

Daingerfield's

FINE DINING

Beginnings

Honey Butter Yeast Rolls 8
homemade rolls, whipped butter

Lobster Carpaccio 32
ginger mignonette, toasted garlic, shallot,
cilantro

Wagyu Beef Tartare 24
capers, dijon, cornichon, egg,
brioche*

Tuna Crudo 24
black garlic, roasted pineapple, aioli,
candied jalapeno*

Roasted Carolina Quail 22
turnip, cherry, pecan

Tomato Gazpacho 16
grilled shrimp, cilantro oil,
ciabatta crouton*

Charcuterie & Cheese 28
traditional accompaniments

Greens

Little Gem Caesar 18
bacon, parmesan, tamari crumb

Baby Spinach 18
pecans, goat cheese, shallot, roast carrots,
roast tomato

Summer Tomatoes 20
ricotta, ciabatta, shallot, basil, balsamic

Fish

Sea Bass 56
parsnip purée, baby carrots, garlic spinach,
beurre blanc*

Bouillabaisse Provençal 48
clams, mussels, scallops, fish, tomato, saffron,
rouille *

Seared Tuna 50
creamy carolina gold rice, roast tomato, lima,
herb butter*

Meat & Game

Pan Seared Duck 42
apples, broccoli, quinoa, pomegranate jus*

Herb Roasted Lamb Loin 52
turnips, wild mushrooms, broccolini,
heirloom tomatoes*

Grilled Elk Striploin 62
roasted farro, tomato marmalade, brussels*

Daingerfield Steaks
tallow roasted potatoes, grilled asparagus, jus*

- 8oz Hanger 52
- 6oz Wagyu Ribeye 70
- 8oz Prime Tenderloin 70
- A-5 Japanese Wagyu Striploin 25 per oz
(3oz minimum cut)

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