



**Fine Dining
& Downtown
Drinking**

★ APPETIZERS ★

Chicken Strips

Herb and Bread Crumbs coated and crispy fried, served with Grain Mustard and Apricot Dipping Sauce

14

Fried Calamari

Sliced Calamari lightly breaded with seasoning flour, served with house-made Marinara Sauce

16

Buffalo Chicken Wings

Coated with a traditional Pepper Sauce, served with Vegetables sticks and Blue Cheese Dressing

17

★ Chicken Quesadilla

Stuffed with grilled Chicken Breast, Peppers, Onions and Cheddar Cheeses, served with Sour Cream, house-made Guacamole and Salsa

18.5

★ Nachos

Fully loaded with mixed Cheddar Cheese Black Olive, Tomatoes, Jalapeño, Cilantro, Green Onions, house-made Guacamole, Sour Cream and Salsa

16
with Pulled Pork 20

Potato Skin

Freshly baked Idaho Potato Skins topped with a blend of Cheddar Cheeses, Bacon bits and Green Onions with Sour Cream

14.5



Buffalo Chicken Wings



Nachos



Chicken Quesadilla

★ SALADS ★

House Salad

Mixed Greens with Tomatoes, Cucumbers and Carrots with choice of Dressing

8

Caesar Salad

Crisp Romaine tossed with Dan's signature Caesar Salad Dressing

14

★ Chicken Caesar Salad

Char-grilled marinated Chicken Breast, sliced and served over our Signature Caesar Salad

20.5

Dan's Gold Coast Salad

A big bowl salad topped with diced Ham, Chicken, Bacon, Tomatoes, Red Onions, Feta Cheese and grated hard boiled Egg with choice of Dressing

23

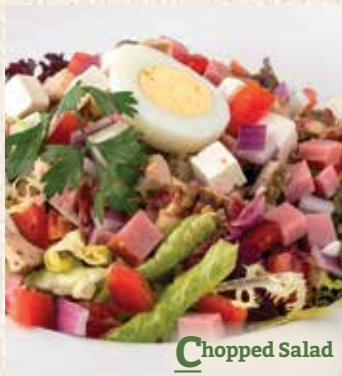
★ Chopped Salad

Mixed Greens, diced Tomatoes, diced Green Apples, diced Avocados, grilled Chicken Breast diced, roasted Corn tossed with creamy Italian Dressing, topped with Red Onions and Bacon bits

21



Caesar Salad



Chopped Salad



Reuben



New England clam chowder

★ BURGER & SANDWICHES ★

8

★ Dan's Burger with Cheese

100% ground chunk Burger, char-grilled and topped with choice of Cheddar, Swiss or Blue Cheese served with French Fries and house-made Coleslaw

18.5

Add Bacon, Chili or Mushroom 2 each

Windy City Hot Dog

Steamed Hot Dog topped the Chicago way with chopped Onions, Sweet Relish, Pickle, sliced Tomatoes, Mustard and a sprinkling of Celery Salt, served with French Fries and house-made Coleslaw

14

Add extra cup of Chili

6

Reuben

Shaved Corn Beef Brisket, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Buttered Rye, served with French Fries and house-made Coleslaw

25

Texas BBQ Pork Sandwich

Boneless Pork Ribs marinated with Dan's special BBQ Sauce and Onions, topped with Cheddar Cheese, served with French Fries and house-made Coleslaw

16

Grilled Cajun Chicken Sandwich

Cajun Spiced char-grilled Chicken Breast with Lettuce and Mayo on a Bun with French Fries and house-made Coleslaw

14

★ SOUPS ★

Baked Onion Soup

Loaded with Onions in a Chicken stock base and gratin of Swiss Cheese on top

7.5

Soup of the Day

Chef's daily creation

Cup 5
Bowl 7.5

★ New England Clam Chowder

Cream Soup base with chopped Clams, Potatoes and Bacons

Cup 6
Bowl 12

Chili

Made in house, Dan's special recipe

Cup 6
Bowl 14

★ ITALIAN FAVORITES ★

★ Spaghetti with Meatballs

House-made Meatballs with Spaghetti topped with our house-made Marinara Sauce, served with Garlic Bread

20

★ Wild Mushrooms and Black Truffle Risotto

Garlic, Onions, Wild Mushrooms, Black Truffle and Parmesan Cheese cooked with Risotto in Chicken Stock, topped with Truffle Oil and fresh Parmesan Cheese

