



## Fall Fest 2020

### APPETIZERS

#### FRIED CALAMARI

A julienne cut of calamari filets floured and fried with banana peppers. Served with homemade red sauce & chipotle aioli. 15

#### CRAB CAKES

Premium jumbo lump blue Maryland crab mixed with fresh herbs and cheeses, lightly coated with panko Bread crumbs. 17

#### ARTICHOKE DIP

Roasted garlic, artichoke hearts, spinach and fresh herbs baked with three cheeses and served with homemade corn tortilla chips. 14

#### OLIVE CROSTINI

Toasted baguettes drizzled with balsamic glaze. Served with olive tapenade made with imported olives, tomatoes, and garlic and parmesan cheese. 15

### SALADS

#### DINA'S HOUSE SALAD

Fresh field greens, carrots, cucumber, red onion and tomato. 8

#### ROASTED BEET & ARUGULA SALAD

Fresh arugula, crumbled goat cheese, roasted beets, walnuts and tomatoes tossed in our honey Dijon vinaigrette. 11 / 19

#### CAESAR SALAD

Crisp romaine with a classic creamy Caesar dressing, shaved parmesan and house croutons. 11 / 19

#### WEDGE SALAD

Fresh iceberg lettuce, bacon, chopped tomato, cucumber and gorgonzola cheese. 12

**ADD CHICKEN 7 / SALMON 12 / TOFU 5 / STEAK 12**

**DRESSING CHOICES:** tomato basil vinaigrette, red wine Italian vinaigrette, ranch, creamy gorgonzola, honey balsamic

### ENTREES

#### COWGIRL RIBS

Dry-rubbed, slow roasted ribs, served with our honey chipotle barbeque glaze, garlic/rosemary roasted fingerlings and sautéed carrots. Half Rack 22 Full Rack 38 (Cannot split Full Rack)

#### NY STRIP

Prime 12oz NY strip served with house demi glaze, grilled asparagus and roasted garlic parmesan fingerling potatoes. 36

#### SEABASS

Pan seared seabass served with a lemon butter caper sauce, ancient grain blend and sautéed carrots. 39

#### SALMON

Grilled organic Norwegian salmon finished with a teriyaki glaze and topped with mango salsa. Served with asparagus and wild rice blend. 30

#### CHICKEN CECELIA

Free-range chicken breasts pan-fried. Served over potato rissole and topped with arugula, oven-roasted tomatoes, fresh shaved parmesan, and a balsamic reduction. 26

#### CHICKEN PARMESAN

Free-range chicken breasts pan-fried and topped with fresh mozzarella and red sauce over a bed of spaghetti. 26

#### BOLOGNESE

Traditional Bolognese made with ground veal, diced celery, carrot and chorizo over penne pasta. 24

#### SPINACH RAVIOLI

Spinach and cheese stuffed homemade ravioli and Grandma DiPasquale's sauce. Topped with sautéed spinach and crème fraiche. 20

#### SPAGHETTI & MEATBALLS

Grandma DiPasquale's recipe. Served over spaghetti with two meatballs. 20

(Gluten free pasta available)