

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.

BEER BATTERED SHRIMP

6 jumbo shrimp, beer battered and served with cocktail sauce and your choice of side.

LEMON PEPPERED WALLEYE

Walleye fillet lightly breaded with a lemon pepper coating and topped with a lemon pepper cream sauce and asparagus spears.

CHARBROILED SALMON

Fresh salmon fillet charbroiled, topped with roasted red pepper aioli and asparagus.

LOBSTER TAIL

1/2 lb. Or 1 lb.

Market price

Add an 8 oz. prime

Add an 8 oz. filet mignon

Charbroiled Steaks

All steaks and prime rib are topped with 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**

12 oz. choice cut of beef, grilled to perfection.

***BACON WRAPPED FILET MIGNON**

Mouthwatering 8 oz. fillet of beef wrapped in hickory smoked Montana bacon.

***NEW YORK STEAK**

12 oz. choice cut of beef, charbroiled to perfection.

Add 3 beer battered shrimp

Black Angus Prime Rib

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

***DANTE'S PRIME RIB**

Uniquely seasoned and slow roasted, sure to please.

12 oz.

20 oz.

***BLACKENED PRIME RIB**

Pan fried in our spicy blackening spices, for the creative palate.

12 oz.

20 oz.

*Smother your steak with sautéed mushrooms or onions
Add bacon and blue cheese crumbles*

**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

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: \$2.00

SEAFOOD LINGUINE

Shrimp, scallops and crab sautéed with garlic and herbs in a creamy Alfredo sauce served over linguine.

PESTO CHICKEN ALFREDO

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

PECAN CHICKEN BREAST

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

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

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

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

Jumbo shrimp and red crab tossed in a rich and creamy Alfredo sauce and served over linguine.

SEAFOOD MANICOTTI

Tender pasta shells stuffed with a special blend of shrimp, 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

A ricotta cheese manicotti filled with sautéed spinach and crab.

SHRIMP LINGUINE POMODORO

Shrimp sautéed in our marinara with fresh herbs and crushed red peppers tossed with linguine.

BAKED PENNE ITALIANO

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

MANICOTTI FUMAGI

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

CHICKEN PARMIGIANA

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

CHICKEN MILANO

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

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

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

BAYOU SHRIMP LINGWHISKEY

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