25.5

★ Seafood Risotto

Salmon, Shrimp, Calamari, White Fish and Clam Meat in a light Tomato Shrimp broth with Arborio Rice

28



Wild Mushrooms and Black Truffle Risotto

★ FISH & SEAFOOD ★

★ Grilled Salmon

Char-grilled Salmon Fillet served with flavored Rice and Vegetables

30

★ Fish and Chips

Panko coated and crispy fried served with French Fries, house-made Coleslaw and Tartar Sauce

17.5

★ French Fried Shrimp

Panko coated and crispy fried Shrimp served with French Fries, house-made Coleslaw and Cocktail Sauce

23



Grilled Salmon

★ SPECIALTIES ★

★ Barbecued Pork Ribs

Pork Ribs seasoned, smoked, slow roasted and finished on the char-grill with Dan's special BBQ Sauce, served with French Fries and house-made Coleslaw

Half Slab 32
Full Slab 45

★ Barbecued Half Chicken

Seasoned, smoked, slow roasted Chicken finished on the char-grill with Dan's special BBQ Sauce, served with French Fries and house-made Coleslaw

25

★ Rib and Chicken Combo

Half Slab of our smokehouse Ribs and Half Chicken, served with French Fries and house-made Coleslaw

45

★ Rosemary Roast Chicken

Half Chicken Marinated with Rosemary mix, slow roasted, served with WhiteWine Sauce, Mashed Potatoes and Vegetables

25

★ CHICAGO CHARRED ★

★ 24 oz Bone-in Ribeye

For 2 Persons

84

★ 16 oz U.S. New York Striploin

Extra thick and "charred" Chicago Style, for the ultimate taste in premium Steak

62

★ 10 oz U.S. Ribeye Steak

U.S. Beef, char-grilled, served with French Fries and Vegetables

46

★ 6 oz U.S. Filet Mignon

U.S. Beef, char-grilled, served with French Fries and Vegetables

46

★ Grilled Pork Chops

U.S. Pork Chops, char-grilled with Chummichurri glazed, served with roasted Potatoes and Vegetables

29



10 oz U.S. Ribeye Steak



Barbercued Pork Ribs



Barbecued Half Chicken

★ SIDES ★

★ Sautéed Mushrooms

8

★ Baked Potato

Freshly baked Idaho Potato

5.5

★ Mashed Potatoes

Fresh Idaho Potatoes mashed by hand

5.5

★ Steamed Broccoli

Fresh from the garden, steamed to perfection

8

★ Sweet Potato Fries

Crispy fried American Sweet Potatoes

6.5

★ American Fries

Crispy fried Idaho Potatoes

5.5



Sautéed Mushrooms

★ Signature

Photos for reference only • Menu prices are in SIN dollars • A 10% service charge & 7% GST will be added to your bill

★ BEVERAGES ★

DRAFT BEER

	HH	Small	Large
Carlsberg, Denmark	11.5	9.5	14
Stella, Belgium	11.5	9.5	14
Hoegaarden, Belgium	12.5	10.5	15
Asahi Black, Japan	12.5	11	16

BOTTLED BEER

	HH	Regular
San Miguel, Philippines	9.5	12
Tiger, Singapore	9.5	12
Corona, Mexico	10	12.5
Heineken, Holland	10	12.5
Miller Lite, U.S.A.		12.5

SIGNATURES

	HH	Regular
★ Bloody Mary Vodka and our secret Bloody Mary mix		16.5
Long Island Iced Tea Rum, Gin, Vodka, Tequila, Triple Sec and Sweet & Sour	11	16
Margarita Tequila, Triple Sec and Sweet & Sour	11	14.5
Pina Colada Rum, Pineapple Juice, Coconut Milk		14
Screwdriver Vodka, Orange Juice		13.5
Mojito Rum, fresh Lime Juice, fresh Mint Leaf		16
Cosmopolitan Vodka, Triple Sec, Cranberry Juice	12	16.5

BIG CITY MARTINI

Gin Martini Gin, Martini extra dry	18
Vodka Martini Vodka, Martini extra dry	18
Lychee Martini Vodka, Lychee Liqueur	18
Tropical Martini Malibu, Midori, Pineapple Juice, Sweet & Sour	18
Apple Martini Vodka, Martini extra dry, Sourz Apple	18



NON-ALCOHOLIC DRINKS

Fiji Water, 500ml	5.5
Perrier	5.5
Old Fashion Milkshakes <i>Chocolate, Vanilla or Strawberry</i>	7.8
Soft Drinks	5.5
Fruit Juice	5
Fruit Punch	6
Lemon Squash	6
Orange Squash	6
Shirley Temple	6
Coffee	6
Tea	6
Iced Tea	6

