

# À la Carte



## Soups

### MARYLAND CRAB \$10

sweet & spicy with roasted corn

### FRENCH ONION \$9

a hardy, cheesy classic style

## Salads

### WEDGE SALAD \$15

crispy iceberg lettuce, plum tomatoes, red onions, hickory smoked bacon, gorgonzola cheese and creamy house-made bleu cheese dressing

### BEET SALAD \$15

mixed field greens with crisp romaine, grape tomatoes, red onions, roasted red beets, goat cheese & white balsamic vinaigrette

### BURRATA DEL GIORNO \$18

baby arugula, tomato bruschetta, prosciutto di parma with balsamic glaze

### CLASSIC CAESAR SALAD \$15

chopped romaine, house-made Caesar dressing, fresh parmesan cheese, Tuscan style croutons with shaved romano cheese

**ADD:** grilled chicken \$7, salmon \$9.50 or grilled shrimp \$9

## Appetizers

### TASTE OF THE MEDITERRANEAN \$21

fresh mozzarella, sharp provolone, capicola & soppressata served with house-cured olives, roasted red sweet peppers balsamic reduction & grilled traditional flatbread

### NEW WORLD BRUSCHETTA \$14

roasted red peppers, artichokes, kalamata olives & feta cheese; served with garlic crostini

### ROASTED RED PEPPER HUMMUS \$12

creamy house-made blend of fire roasted peppers & chickpeas. Served with grilled pita, cucumbers & carrots

### CALAMARI \$18

lightly dusted, fried, tossed with banana peppers & served with garlic aioli & marinara

### MAC & CHEESE \$12

cavatappi pasta with white sharp cheddar, swiss & pepper jack cheeses; finished with cracker crumb topping

**ADD:** braised beef short rib \$6, pulled chicken \$6, or roasted portabella mushrooms & caramelized onions \$6

### DRUNKEN SHRIMP \$18

large, pan-seared shrimp with garlic, bourbon whiskey tangy BBQ sauce & finished with scallions

### TRUFFLE FRIES \$12

Idaho potatoes fried golden brown, tossed with truffle oil, sea salt & parmesan cheese

### BACON WRAPPED SCALLOPS \$19

dayboat scallops wrapped in hickory-smoked bacon & finished with a creamy horseradish sauce

**\*Some food items are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy or special dietary needs. Vegan options available upon request. A 20% gratuity may be added to parties of 8 or more.**

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@DANIELSOFCONSHOHOCKEN**



## Pastas

### SEAFOOD RISOTTO \$32

shrimp & scallops sautéed with roasted corn, grape tomatoes & baby spinach in a creamy cheese risotto

### MUSHROOM RAVIOLI \$24

forest mushrooms, artichoke hearts, roasted pearl onions finish with brown butter sauce & tuscan truffle essence with italian parsley **ADD** shrimp \$9 or chicken \$7

## Handhelds

Served with french fries. Add a house salad \$4

### CAROLINA-STYLE CHICKEN SANDWICH \$18

slow-roasted pulled chicken drizzled with carolina BBQ sauce & finished with sweet brussels sprout slaw on a local potato roll

### SOUTH PHILLY-STYLE PORK \$18

slow roasted, thinly sliced pork in a garlic rosemary au jus topped with roasted red peppers, spinach aglio & mild provolone on a seeded Italian loaf

### PRIME RIB SANDWICH \$21

slow roasted, thinly sliced prime rib with au jus, topped with frizzled onions, white cheddar cheese & creamy horseradish sauce, on a seeded Italian loaf

## From the Charbroiler

**Your Choice:** 8 oz. choice angus beef burger or grilled chicken breast; served on a Conshohocken bakery potato roll

### THE FIRST AVENUE \$17

topped with lettuce, tomato, & your choice of American, cheddar, bleu, or swiss cheese

### THE STEAKHOUSE \$21

smoked bacon, homemade steak sauce, cheddar, topped with frizzled onions, lettuce, tomato

## Entrees

### DANIEL'S FILET MIGNON \$43

8 oz. charbroiled angus filet with sautéed onions, mushrooms & homemade madeira demi-glaze; served over Yukon potato puree & haricot verts

### THE PORK CHOP \$34

14 oz. mesquite dry-rubbed & charbroiled pork chop with sweet cornbread stuffing; drizzled with bourbon honey Dijon mustard glaze & served over sweet brussels sprout slaw

### NEW YORK STRIP \$45

12 oz. grilled, choice angus steak finished with a cabernet reduction; served with Yukon potato puree & sautéed spinach

### BISTRO STYLE CHICKEN \$28

pan-seared boneless chicken breast with natural garlic jus topped with roasted peppers, spinach aglio, fresh mozzarella & drizzled with balsamic reduction; served with roasted rosemary fingerling potatoes

### CHESAPEAKE STYLE CHICKEN \$32

charbroiled boneless chicken breast topped with crab imperial, grilled tomato & swiss cheese; served over Yukon potato puree with haricot verts

### ATLANTIC SALMON \$29

pan-seared, served over a warm salad of kale, artichoke hearts, lentils, red onions & roasted red peppers with a citrus vinaigrette

### CHEF'S FAMOUS CRAB CAKES \$34

jumbo lump crab cakes served over baby arugula, roasted corn relish & house-made lime citrus aioli

**INTERESTED IN BOOKING A PRIVATE EVENT?  
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OR VISIT OUR WEBSITE TO PROVIDE YOUR EVENT DETAILS!**

