

Daniella's Steakhouse

670 State Fair Blvd 13209-1308 · +13154719874 · Updated: Jan 14, 2026

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ENTREES 25

Quattro Formaggi Ravioli	\$27.04
Four Italian cheese ravioli served in a marinara sauce. Sub lobster cream sauce 15.60	
Tenderloin Tips	\$37.44
Pan seared and simmered in marsala, stewed tomato and bleu crumbles over fettuccine	
Fettuccine Alfredo	\$28.08
Fettuccine in a rich, cheese alfredo sauce. Add chicken 6.24 shrimp 10.40	
Daniella's Riggies	\$28.08
Rigatoni, bell peppers and onions tossed in a spicy tomato cream sauce. Add chicken 6.24 shrimp 10.40 steak tips 9.36	
Seafood Alexander	\$45.76
Scallops, shrimp, and crab meat tossed with fettuccine in a rich, creamy alfredo sauce	
Shrimp Scampi	\$33.28
Jumbo shrimp sautéed in a garlic, white wine butter sauce, served over fettuccine pasta	
Lobster Fettuccine	\$39.52
Fresh lobster meat served over fettuccine pasta in a white wine butter garlic sauce	
Shrimp and Prosciutto Pasta	\$37.44
Shallots, prosciutto, peas, and fettuccine tossed in rich white wine cream sauce	
Seafood Cioppino	\$39.52
Little neck clams, haddock, scallops, shrimp and cherry peppers, stewed in a tomato white wine broth over fettuccine	
Haddock Italiano	\$35.36
Cherry and bell peppers with onions, simmered in a stewed tomato white wine broth. Baked with mozzarella and served over fettuccine	
Romano Chicken	\$35.36
Pan-seared with blistered tomatoes and spinach in a garlic white wine broth over fettuccine. Finished with fresh grated romano cheese	
Mediterranean Chicken	\$35.60
Grilled chicken, white wine lemon butter sauce, kalamata olives, roasted peppers, and artichoke over wild rice with goat cheese crumbles	

Parmesan

Deep fried and topped with homemade marinara and melted mozzarella. Chicken 34.32 | veal chop 46.80

AVAILABLE OPTIONS

Chicken: \$34.32

Veal Chop: \$46.80

Marsala

Pan-seared with mushrooms and marsala wine sauce. Chicken 35.60 | veal chop 46.80

AVAILABLE OPTIONS

Chicken: \$35.60

Veal Chop: \$46.80

Francasie

Egg battered and pan-seared, served in a rich lemon butter white wine sauce. Haddock 33.28 | chicken 35.60 | veal chop 46.80

AVAILABLE OPTIONS

Haddock: \$33.28

Chicken: \$35.60

Veal Chop: \$46.80

Milanese

Pan-fried and topped with mixed greens, tomatoes, onions, and asiago, tossed in a balsamic Italian vinaigrette. Chicken 31.20 | pork 33.28 | veal chop 47.84 | filet medallions 48.88

AVAILABLE OPTIONS

Chicken: \$31.20

Pork: \$33.28

Veal Chop: \$47.84

Filet Medallions:

\$48.88

Chicken Portobello

Grilled and stuffed with portobello, roasted peppers, basil pesto, and fresh mozzarella. Topped with balsamic reduction

\$33.28

Maple Bacon Pork

One-pound bone-in premium chop finished with maple bacon jam

\$38.48

Frenched Veal Chop

16-ounce tender and juicy veal chop topped with sage and prosciutto brown butter

\$45.76

Poseidon Adventure

Two 4-ounce filet medallions topped with a seared u-10 scallop and shrimp in a lobster cream sauce

\$48.88

Steak Diane

2 pan-seared 4-ounce medallions served in brandy bordelaise

\$40.56

Aztec Sirloin

10-ounce coffee and cocoa crusted filet with coffee balsamic glazed mushrooms

\$42.64

Teriyaki Salmon

8-ounce chargrilled, asparagus and wild rice, finished with teriyaki glaze and green onions

\$33.28

Sea Scallops

Pan-seared jumbo diver scallops with herb butter sauce

\$37.44

Broiled Haddock

12-ounce haddock filet broiled with white wine, garlic herb butter, and lemon

\$28.08

SALADS AND STARTERS 19

Caprese

Tomatoes, fresh mozzarella, red onions and sweet basil drizzled with olive oil and balsamic reduction

