

APPETIZERS

ARTICHOKE DIP 13

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

BACON-WRAPPED SCALLOPS 16

Six dry-packed sea scallops wrapped with applewood smoked bacon and tossed in a teriyaki glaze.

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.

CLASSIC SHRIMP COCKTAIL 14

Six tiger shrimp served with cocktail sauce and fresh lemon.

SOUPS & SALADS

HOMEMADE SOUPS MADE DAILY CUP 6

Ask your server about today's selection of soups.

DINA'S HOUSE SALAD 7 / 14

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 11 / ENTRÉE 18

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.

PEAR GORGONZOLA SALAD APPETIZER 11 / ENTRÉE 18

Mixed field greens, pecans, sliced pears, gorgonzola cheese and roasted red peppers.

ADD CHICKEN 6 / SALMON 11 / SHRIMP 12 / TOFU 5 / PRIME NY STRIP STEAK 11

CHOICE OF HOMEMADE DRESSINGS: Tomato/Basil Vinaigrette, Honey Balsamic, Red Wine Italian Vinaigrette, Ranch, Honey Dijon Vinaigrette, Creamy Gorgonzola, Blood Orange Vinaigrette.

PASTA

*Gluten Free pasta available

SPAGHETTI AND 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.

SCALLOP WITH ANGEL HAIR 36

Pan-seared dry-pack sea scallops served over angel hair pasta with an olive oil basil pesto, roasted tomatoes, fresh mozzarella cheese, spinach and balsamic glaze.

LOBSTER RAVIOLI 36

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

BOLOGNESE 25

Ground veal and chorizo stewed with Italian herbs, carrots, onions, and celery. Served in a red sauce over spaghetti noodles and topped with goat cheese and fresh mint.

GARLIC GORGONZOLA CHICKEN 26

Grilled free-range chicken in a white sauce of roasted garlic, gorgonzola cheese and fresh herbs, tossed with strozzapretti pasta.

FISH

BIG EYE TUNA 39

Sesame encrusted fresh big eye tuna pan seared to order. Served with basmati vegetable fried rice, wasabi, soy sauce and pickled ginger.

CEDAR PLANK SALMON 29

Grilled organic Norwegian salmon finished with a teriyaki glaze and topped with mango salsa. Served on a charred cedar plank with asparagus and wild rice blend.

SEABASS 39

Pan-seared Chilean seabass served with a fire roasted red pepper beurre blanc over a Israeli couscous quinoa blend and sautéed spinach.

FROM THE GRILL

NY STRIP 34

12oz. Prime NY strip served with house demi-glace, 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-glace.

TOMAHAWK PORK CHOP 38

Grilled 16oz. bone-in tomahawk pork chop topped with a maple bourbon walnut glaze served over tri-colored baby carrots and potato rissole.

BRAISED LAMB SHANK 38

Braised lamb shank stewed with a root vegetable medley. Served over creamy Parmigiano-Reggiano risotto.

EXTRAS

4OZ. 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 a blackberry fig coulis. Served with roasted tri-colored baby carrots and creamy Parmigiano-Reggiano 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.

SESAME TOFU 22

Pan-seared sesame encrusted tofu served with basmati vegetable fried rice and sesame ginger glaze.

CHICKEN MADEIRA 25

Pan-seared free-range chicken breast sautéed with sundried tomatoes and portobella mushrooms and deglazed with madeira wine. Served over creamy Parmigiano-Reggiano risotto and grilled asparagus.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.