

# Dangerfield's

For 32 years now our tradition is excellence, warm hospitality and legendary but comfortable cuisine, all in a beautiful nature setting that has no equal. Join us often for exceptional dining, special occasions or group functions and catering!

## Starters *Thank you for selecting us as your Prime Choice*

**COCONUT SHRIMP** Jumbo shrimp, hand-breaded with Coconut flakes & fried to a golden brown. Complemented with a side of pina colada sauce. 17

**MARYLAND CRAB CAKES** Two sweet jumbo lump crab cakes dusted with panko crumbs and served with a zesty Russian sauce. 17

**MUSSELS** Simmered steamed mussels with olive oil, white wine, lemon juice, fresh garlic and chopped parsley with a side of French baguette. 17

**WALLEYE FINGERS** Breaded fresh Canadian walleye lightly fried golden & served with tartar sauce. 15

**BEER BATTERED ONION RINGS** Full 12 / Half 7

**CHEESE CURDS** Deep fried sprinkled with parmesan cheese. 13

**CRAB & CREAM CHEESE ROLLS** Sweet rock crab, Wisconsin cream cheese & fresh chopped garlic rolled into an egg roll skin & fried crispy golden. Served with a zesty apricot mustard sauce for dipping. 17

**BABA GANOUSH** Grilled eggplant puree with tahini, garlic & lemon juice served with pocket bread. 10

**HUMMUS** Pureed chickpeas with tahini, garlic, & lemon juice, served with pocket bread. 10  
*Add Steak +6*

**FALAFEL** 7 fried patties of ground chickpeas, onion, cumin and parsley. 9

**STUFFED GRAPE LEAVES** 6 grape leaves stuffed with rice, olive oil, and fresh mint. 9

**CUCUMBER YOGURT** Housemade yogurt with garlic, cucumber, olive oil, and chopped mint served with toasted pocket bread. 9

**APPETIZER COMBO** A combination of grape leaves, falafel, hummus and baba ganoush served with pocket bread. 15

**KIBBEH** Fried ground beef bulger with mediterranean spices baked and served with fresh yogurt and tabouli 15

**EMPANADAS** Two cornmeal crusted empanadas filled with mediterranean marinated chicken, deep-fried. 9

## Steak & Seafood

All entrée below served with choice of potato, vegetable and a hot popover with dinner  
Add Salad Bar 6.5

**12 OZ. RIBEYE STEAK** *D*  
Broiled Premium Angus Beef. 35  
(Merlot or Rioja)

**12 OZ. N.Y. STRIP SIRLOIN**  
Premium Angus Beef. 35  
(Shiraz or Rioja)

**8 OZ. TOP SIRLOIN**  
Premium Angus Beef. 27  
(Sauvignon Blanc or Chardonnay)

**THREE TENDER MEDALLIONS**  
One each of: JD glaze, Béarnaise, and Bleu Cheese sauce. 35  
(Pinot Grigio or Chardonnay)

**ROCK SALT PRIME RIB**  
(Friday and Saturday)  
Premium Angus Beef. 33 (Merlot)

**SMOKED BABY BACK RIBS** *D*  
Half rack of tender and savory baby back ribs with house BBQ sauce. 25  
(Shiraz or Rioja)

**DOUBLE PORK MEDALLIONS** *D*  
Apples, raisins and raspberry-jalapeño sauce. 25

**CANADIAN WALLEYE**  
Amandine 30 / Crab Stuffed 35  
(Pinot Grigio or Sauvignon Blanc)

**FRESH SALMON**  
Fresh grilled salmon fillet topped with mango salsa and lemon butter sauce. 29

**COCONUT CRUSTED SHRIMP**  
Crusted with coconut flakes and fried golden, served with Pina Colada sauce. 30

**Compliment your Dinner with:**  
Sautéed Onion 3 / Sautéed Mushroom 4  
Crab Cake 7

## International Excellence

**FLAVORS FROM AROUND THE GLOBE!**

*All Italian dinner selections served with a fresh popover*

**LINGUINE MARINARA** Topped with beef brisket meatballs and homemade marinara sauce. 22

**SHRIMP PAMADORE** *D* A blend of Alfredo and marinara sauce tossed in linguini and sautéed shrimp. 27

**LOBSTER RAVIOLI** Steamed lobster filled ravioli complimented with anisale pamadori sauce. 27

**CAJUN CHICKEN FETTUCCINE**  
Complimented with Pamadore sauce 25

**CHICKEN MARSALA** Fresh chicken breast sautéed with olive oil, mushrooms and marsala wine. House potato, hot popover and vegetable. 24 (Chardonnay)

**CHEESE RAVIOLI** Steamed cheese ravioli with shiraz marinara sauce. 21

**CHICKEN PARMIGIANA** Fresh chicken breast lightly breaded and baked with marinara and mozzarella cheese. Side of classic Fettuccine Marinara. 25 (Chianti)

## Bowls

**BUILD YOUR OWN MEDITERRANEAN BOWL** 17

**ONE OPTION**  
Falafel, Chicken, Beef, Kafta, Shrimp, or Salmon

**TOPPINGS**  
Lebanese Rice, Sautéed Vegetables, Cucumber Yogurt, Hummus, Baba Ganoush, Tarator Sauce

Served with Lebanese bread.

## Sides

**LEBANESE RICE** 5  
**FRENCH FRIES** 4.5  
**SMASHED POTATOES**  
served with sour cream 4  
**POCKET BREAD** 1

**POPOVERS** Reg or  
Mediterranean. 2  
11am-1pm or 4pm - 7pm.  
**EXTRA SAUCE** .79

*D* DENOTES A DANGERFIELDS SPECIALTY. GLUTEN FREE ITEMS ARE NOT GLUTEN FREE CERTIFIED

Thoroughly cooking foods of animal origin such as beef, eggs, fish, Lamb, pork, poultry, or shellfish reduces the risk of food-borne illness.