\$11.44

Classic Wedge	\$10.40
Iceberg topped with tomatoes, bacon, crumbly bleu cheese, and our homemade creamy bleu cheese dressing	
Cali Wedge	\$14.56
Iceberg topped with chilled shrimp, diced red onion, thousand island dressing, and chives	
Classic Caesar	\$10.40
Romaine tossed with house caesar dressing, topped with croutons and romano cheese	
House	\$6.24
Mixed greens, tomatoes, chickpeas, olives, cucumbers, onions, and roasted red peppers	
Bruschetta	\$12.48
Garlic-rubbed crustini topped with fresh tomatoes and basil in garlic olive oil, finished with freshly grated asiago cheese	
French Onion Soup	\$12.48
Crostini, swiss, and provolone	
Daniella's Sautéed Greens	\$14.56
Sautéed cherry peppers, garlic, prosciutto, escarole and parmesan crumb topping	
Stuffed Cherry Peppers	\$15.60
Spicy cherry peppers stuffed with hot sausage and served in marinara sauce with melted mozzarella cheese	
Spinach Con Queso	\$14.56
Creamy spinach and cheese dip, corn tortillas	
Canadian Fries "Poutine"	\$12.48
French fries with cheese curds and demi glace	
Crab Cakes	\$15.60
Homemade crab cakes served with spicy cajun remoulade	
Angels on Horseback	\$18.72
U8 shrimp stuffed with horseradish, wrapped in bacon, and served with honey dijon sauce	
Calamari Steak	\$14.56
Breaded and deep fried, topped with a white wine lemon butter sauce and parmesan cheese	
Crab Stuffed Mushrooms	\$16.64
Silver dollar mushrooms stuffed with lump crab, topped with bacon and béchamel sauce	
Seafood Trio for Two	\$35.36
Chilled jumbo shrimp, lobster, and crabmeat with homemade cocktail sauce	
Jumbo Shrimp Cocktail	\$16.64
Colossal U8 shrimp served with homemade spicy cocktail sauce	
Lobster Roll	
New England style roll, buttered and toasted, served with lobster meat and drawn butter	
Sicilian Steamers	\$16.64
One dozen little neck clams, shallots, garlic, cherry peppers, and white wine, finished with diced tomatoes and asiago	

OUR FAMOUS CUTS 9

Certified Angus Beef House Feature	\$67.60
30-ounce bone-in ribeye	
Certified Angus Beef New York Strip	\$50.96
Prime 16-ounce classic strip	
Filet Mignon	\$45.76
8-ounce choice filet of beef	
Certified Angus Beef Top Sirloin Strip	\$35.36
10-ounces of tender aged sirloin	
Certified Angus Beef Delmonico	\$46.80
20-ounce ribeye	
Rack of Lamb	\$46.80
Roasted shallot port wine reduction and bleu cheese crumbles	
Veal Chop	\$45.76
16-ounce premium chop	
One Pound Chop	\$31.20
Bone-in premium pork	
Certified Angus Beef Prime Rib	AVAILABLE OPTIONS
Choice queen or king cut prime rib rubbed with Montreal seasoning, slow-roasted, and served with a French onion au jus.	Queen: \$37.44
Served Friday and Saturday	King: \$48.88

STEAK TOPPERS 16

Daniella's Style	\$5.20
A rich mushroom demi glaze	
Au Poivre	\$4.16
Black pepper crust with a rich demi glaze	
Gorgonzola	\$5.20
Caramelized onion and creamy gorgonzola sauce	
Aztec Style	\$6.24
Coffee and cocoa crusted with coffee balsamic glazed mushrooms	
Oscar	\$10.40
Crabmeat with asparagus and hollandaise	
Lobster Hollandaise	\$15.60
Lobster Newburg	
14-Ounce Lobster Tail	

Grilled Shrimp (5 Pieces)	\$10.40
Béarnaise or Hollandaise Sauce	\$4.16
Brown Sugar Bourbon Glaze	\$3.12
Homemade Teriyaki Sauce	\$3.12
Black and Bleu	\$5.20
Port Wine and Bleu Cheese	\$6.24
Crispy Onion Straws	\$4.16
Sautéed Mushrooms	\$8.32