

# Wines and Cocktails

## Wines by Glass

### Sparkling

Lunetta Prosecco *Italy* 10  
Martini & Rossi Asti Spumante *Italy* 9  
Cavit Moscato *Italy* 9  
Sperone Moscato Rosé *Italy* 8

### Rosé & Blush

AIX Rosé Côteaux d'Aix en Provence *France* 12  
Beringer White Zinfandel *California USA* 10

### White Wines

Mezzacorona Pinot Grigio *Trentino Italy* 9  
Santa Margherita Pinot Grigio *Valdadige Italy* 10  
Babich Sauvignon Blanc *Marlborough New Zealand* 11.5  
Josh Cellars Chardonnay *North Coast USA* 9  
Chateau Ste. Michelle Riesling *Columbia Valley USA* 9.5  
Apothic White Blend *California USA* 10  
Wente Chardonnay Riva Ranch *California USA* 12

### Red Wines

Hob Nob Pinot Noir *Pays d'Oc France* 11  
Decoy by Duckhorn Merlot *Sonoma County USA* 15  
Antinori Pèppoli Chianti Classico *Tuscany Italy* 12.5  
BenMarco Malbec *Mendoza Argentina* 11  
Catena Malbec *Mendoza Argentina* 11.5  
Decoy by Duckhorn Cabernet Sauvignon *Sonoma County USA* 15  
689 Cellars Red Blend *California USA* 10  
Greg Norman Shiraz *Limestone Coast Australia* 12.5  
Seghesio Zinfandel *Sonoma County USA* 15  
Apothic Red Blend *California USA* 10  
Cherry Pie De Carneros Pinot Noir *California USA* 14

## Champagnes & Sparkling

Lunetta Prosecco *Veneto Italy* 55  
Navarro Correas Extra Brut *Mendoza Argentina* 38  
Moët & Chandon Brut Impérial Épernay *France* 125  
Veuve Clicquot Brut Reims *France* 155  
Dom Pérignon Brut Épernay *France* 450  
Navarro Correas Brut Malbec Rose 38 *Mendoza Argentina*  
Moët & Chandon Rosé Impérial Épernay *France* 150  
Martini & Rossi Asti Spumante *Piedmont Italy* 40  
Cavit Moscato *Provincia di Pavia Italy* 42

## Rosé & Blush

AIX Rosé Côteaux d'Aix en Provence *France* 52  
Sperone Moscato Rosé *Veneto Italy* 42  
Beringer White Zinfandel *California USA* 45

## Pinot Grigio

Mezzacorona *Trentino Italy* 40  
Santa Margherita *Valdadige Italy* 45  
King Estate Pinot Gris *Oregon USA* 52

## Sauvignon Blanc

Duckhorn (90 WS) *Napa Valley USA* 65  
Cupcake Sauvignon Blanc *Marlborough New Zealand* 38  
Babich *Marlborough New Zealand* 48

## Chardonnay

Josh Cellars *North Coast USA* 42  
Wente Riva Ranch *California USA* 55  
Silver Palm *North Coast USA* 49

## Other Interesting Whites

Chateau Ste. Michelle Riesling *Columbia Valley USA* 40  
Apothic White Blend *California USA* 40

## Pinot Noir

HobNob *Pays d'Oc France* 45  
DeLoach *California USA* 54  
Montes Alpha *Casablanca Valley Chile* 56  
Cherry Pie De Carneros *California USA* 68  
La Crema (90 WE) *Sonoma USA* 66

## Merlot

Siepi (92 WS) *Fonterutoli Italy* 290  
Kendall-Jackson *California USA* 52  
Raymond Reserve *Napa Valley USA* 79  
Decoy by Duckhorn *Sonoma County USA* 69

## Cabernet Sauvignon

Josh Cellars *California USA* 42  
Carnivor *California USA* 42  
Viña Santa Rita Reserva Valle del Maipo *Chile* 43  
Louis M. Martini *Sonoma County USA* 48  
Decoy by Duckhorn *Sonoma County USA* 69  
Terrunyo Cabernet *Maipo Valley Chile* 78  
Heritage (93 JS) *Napa Valley USA* 110  
Mazzei Philip (91 WS) *Tuscany Italy* 145  
Heritage Rutherford (93 JS) *Napa Valley USA* 145  
Stag's Leap Cellars *Napa Valley USA* 110  
Frank Family *Napa Valley USA* 135  
Freemark Abbey *Napa Valley USA* 99  
Nickel & Nickel "CC Ranch" *Napa Valley USA* 295  
Caymus (90 WS) *Napa Valley USA* 220

