



Daniel J's

*Fine Dining and Wines
Friendly Atmosphere*

*Specializing in Lunch, Dinner,
Banquets and Catering for any Occasion*

2970 Route 22 • Patterson, NY 12563
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Appetizers

Stuffed Mushrooms	6.95	Mozzarella Sticks	6.95
Filled with crab meat Stuffing		Batter dipped with marinara sauce	
Fried Calamari	7.95	Nachos	7.95
Golden brown with marinara or fra diavolo		Tri-colored tortillas topped with tomatoes, jalapenos cheddar and jack cheese	
Little Neck Clams.....	7.95	Nachos with Chicken	8.95
Steamed OR stuffed		Nachos with Beef	8.95
Prince Edward Island Mussels	7.95	Nachos Combo	10.95
Lemon butter, marinara or fra diavolo		BBQ St. Louis Pork Ribs	7.95
Jumbo Shrimp Cocktail	8.95	Chicken Fingers.....	6.95
Served with homemade horseradish sauce		Sauces: BBQ, honey mustard, ranch	
Roasted Portobello & Shrimp	8.95	Chicken Wings.....	6.95
With a delicious Cajun Ocompo Sauce		Buffalo, honey mustard, BBQ, teriyaki, OR atomic served with blue cheese and celery	
Maryland Crab Cakes	7.95	Eggplant Rollatini.....	8.95
Served with ten spice sauce		Portobello Fingers	8.95
Escargot	8.95	Topped with white truffle oil panko crusted	
With brandy tarragon cream sauce & white truffle oil			
Stuffed Calamari	8.95		
Marinara OR scampi style			

Soups

French Onion.....	3.95	Soup Du Jour	4.95
Garlic croutons, loaded with Swiss cheese		Ask your server for today's special	

Salads

House Salad	3.95	Blue Cheese Stacker Salad	8.95
Fresh lettuce, cucumber, tomato, red onion with your choice of dressing		Layer of blue crumbled cheese, bacon & tomato topped w/blue cheese dressing	

Sides

French Fries.....	3.95	Onion Rings	5.95
Sweet Potato Fries	4.95	Black & tan batter dipped	
Chili Cheese Fries.....	6.95	Garlic Bread	4.95
		Topped with mozzarella	

Pasta

Penne a la Vodka	13.95	Five Cheese Ravioli.....	12.95
With chicken		Vegetable Ravioli	12.95
	15.95	Cheese Ravioli	10.95
Fettuccine Alfredo.....	14.95	Linguini with Clam Sauce	12.00
With chicken		Made with fresh clams, choice of red or white sauce	
	16.95	Add a dozen steamers	
Stuffed Rigatoni	11.95	6.00	
Topped with fresh basil and mozzarella			
Sicilian Cavatelli.....	13.95		
Cavatelli with broccoli rabe, sausage & fresh basil			

Steaks, Chops, Lamb & Duck

Prime Rib Au Jus		Char Grilled Rib-Eye.....	20.95
Sliced fresh, grilled OR blackened		25 oz. Porterhouse Steak	28.00
Princess Cut.....	14.95	French Center Cut Pork Chops (2).....	18.95
Queen Cut.....	17.95	Grilled, breaded or stuffed	
King Cut.....	21.95	Ten Spice New Zealand Rack of Lamb	22.95
Daniel J's Steak	20.95	Long Island Duck Breast	17.95
Aged prime filet of sirloin		Pan seared and glazed with apricot sauce	
New York Strip Steak.....	18.95	St. Louis BBQ Ribs (Full Rack).....	17.95
Add sizzling garlic butter.....	1.75	Smothered in our own sauce	

Entrees

Chicken Florentine.....	16.95	Mediterranean Chicken	16.95
Sautéed chicken topped with spinach & mozzarella, lemon butter sauce & served over angel hair pasta		Sautéed chicken with capers, grape tomatoes, olives, red onion and a mushroom demi glaze	
Chicken Cordon Blue.....	16.95	Nantucket Chicken Breast	16.95
Sautéed chicken in a wine & butter sauce topped with ham & Swiss cheese		Sautéed chicken with dried cranberries, walnuts & grape tomatoes served with a bourbon cream sauce	
Chicken Francese	16.95	DJ's Chicken Portobello	16.95
Sautéed medallions in a lemon butter sauce		Sautéed chicken breast atop a roasted portobello mushroom served with Cajun scampi sauce	
Chicken Marsala	16.95	Veal Scallopini.....	18.95
Sautéed in a mushroom wine sauce		Tender veal medallion with mushroom sherry & sweet vermouth sauce	
Chicken Bella	16.95	Veal Parmigiana	18.95
Boneless chicken pieces in a light tomato basil sauce topped with penne and fresh mozzarella		Served over pasta	
Chicken Parmigiana	16.95	Jagerschnitzel	18.95
Served over pasta		Breaded veal cutlet topped w/a mushroom & brandy cream sauce.	
Chicken Valdastano	16.95	Veal Sorrentini.....	19.85
Sautéed chicken with prosciutto, tomato and mozzarella cheese		Sautéed veal topped with eggplant, marinara sauce & fresh mozzarella	

Seafood

Stuffed Filet of Sole	17.95	Pan Seared Chilean Sea Bass	22.95
Stuffed with crab meat and topped with a lobster sauce		Topped with black Hawaiian sea salt & white truffle oil	
Stuffed Shrimp.....	18.95	Soft Shell Crab (3)	18.95
Stuffed with crab meat in a wine sauce		Scampi, panko crusted or francese style	
Tilapia Francese.....	17.95	Filet of Sole Almondine.....	17.95
Sautéed in a lemon butter sauce		Sautéed filet of sole topped with butter, white wine & almonds	
Broiled Salmon	18.95	Alaskan King Crab Legs.....	32.95
Topped with sliced tomatoes & onions in a lime butter sauce		1½ pounds steamed or oven roasted	
Shrimp & Scallops	18.95	Fresh Maine Lobster.....	Market Price
In a lobster sauce, served over pasta		Cajun Shrimp Francese.....	17.95
U-10 Pan Roasted Scallops	17.95	Six seared shrimp with lemon, butter & white wine	
Served with a garlic, shallot, sherry lime sauce		Stuffed Rainbow Trout	18.95
		Stuffed with our own crab meat stuffing	