

## **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.*