## Malbec

Terrazas Altos de Plata *Mendoza Argentina* 38  
BenMarco *Mendoza Argentina* 42  
Terrazas Reserva *Mendoza Argentina* 57  
Layer Cake *Mendoza Argentina* 52  
Catena (91 RP) *Mendoza Argentina* 50  
Alta Vista "Terroir Selection" *Mendoza Argentina* 79

## Red Blends

Decoy by Duckhorn Red Wine *Sonoma County USA* 69  
"Paz" Las Moras (90 TA) *San Juan Argentina* 42  
Proprietary Paraduxx *Napa Valley USA* 99  
Opus One (94 WS) *Oakville USA* 550  
689 Cellars Red Blend *California USA* 43  
19 Crimes Red Blend *Victoria Australia* 38  
Apothic Red Blend *California USA* 40

## Other Interesting Reds

Antinori "Pèppoli" Chianti Classico *Tuscany Italy* 55  
Two Vines Shiraz *Washington State USA* 38  
Greg Norman Shiraz *Limestone Coast Australia* 50  
Brunello di Montalcino Castello Banfi, *Tuscany Italy* 121  
Seghesio Zinfandel *Sonoma County USA* 78  
Angry Bunch Zinfandel *Lodi USA* 56

## Cocktails

Sex on the Beach Vodka, peach schnapps, orange and cranberry juice 10.5  
Piña Colada Rum, coco cream, coco liquor and pineapple 9  
Strawberry Daiquiri Rum, strawberry liquor and grenadine 9  
Gianni Vodka, Blue Curaçao and Margarita mix 10.5  
Aruba Ariba Rum, Cointreau, vodka, banana liquor and fruit juice 10.5  
Fire Margarita Tequila, Triple sec. and red chilli 10.5  
Margarita Regular, strawberry or passion fruit 10.5  
Tequila Sunrise Vodka, tequila, grenadine and orange juice 10.5  
Bloody Mary Vodka and our Bloody Mary recipe 10.5  
Prosequito Prosecco, peach schnapps, lemon juice and a splash of Ginger ale 10.5  
Bay Breeze Vodka, cranberry juice and pineapple juice 10.5  
Sea Breeze Vodka, cranberry juice and grapefruit juice 10.5  
Bahama Mama Myers rum, Malibu rum, banana liquor, orange & pineapple juice 10.5  
Hurricane Malibu rum and our own blended juices 10.5  
Mojito Strawberry, mango, passion fruit, pink lemonade or basil 10.5  
Muscow Mule Vodka, ginger beer and lime juice 12.5

## Martinis

Dirty Martini Grey Goose vodka and olive juice 11.5  
Sangria Martini Homemade sangria, raspberry and a splash of pomegranate juice 12.5  
Coconut Martini Malibu, Bacardi Coco and fresh coconut water 11.5  
Apple Martini Grey Goose vodka and sour pucker 11.5  
Iguana Martini Raspberry vodka, Hpnotiq, peach schnapps and passion fruit 12.5  
Mango Martini Grey Goose Le Citron, peach schnapps, Hpnotiq and mango mix 11.5  
Cosmopolitan Grey Goose Le Citron, Grand Marnier, lemon and cranberry juice 11.5  
Mary's Martini Grey Goose L'Orange, Triple Sec, pineapple and orange juice 11.5  
Expresso Martini Expresso vodka, Frangelico, Amaretto, Kahlua and Bailey's 12.5  
Hot and Dirty Martini Vodka, olive & peperoncini juice and whole peperoncini 11.5  
Chocoberry Martini Van-Gogh chocolate, pure strawberry and chocolate syrup 11.5  
Lemon Extravaganza Martini Grey Goose citroen, Limoncello and lemon sorbet 12.5  
Cookies and Cream Martini Vanilla vodka, chocolate vodka, Frangelico, heavy cream and cookies 11.5  
Lemon Drop Martini Grey Goose Le Citron, limoncello, roses lime juice and sugar on top 11.5  
Lychee Martini Grey Goose, lychee puree and lychee fruit 12.5  
Pomegranate Martini Grey Goose vodka, pomegranate liquor and a splash of pineapple 11.5  
Cucumber Martini Hendrick's gin and cucumber puree 13

# Cold Appetizers

## Signature Salads

### DANIELS HOUSE SALAD ... 8

Greens, pecans, strawberry, goat cheese with red wine vinaigrette

### BEET SALAD ..... 8

Fresh beets, butter lettuce, almond shavings, burrata, roasted sliced carrots with balsamic vinaigrette

