

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 jumbo lump blue Maryland crab mixed with fresh herbs and cheeses, lightly coated with panko bread crumbs.

BIG EYE TUNA 18

Sesame-encrusted Hawaiian big eye tuna seared and 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. Served with toast points.

STUFFED BANANA PEPPERS 13

Banana peppers stuffed with chorizo, house-made Italian sausage, mozzarella, and parmesan over Grandma D's red sauce.

COCONUT SHRIMP 14

Six butterflied tiger shrimp breaded and fried with coconut. Served with a raspberry melba sauce.

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 10 / ENTRÉE 18

Mixed field greens, gorgonzola cheese, apples, sunflower seeds, tomatoes and raisins.

CAESAR SALAD APPETIZER 10 / ENTRÉE 18

Crisp romaine with a classic creamy Caesar dressing, shaved parmesan and house croutons.

BEET SALAD APPETIZER 10 / ENTRÉE 18

Fresh arugula, roasted beets, diced tomatoes, walnuts, crumbled goat cheese and honey Dijon vinaigrette.

WEDGE SALAD 11

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

PEAR GORGONZOLA SALAD APPETIZER 10 / ENTRÉE 18

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

ADD- FREE RANGE CHICKEN 5 – FRESH NORWEGIAN SALMON 11 – TIGER 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, Lemon Basil Vinaigrette

PASTA

*Gluten Free pasta available

SPAGHETTI & MEATBALLS 18

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

SPINACH RAVIOLI 18

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

PESTO PASTA 21

Sautéed asparagus, portobella mushrooms, caramelized onions and radiatori pasta in a white wine basil pesto sauce with crushed red pepper flakes and asiago cheese.

LOBSTER RAVIOLI 36

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

PASTA & PEAS 20

Classic dish of radiatori pasta, peas, oven-roasted tomatoes and parmesan cheese in a white wine butter and garlic sauce.

GARLIC GORGONZOLA PASTA 21

A white sauce of roasted garlic, gorgonzola cheese and fresh herbs tossed with strozzapretti pasta.

ADD FREE RANGE CHICKEN 5 / FRESH NORWEGIAN SALMON 11 / FIVE TIGER SHRIMP 12 / TOFU 5
/ PRIME NY STRIP STEAK 11

FISH

BIG EYE TUNA 39

Sesame-encrusted Hawaiian 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.

WALLEYE 32

Cornmeal-encrusted Lake Erie walleye pan-fried and served with a wild rice blend and sautéed broccolini. Served with lemon-caper aioli.

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 39

Grilled 16oz. premium tomahawk pork chop with a bourbon peach glaze. Served with roasted fingerling potatoes and sautéed broccolini.

EXTRAS

4OZ. LOBSTER TAIL 15

CARAMELIZED ONIONS, CABERNET SAUTÉED MUSHROOMS OR BROILED GORGONZOLA 3

SPECIALTIES

COWGIRL RIBS GF

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 BREAST 28

Pan-seared duck breast marinated with a five-spice blend and topped with ginger soy sauce. Served with basmati rice and sautéed broccolini.

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.

SANTA FE CHICKEN 25

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

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