dina's

APPETIZERS

ARTICHOKE DIP 13
Roasted garlic, artichoke hearts, spinach, fresh herbs and cheeses baked. Served with tortilla chips.

COCONUT SHRIMP 14
Six butterflied, coconut encrusted shrimp fried to a golden brown. Served with an orange marmalade sauce.

OLIVE CROSTINI 14
Toasted baguettes drizzled with balsamic glaze served with olive tapenade made with a variety of imported olives, tomatoes, garlic, and parmesan cheese.

CRAB CAKES 16
Premium lump blue crab mixed with fresh herbs and cheeses, lightly coated with panko bread crumbs.

BIG EYE TUNA 18
Sesame encrusted seared big eye tuna served with wasabi soy sauce and pickled ginger.

FRIED CALAMARI 14
A julienne cut of calamari filets floured and fried with banana peppers. Served with homemade red sauce & chipotle aioli.

MUSSELS 14
Fresh mussels steamed with oven-roasted tomatoes in a garlic and white wine butter sauce.

STUFFED BANANA PEPPERS 13
Banana peppers stuffed with chorizo, house-made Italian sausage, mozzarella, parmesan and bread crumbs over Grandma D's red sauce.

SOUPS & SALADS

HOMEMADE SOUPS MADE DAILY
CUP 6
Ask your server about today's selection of soups.

DINA'S HOUSE SALAD 7
Our house salad made with fresh field greens, carrots, cucumber, red onion and tomato.

SHEILA SALAD APPETIZER 11 / ENTRÉE 18
Mixed field greens, gorgonzola cheese, apples, sunflower seeds, tomatoes and raisins.

CAESAR SALAD APPETIZER 11 / ENTRÉE 18
Crisp romaine with a classic creamy caesar dressing, shaved parmesan and house croutons.

BEET SALAD APPETIZER 12 / ENTRÉE 19
Fresh arugula, roasted beets, diced tomatoes, walnuts and crumbled goat cheese. Served with honey Dijon vinaigrette.

WEDGE SALAD 11
Fresh iceberg lettuce, bacon, chopped tomato, cucumber and gorgonzola cheese.

KALE SALAD APPETIZER 11 / ENTRÉE 18
Fresh kale marinated in a blood orange vinaigrette with fresh raspberries, blueberries, blackberries, cucumber, mint goat cheese and sunflower seeds.

ADD CHICKEN 6 / SALMON 13 / SHRIMP 12 / TOFU 5/ PRIME NY STRIP STEAK 14
CHOICE OF HOMEMADE DRESSINGS: Tomato/Basil Vinaigrette, Honey Balsamic, Red Wine Italian Vinaigrette, Ranch, Honey Dijon Vinaigrette, Creamy Gorgonzola, Blood Orange Vinaigrette.

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PIZZA

SMALL 16.00 / LARGE 21.00
SMALL GLUTEN FREE PIZZA 16.00

MARGHERITA
A classic Italian style pizza made with Grandma DiPasquale's sauce, fresh mozzarella, fresh basil topped with grated Parmesan cheese.

PESTO
Tomato slices, fresh mozzarella, pesto sauce, and drizzled with balsamic glaze.

SEAN L.
Cheese and pepperoni with red sauce.

THE BOSS
Grandma DiPasquale's sauce, mushrooms, sausage, green peppers, red onions and mozzarella.

JUDY
Olive oil, mozzarella, feta, garlic, spinach and sun-dried tomatoes.

JOE D.
Italian sausage, pepperoni, hot peppers and mozzarella with red sauce.

THE BIG AL
Bacon, sausage, pepperoni and mozzarella with red sauce.

CREATE YOUR OWN
"Create your own Pizza" Cheese Pizza and any 3 toppings:
Italian sausage, bacon, pepperoni, banana peppers, jalapenos, red onion, spinach, sun-dried tomatoes, green peppers, mushrooms, sliced tomatoes, fresh basil. Add an ingredient for 0.75.

SWEETIE PIE
(available small only)
Brie, mascarpone, sliced pears, grapes, and goat cheese topped with a raspberry sauce, brown sugar glaze, and caramel drizzle.

PASTA

*Gluten Free pasta available

SPAGHETTI & MEATBALLS 18
Grandma DiPasquale's recipe. Served over whole wheat or fresh spaghetti with two meatballs.

SPINACH RAVIOLI 19
Spinach and cheese stuffed homemade ravioli, Grandma DiPasquale's sauce, topped with sautéed spinach and crème fraiche.

SHRIMP & SCALLOP PASTA 36
Pan seared tiger shrimp and dry pack sea scallops served over angel hair pasta with roasted tomatoes, spinach, lemon, basil, olive oil, and white wine.

LOBSTER RAVIOLI 36
Fresh lobster stuffed ravioli in a pink vodka sauce, topped with a 4oz. lobster tail.

DINA'S PASTA 22
Strozzapreti pasta, artichokes, oven-roasted tomatoes, cannellini beans, arugula and parmesan cheese tossed in a light pesto, olive oil, lemon and garlic sauce.

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FISH

BIG EYE TUNA 39

Sesame encrusted fresh big eye tuna pan seared to order. Served with a basmati bamboo rice blend, sautéed Asian vegetables, wasabi, soy sauce and pickled ginger.

CEDAR PLANK SALMON 29

Grilled organic Norwegian salmon finished with a lemon dill sauce. Served on a charred cedar plank with asparagus and wild rice blend.

GROUPER 33

Fresh grouper filet pan seared with a roasted tomato basil Beurre Blanc over israeli cous cous quinoa blend and arugula.

FROM THE GRILL

NY STRIP 34

12oz. Prime NY strip served with house demi glaze, grilled asparagus and roasted garlic parmesan fingerling potatoes.

FILET MIGNON 44

8oz. Prime center cut filet served with gorgonzola potato rissole, sautéed baby carrots and house demi glaze.

PORK TENDERLOIN 28

Grilled pork tenderloin with our honey-chipotle BBQ sauce and mango salsa. Served with a New York apple risotto and asparagus.

LAMB CHOPS 38

Dijon and parmesan encrusted lamb chops served with fingerling potatoes and baby carrots.

EXTRAS

4 OZ. LOBSTER TAIL 15

CARAMELIZED ONIONS, CABERNET SAUTÉED MUSHROOMS OR BROILED GORGONZOLA 3

SPECIALTIES

COWGIRL RIBS

HALF 24 / FULL 34

Dry rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with gouda mashed potatoes and grilled asparagus.

DUCK 34

Rosemary and sage roasted half duck with Grand Marnier orange glaze. Served with roasted tri-colored cauliflower and apple risotto.

CHICKEN CECELIA 25

Lightly breaded and pan-fried free range chicken breast. Served over gorgonzola potato rissole, topped with arugula, oven roasted tomatoes, fresh shaved parmesan and balsamic reduction.

SANTA FE CHICKEN 24

Cilantro and citrus marinated grilled free range chicken breast. Served with fresh avocado and chimichurri sauce over Spanish rice and sautéed peppers and onions.

SESAME TOFU 22

Pan seared sesame encrusted tofu served with a basmati bamboo rice blend, sautéed Asian vegetables and sesame ginger glaze.