### TUNA TARTARE ..... 14

Fresh blue fin tuna with avocado, cilantro, red onion, olive oil and pine nuts

CAESAR SALAD ..... 8  
Romaine hearts drizzled with our homemade dressing and croutons

CAPRESE SALAD GF ..... 8  
Imported buffalo mozzarella and vine ripe tomatoes

WEDGE SALAD ..... 9  
Wedge of iceberg lettuce drizzled with blue cheese, bacon and red onion

BEEF CARPACCIO ..... 14  
Served over a bed of arugula with our special homemade dressing and parmesan cheese

SHRIMP COCKTAIL GF ..... 18  
Fresh jumbo shrimps served with cocktail sauce

CEVICHE GF ..... 13  
Grouper, red snapper, tiger's milk, rocoto and Peruvian corn

# Hot Appetizers

CAJUN CRAB CAKES ..... 18  
Made with our homemade tartar sauce

ESCARGOT IN GARLIC CREAM SAUCE ..... 10

BACON WRAPPED JUMBO SCALLOPS ..... 15

PUFF PASTRY SHRIMPS ..... 16.5  
Stuffed mushroom caps, shrimps, butter, minced garlic, fresh mozzarella cheese with chopped parsley

ROASTED WHOLE STUFFED FRESH ARTICHOKE ..... 13  
With Parmesan cheese, breadcrumbs, garlic and parsley

KING CRAB LEGS (3 pcs.) GF ..... 34  
Fresh and tender jumbo Alaskan king crab legs

PRIME PORK BELLY GF ..... 13  
Broiled or fried to perfection served with our homemade chimichurri sauce

LIVE ROCKEFELLER OYSTER (when available) ..... Market Price  
Garlic, spinach, Hollandaise sauce, parmesan cheese and anisette liqueur

SEAFOOD SOUP GF ..... 15  
A mix of Aruban caught seafood in a homemade seafood broth

A CARIBBEAN LOBSTER BISQUE ..... 15  
Served with puff pastry

CREAM OF POTATO SOUP ..... 7

GF Gluten-Free

# Steaks Chops

FILET MIGNON ..... 30  
6 oz.

FILET MIGNON ..... 39  
10 oz.

NEW YORK STRIP STEAK ..... 39  
14 oz.

T-BONE STEAK ..... 37  
16 oz.

BONE-IN RIBEYE ..... 39  
18 oz.

TRUFFLED RIBEYE BONELESS ..... 37  
14 oz.

PORTERHOUSE ..... 46  
24 oz.

SHORT RIBS ..... 28  
Served with red wine sauce

GRILLED AUSTRALIAN LAMB CHOPS ..... 40

GF All Steaks & Chops are Gluten-Free

## Sauces

Horseradish - Mushroom -  
Béarnaise - Peppercorn -  
Chimichurri

## Butters

Lemon with sundried tomato -  
Black truffle - Rosemary & garlic  
All butters 1.5

All sauces and butters are made fresh daily, no MSG.

# Entrées

GRILLED BONE-IN CHICKEN BREAST with saffron sauce ..... 30  
16 oz. Corn-fed

LIVE LOBSTER (When available) ..... Market Price  
Aruba

WHOLE BRONZINI (When available) ..... 38  
Italy

CHILEAN SEA BASS FILET CHEF'S STYLE vanilla potato pure... 35  
Chile

FRESH WILD CAUGHT SALMON ..... 30  
Norway



## Top 2% of high prime

COWBOY RIBEYE ..... 49  
20 oz.

BONE IN FILET MIGNON ... 99  
16 oz.

TOMAHAWK ..... 125  
30 / 36 oz. (for two persons)

## Temptation Add-Ons

+ LOBSTER (8 oz.) ..... 23

+ SHRIMPS (3 pcs.) ..... 18

+ KING CRAB LEGS (6 oz.) .... 31

## Sides

4.5

HANDCRAFTED FRENCH FRIES  
TRUFFLED MASHED POTATOES  
CREAMED CORN  
CLASSIC BAKED POTATO  
TRUFFLED MAC & CHEESE  
SAUTEED MIXED VEGETABLES  
ROSEMARY, BACON, ONION POTATOES  
CRISPY BRUSSEL SPROUTS  
(Bacon & Almonds)  
WILD ROASTED MUSHROOMS  
SWEET POTATO FRIES