

DARREL'S

STEAK & SEAFOOD

STARTERS & SOUPS

ARTICHOKE SPINACH DIP 7.95 <i>Roasted red peppers, cream cheese, mozzarella & parmesan cheese baked until golden</i>	BUFFALO SHRIMP 9.25 <i>Golden crispy shrimp tossed in hot butter with a roasted garlic bleu cheese dipping sauce</i>	CLASSIC POTATO SKINS 7.25 <i>Smothered in cheeses, topped with bacon and green onions, served with ranch and sour cream</i>
BLUE MAINE MUSSELS 8.25 <i>Simmered in a roasted garlic broth or Louisiana style</i>	CRAB CAKES 8.95 <i>Maryland lump crab cakes served with a red pepper aioli</i>	CALAMARI HOTEL STYLE 8.95 <i>Flash Fried and tossed with garlic butter and pepperoncini peppers</i>
DOUBLE CREAM BRIE 9.25 <i>Cherry mango chutney, toasted almonds and toast points</i>	FLATBREAD 7.95 <i>With basil pesto, feta cheese and fresh tomatoes</i>	SHRIMP & CRAB STUFFED MUSHROOMS 7.95 <i>Topped with a rich cream sauce</i>
CRISPY CALAMARI 8.95 <i>Flash fried and served with a cajun aioli</i>	SOUP OF THE DAY 3.95 <i>Homemade</i>	CREAMY SWISS ONION SOUP 5.75 <i>Baked with swiss, mozzarella and parmesan</i>

STEAKS

Classic cuts-hand cut FRESH U.S.D.A Midwest corn fed beef seasoned and chargrilled to order. Served with au jus, soup or side salad and your choice of side

TOP SIRLOIN 12 OZ 17.95 <i>Hearty beef flavor</i>
RIBEYE 16 OZ 22.95 <i>The butcher's choice</i>
N.Y. STRIP 14 OZ 18.95 <i>A steak house classic</i>
FILET MIGNON 8 OZ 20.95 <i>Just plain tender</i>
PORTERHOUSE 20 OZ 27.95 <i>The best of both</i>

ADD TO AN ENTRÉE:

lobster tail 11.95 shrimp 7.00 crab legs 11.95

HOUSE SPECIALTY STEAKS

Served with your choice of soup or side salad and choice of side

SMOTHERED TOP SIRLOIN 18.95 <i>Caramelized onion, roasted red peppers, mushrooms and mozzarella cheese</i>
WHISKEY TWIN FILETS 20.95 <i>Tender 4 oz filets with a Jack Daniel's peppercorn sauce</i>
CAJUN STEAK NEW ORLEANS 20.95 <i>Two 4 oz filets topped with sweet crab cakes and a creamy creole sauce</i>
THE BLEU CHEESE SIRLOIN 18.95 <i>Stella Blue Cheese, caramelized onion & au jus</i>
FILET TRIO 23.95 <i>Tender filets finished in three ways: Jack Daniel's peppercorn sauce, mushroom zip sauce & creamy creole sauce with a crispy crab cake</i>

SEAFOOD

Served with soup or side salad and your choice of side

SEAFOOD TRIO 23.95 <i>Maine lobster tail, Maryland crab cake, and stuffed shrimp</i>
SALMON NORFOLK 19.95 <i>Pan seared and topped with shrimp, lobster, with an artichoke cream sauce</i>
FISH & CHIPS 15.95 <i>Icelandic cod fried to a golden crisp in our house batter with fries and Detroit tartar sauce</i>
CRAB CAKES 18.95 <i>Maryland crab cakes with a roasted red pepper aioli</i>
ALASKAN CRAB LEGS 1 1/2 LBS 28.95 <i>Snow crab with sweet cream drawn butter</i>
STUFFED GULF SHRIMP 18.95 <i>Sweet gulf shrimp stuffed with a shrimp & crab meat stuffing smothered with a rich saffron cream</i>
SHRIMP 17.95 <i>Fried, Scampi or Buffalo Style</i>
FISH NEW ORLEANS 18.25 <i>Cajun seared mahi mahi topped with a sweet crab cake and a creamy creole sauce</i>
LOUISIANA BAKE 18.95 <i>Lobster, shrimp, scallops, oysters, mussels, and cod baked in a buttery creole broth</i>
PILE OF PERCH 17.95 <i>Flash fried and served with tartar sauce and lemon</i>
PARMESAN ENCRUSTED WALLEYE 17.95 <i>Pan Fried with a tangy lemon cream sauce</i>
TWIN MAINE LOBSTER TAILS 26.95 <i>With lemon and drawn butter</i>

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.