



Daniel's Steak & Chop is a family friendly steakhouse consistently serving high quality food while providing excellent service, for more than 10 years. Our open kitchen allows you to observe how our culinary team prepares the juiciest and highest quality steak for you!

Our Chef uses only the freshest seasonal ingredients, preparing the tastiest steaks and chops that are perfectly flamed on a charcoal grill. In addition we offer a wide selection of wines, beers, cocktails and martinis to raise your glass to life, relationships and good times.

Daniel's Steak & Chop is the perfect venue for any special event including birthday celebrations, business meetings and wedding rehearsals. Whether your party is big or small, and whether you prefer to sit indoors or dine al fresco, we can meet and exceed your every need.

Let us assist you in making your next party into an unforgettable experience.



Classic Daniel's

APPETIZER

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan

-or-

Caribbean Lobster Bisque

MAIN COURSE

6 oz. Filet Mignon

-or-

Grilled Organic Bone-In Chicken Breast 16-oz cornfed

-or-

Wild Norwegian Salmon

SIDES

French Fries -or- Classic Baked Potato

DESSERT

Gelatissimo Gelato

-Or

Triple Chocolate Mousse

Price \$72 p/p



Daniel's Specialties

APPETIZER

Beet salad 🌢

Mixed lettuce, toasted walnuts, burrata, dehydrated carrots, seasonal fruit, balsamic glaze

-or-

Escargot

Creamy garlic sauce, garlic bread

Caribbean Lobster Bisque

MAIN COURSE

Braised Short Ribs

Red wine reduction.

-or-

14oz. Prime NY Strip

-or-

Chilean Sea Bass

Fillet, butter, alfalfa sprouts, spinach, beet sauce

SIDES

Cream of Spinach -or- Whipped Mashed Potatoes

DESSERTS

Deconstructed Cheesecake

Gelatissimo Gelato

Price \$79 p/p



APPETIZER

Tuna Tartare

Bluefin tuna, avocado, cilantro, red onion, olive oil, pine nuts and banana chips.

Beef Carpaccio
Beef tenderloin, arugula, toasted pine nuts, parmesan crisp, fresh truffle, caramelized shallots, truffle sauce

Lobster Bisque

MAIN COURSE

20 oz. T-Bone

10 oz. Skirt Steak

Surf and Turf

6 oz. Lobster and 6 oz. Filet Mignon

SIDES

Truffled Mac & Cheese -or-Crispy Brousel Sprouts Bacon, almond -or- Potato Au Gratin

DESSERT

Crème Brûlée

Triple Chocolate Mousse

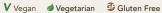
-or-

Coconut Cake

Price \$110 p/p













OPEN BAR OPTIONS

Your choice of pay on consumption or we offer an all inclusive bar package deal on selected wine, premium mixed drinks and soft drinks.

SAPPHIRE PACKAGE PER HOUR per person **\$24.50**\$20 per extra hour

EMERALD PACKAGE PER HOUR per person **\$34.50**\$30 per extra hour

DIAMOND PACKAGE PER HOUR per person \$44.50
\$40 per extra hour



Allow us to organize the most memorable and unforgettable event for you and your guests.

BOOKING TERMS & CONDITIONS

Reservations may be made via telephone +297 5882599 or e-mail events@giannisgroup.com