wine, butter, lemon and garlic. Served over linguine then topped with parmesan cheese.

PESTO CHICKEN ALFREDO

\$26.95

Sliced grilled chicken breast that is sautéed in our house made basil pesto alfredo, tossed with penne pasta and topped with shredded parmesan.

CHICKEN PICCATA

\$25.95

Lightly seasoned chicken breast that is sautéed in white wine, lemon, garlic, capers and butter. Served over a bed of orzo pilaf and topped with grilled asparagus.

PECAN CHICKEN BREAST

\$26.95

A pecan breaded chicken breast that is sautéed and topped with a delicious maple bourbon butter sauce and served over wild rice. A perfect mix of sweet and savory.

CHICKEN MARSALA

\$25.95

A lightly seasoned chicken breast sautéed in marsala wine with mushrooms and fresh herbs, served on a bed of orzo pilaf and topped with grilled asparagus.

SHRIMP SCAMPI (Traditional or A 'La Dante's)

\$26.95

Jumbo shrimp sautéed in butter, garlic, lemon and white wine served over linguine. A 'La Dante's style served in a cream style sauce over linguine.

SHRIMP AND CRAB ALFREDO

\$26.95

Jumbo shrimp and jumbo lump crab tossed in a rich and creamy alfredo sauce, and served over linguine.

SHRIMP DIANE

\$26.95

Jumbo shrimp sautéed with mushrooms, scallions, parsley and shallots in a cajun butter sauce and served over linguine.

SEAFOOD MANICOTTI

\$25.95

Tender pasta shells stuffed with a special blend of shrimp, jumbo lump crab, scallops and ricotta cheese, then baked in your choice of creamy alfredo or marinara.

Lighter Fare

(For the lighter appetite)

All dinners are served with a dinner salad, bread and roasted garlic.

SPINACH AND CRAB MANICOTTI ALFREDO \$16.95

A ricotta cheese manicotti filled with sautéed spinach and jumbo lump crab.

SHRIMP LINGUINE POMODORO \$17.95

Linguine tossed with shrimp, tomatoes, garlic shallots, crushed red pepper, olive oil and basil.

LINGUINE GORGONZOLA \$16.95

Linguine topped with a rich and creamy gorgonzola sauce.

Add chicken or shrimp \$21.95

PENNE ITALIANO \$16.95

Penne pasta tossed with sausage, pepperoni and meatballs in our own marinara.

MANICOTTI FUMAGI \$15.95

Tender pasta tubes filled with a blend of ricotta cheese and topped with your choice of marinara or alfredo.

CHICKEN PARMIGIANA \$17.95

A parmesan breaded chicken breast, sautéed, with marinara over linguine, topped with cheese and baked until golden brown.

MANICOTTI ITALIANO \$16.95

A tender pasta tube filled with ricotta cheese, Italian sausage, meatballs, and pepperoni, topped with our own marinara and basil alfredo with a four cheese blend, baked until golden and bubbly.

CHICKEN MILANO \$17.95

A lightly breaded chicken breast sautéed and topped with a light sauce of artichoke hearts, mushrooms, white wine and lemon, served over orzo pilaf.

Southwestern Specialties

All dinners are served with a dinner salad, bread and roasted garlic.

MANICOTTI CON POLLO \$24.95

Tender pasta shells stuffed with marinated chicken breast, our own unique blend of ricotta cheese, cilantro and fresh roasted garlic, then topped with your choice of creamy alfredo or marinara sauce and baked with mozzarella and parmesan cheeses.

CAJUN CHICKEN ALFREDO \$25.95

Generous portions of sliced boneless chicken breast tossed with spicy cajun seasonings, alfredo and served over linguine, to create a dish you are sure to love.

BAYOU SHRIMP LINGWHISKEY \$27.95

Jumbo shrimp sautéed with cajun spices, alfredo, four cheeses and a dash of aged Kentucky whiskey. Served over linguine.