

APPETIZERS

ARTICHOKE DIP 13

Roasted garlic and herb artichoke dip served with house made corn tortilla chips

OLIVE CROSTINI 14

Dina's homemade olive tapenade served with toasted baguette points, shaved parmesan and balsamic glaze

FRIED CALAMARI 14

Julienne cut calamari filet tossed with seasoned flour and fried. Served with homemade red sauce & chipotle aioli

TUNA CRISP 15

Seared Tuna on a rice crisp served with spicy aioli and pickled ginger

CRAB CAKES 16

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

SOUPS & SALADS

HOMEMADE DRESSINGS

Honey balsamic, Tomato Basil, Red Wine vinaigrette, Gorgonzola, Ranch, Honey Dijon, Caesar

DINA'S SIDE SALAD 6

Fresh mixed greens, shaved carrot, cucumber, red onion and tomato

ROASTED BEET SALAD APPETIZER 11 / ENTRÉE 19

Fresh arugula, roasted beets, herbed goat cheese and candied walnuts with honey Dijon dressing

WEDGE SALAD 10

Iceberg lettuce, bacon, tomato, cucumber, gorgonzola dressing

CAESAR SALAD APPETIZER 10 / ENTRÉE 18

Fresh romaine, tomato, shaved parmesan, croutons and pink peppercorns

SHEILA'S SALAD 15

Mixed field green salad with gorgonzola cheese, apples, tomatoes, sunflower seeds and raisins

PEAR GORGONZOLA SALAD APPETIZER 11 / ENTRÉE 19

Mixed greens, toasted pecans, red wine poached pear, gorgonzola cheese and roasted red peppers

UPGRADE YOUR ENTRÉE SALAD

Free Range Chicken Breast, 6

Fresh Norwegian Salmon, 11

Prime NY Strip Steak, 12

HOMEMADE SOUPS MADE DAILY 6

Ask your server about today's selection of soups

PASTA

Gluten Free pasta available

SPAGHETTI & MEATBALLS 18

Grandma DiPasquale's red sauce, two large house made meatballs, shaved parmesan, fresh basil

SPINACH RAVIOLI 20

Spinach and cheese stuffed ravioli, Grandma DiPasquale's red sauce, sautéed spinach and topped with grated ricotta salata

LOBSTER RAVIOLI 36

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

PASTA & PEAS 20

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

Add Chicken 5 or Shrimp 12

FISH

TERIYAKI GLAZED SALMON 29

Norwegian salmon, ancient grain blend, mango salsa, asparagus

SEABASS 38

Pan seared seabass served with a lemon butter caper sauce, ancient grain blend and sautéed carrots

BIG EYE TUNA 39

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

RED

NY STRIP 34

12oz. prime NY Strip, port demi-glace, sautéed asparagus and garlic/rosemary roasted fingerlings

FILET MIGNON 44

8oz. prime center cut filet, port demi-glace, gorgonzola potato rissole, sautéed carrots

ENTRÉE ENHANCEMENTS

4oz Butter Poached Lobster Tail 16

Roasted Mushrooms 3

Caramelized Onions 2

Broiled Gorgonzola 3

SPECIALTIES

COWGIRL RIBS 22 / 38

Dry-rubbed, slow roasted ribs, served with our honey chipotle barbeque glaze, garlic/rosemary roasted fingerlings and sautéed carrots

DUCK 34

Rosemary and sage roasted half duck with a blackberry fig coulis. Served with roasted tri-colored baby carrots and creamy parmesan and mushroom risotto

CHICKEN CECELIA 25

Herbed and panko crusted pan-fried free-range chicken breast, gorgonzola potato rissole, fresh arugula, blistered tomatoes, shaved parmesan and balsamic reduction

SESAME TOFU 22

Pan seared sesame encrusted tofu served with ancient grain blend, sautéed Asian vegetables and sesame ginger glaze

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