Individuals with certain health conditions may be a higher risk if these foods are consumed raw or undercooked.

# Fresh

## HEALTHY START SALAD BAR *D*

Fresh greens, vegetables, accompaniments and homemade soups. 16

**ADD SALAD BAR** To any entrée for +6.5

**DANGERFIELD'S DINNER SALAD** Add to any entrée for +5

## SPECIALTY SOUP KETTLE *D*

Classic French Onion Soup Gratinée 6  
Cream of Chicken Wild Rice 6  
Daily Soup Feature Cup 4 / Bowl 5

**SOUP & SANDWICH OF THE DAY** 12

**SOUP & HALF SANDWICH OF THE DAY** Lunch Only 9

# The Freshest Salads

*Freshly prepared dressing choices: Balsamic Vinaigrette, Bleu Cheese, Kiwi Poppy Seed, Vinegar & Oil. All salads include a fresh popover.*

**MEDJOL DATE SALAD** Medjool dates stuff with bleu cheese and bacon wrapped, fresh greens, sautéed apples, bleu cheese, caramelized pecans, balsamic vinaigrette. 17

**WALLEYE SALAD** Hand breaded fried walleye fingers, romaine, fresh strawberries, mandarin oranges, black olive and red onion, kiwi poppyseed dressing. 17

**ORIENTAL CHICKEN SALAD** Teriyaki grilled chicken breast, romaine, peapods, red pepper, jicama, mandarin oranges, fried wontons, roasted almonds, kiwi poppyseed dressing. 17  
Half Salad 10

**CAESAR SALAD *D*** Crisp romaine and fresh spinach tossed with shaved parmigiana-reggiano cheese and Caesar dressing, topped with garlic croutons. 14  
Add Grilled Chicken +4 or Grilled Salmon +9



*All kabobs are served with one trip to the salad bar, sautéed vegetable, Lebanese rice and bread*

## CHICKEN KABOB

Grilled cubed chicken marinated in citrus juice and fresh herbs. 24

## BEEF KABOBS

Grilled cubed steak marinated in shiraz consomme and spices. 26

## KAFTA KABOBS

Grilled ground sirloin mixed with minced onion, diced tomato, fresh parsley and spices. 24

## SHRIMP KABOB

Grilled shrimp marinated in citrus juice and fresh herbs. 26

# Tasty Sandwiches

*Your choice of seasoned kettle chips or coleslaw.*

*Substitute Dangerfield's Potato Wedges or Beer Battered Onion Rings +4 Add a Hot Popover +2*

## ALMOND CHICKEN WRAP *D*

Grilled chicken breast, aged cheddar cheese, toasted almonds, tomato, lettuce & balsamic vinaigrette. 15

## WALLEYE SANDWICH

Beer battered walleye fillet, coleslaw with lime juice, toasted pub bun. 17

## SWEET HOME ALABAMA

Delicious pulled pork, aged cheddar cheese, topped with coleslaw, toasted pub bun. 15

## GRILLED REUBEN

Sliced corned beef brisket and Swiss served on marbled rye. 16

## DANGERFIELDS STYLE CLUB

Smoked turkey breast, ham, applewood smoked bacon, cheddar cheese, lettuce and mayo on toasted Italian hoagie. 16

## FISH & CHIPS

Hand breaded fried walleye fingers, potato wedges, coleslaw. 17

## FALAFEL SANDWICH

fried falafel patties, lettuce, onion, tomato, pickles, tartar sauce, pocket bread. 13

## CHICKEN SHAWARMA SANDWICH

marinated chicken breast, lettuce, tomato, onion, pickles, garlic sauce, pocket bread. 15

## STEAK SHAWARMA SANDWICH

Marinated sirloin, lettuce, tomato, onion, pickle, tartar sauce. 16

## KAFTA SANDWICH

Ground sirloin mixed with chopped fresh parsley, onions, and tomato with lettuce, tomato, onion pickle, tartar sauce, pocket bread. 15

## GRILLED ZA'TAR BRISKET PANINI

Beef brisket roasted with mediterranean herbs, sautéed onions, pepper jack cheese and garlic sauce on grilled za'atar foccacia 16

# Ground Steak Burgers

*All burgers are 1/2 lbs. Angus Beef steak burger lightly seasoned & grilled to perfection. Served on a toasted bun with lettuce, tomato & sweet Bermuda onion.*

*Choose seasoned kettle chips or coleslaw. Substitute Dangerfield's Potato Wedges or Beer Battered Onion Rings +4*

## DANGERFIELD'S STEAK BURGER *D*

Half pound ground steak, Applewood bacon, smoked gouda cheese, artisan onion roll. 15

## BLEU CHEESE BURGER

Bleu & cheddar cheese, Applewood smoked bacon. 15

## PATTY MELT

Swiss and American cheeses, marble rye bread, caramelized onions. 15

## SONORAN BBQ BACON BURGER

Half pound ground steak, bacon, aged Wisconsin cheddar, rootbeer BBQ glaze, toasted pub bun. 15

## GOOEY LOUIE

Hand pattied burger with a molten core of melted pepper-jack cheese. A true masterpiece 15

## DANGERFIELD'S VALUE BURGER 10

*Add on for 1.00: Cheese, Onions or Mushrooms*

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1583 EAST FIRST AVENUE (HIGHWAY 101) • SHAKOPEE, MN 553798 / PHONE: 952-445-2245