CHAMPAGNE

Veuve Clicquot Brut, Yellow Label, France, 375ml	90
Moët & Chandon Brut, France, 375ml	90
Dom Perignon, France	445

WHITE WINE

	HH	Glass	Bottle
McGuigan Black Label, Sauvignon Blanc, Australia <i>A long, clean and crisp finish</i>	11	14.5	58
Mcmanis, Chardonnay, U.S.A. <i>A richly textured with tropical fruits and long finish</i>	11.5	15	60
Fox Creek Shadow's Run, Chardonnay, Australia <i>Fruity and citrus aromatics</i>			65
Scarbolo, Pinot Grigio, Italy <i>Delicious Apples and Honey</i>			70

RED WINE

	HH	Glass	Bottle
Apaltagua Gran Verano, Cabernet Sauvignon, Chile <i>Sweet tannis followed by a fresh, balanced finish</i>	11	13.5	52
Sycamore Lane, Merlot, U.S.A. <i>Black Cherry integrated with oak</i>	11.5	14.5	58
Sottano, Malbec, Argentina <i>Good structure and velvety tannins</i>			65
St. Hallett Gamekeeper's Shiraz Grenache, Australia <i>Vibrant Cherry red color with purple hues</i>			86

VODKA

House - Smirnoff	11
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House - Beefeater's	11
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RUM

House - Bacardi White	11.5
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TEQUILA

House Jose - Cuervo Gold	12
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BOURBON

House - Jim Beam	11.5
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SCOTCH & WHISKEY

House - Dewar's White Label	12
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SINGLE MALTS

Glenfiddich, 12 years	16.5
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COGNAC & BRANDY

House - Remy Martin V.S.O.P	16.5
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PORT

Dow's Fine Ruby	10.5
Cockburn's Fine Tawny	10.5
Taylor Fine Ruby	10.5
W. & J. Graham's & Co. , 20 years	24

★ BRUNCH ★

Every Saturday, Sunday and Public Holidays (11:30 am - 5:00 pm)



Eggs Benedict

★ EGGS AND OMELETS ★

All are made to order and served with Toast choice

★ **Dan's Deluxe** 24
Eggs any style, O'Brien Potatoes
Choice of any 2 - Bacon, Ham, Sausage or Corned Beef Hash
Choice of - French Toast or Pancakes
Choice of - Wheat, Rye or White Bread
Served with Butter, Jelly and Maple Syrup

Steak & Eggs 25
6oz U.S. Strip Steak, 2 Eggs any style and O'Brien Potatoes

**2 Eggs Any Style with Bacon or
Rose Breakfast Sausage or Ham or
Corned Beef Hash** 14.5

Cheese and Mushroom Omelete 14
Served with O'Brien Potatoes

Egg White Omelete 15
Choice of any 3 - Onions, Peppers, Tomatoes,
Mushrooms, Broccoli, or Cheese
Choice of - Bacon, Ham, Sausage, or grilled Chicken Breast

Eggs Benedict 15
Canadian Bacon on English Muffin, topped with
2 poached Eggs and Hollandaise Sauce, served with
O'Brien Potatoes

★ PANCAKES ★

Always made from scratch and cooked to order,
served with 100% pure Maple Syrup

Buttermilk Pancakes 3pcs 11.5

★ **Blueberry Pancakes** 3pcs 13

French Toast 3 slices 12.5



French Toast

★ DESSERTS ★

Apple Pie An American traditional recipe	9
★ Carrot Cake 3 Layers of a rich Spice Cake loaded with Carrots and Nuts with a Cream Cheese Frosting and toasted Coconut	11
NY Cheesecake A traditional New York recipe	9
Ice Cream Ben & Jerry's Ice-cream	7.5
World's Smallest Sundae For those who just want a taste	11
Molten Chocolate Cake Rich, warm, double Chocolate Cake with a rich molten Chocolate Centre	10
Hot Fudge Sundae Ben & Jerry's Ice-cream with Hot Fudge Sauce and whipped Cream, Nuts and Cherry	12.5



Carrot Cake



Hot Fudge Sundae

★ PREMIUM SPECIAL ★

For 2 persons

SOUPS AND SALAD

2 x Baked Onion Soup

Caesar Salad

MAIN COURSE

24oz Bone-in Ribeye Steak

Served with Chef Vegetables and
Sweet Potatoe Fries

100

