



WINE CELLAR

Starters

Butternut Squash Bisque
Toasted Pumpkin Seeds, Crème Fraiche' /7

Olive Crostini
Kalamata Olive Tapenade, Asiago Crostini, Aged Parmesan, Balsamic Glaze /14

Calamari
Crispy Julienne Season Calamari, Grandma DiPasquale's Red Sauce,
Chipotle Aioli /14

Arancini
Genovese Ragu, Fontina Cheese, Sauce Pomodoro, Fresh Basil /16

Jumbo Lump Crab Cakes
Roasted Corn & Black Bean Salad, Fresh Baby Arugula, Chipotle Aioli /18

Salads

Dina's Field Greens
Mixed Greens, Shaved Carrot, Cucumber, Shaved Red Onion, Cherry Tomato, Dressed in Tomato Basil
Vinaigrette 6/10

Wedge
Baby Iceberg, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber, Green Onion, Dressed in
Crumbled Gorgonzola Dressing /10

Caesar
Baby Gem Lettuce, Shaved Parmesan, Garlic & Herb Croutons, Dressed in Caesar Dressing 10/18

Poached Pear & Gorgonzola
Mixed Greens, Red Wine Poached Pears, Candy Pecans, Roasted Red Peppers, Crumbled Gorgonzola, Dressed
in Red Wine Vinaigrette 11/19

Roasted Beet
Baby Arugula, Beets, Crumbled Goat Cheese, Candied Walnuts,
Dressed in Honey Balsamic Dressing 11/19

Enhancements

6oz Free-Range Chicken Breast /6

6oz Norwegian Salmon /11

6 Jumbo Garlic Shrimp/10

6oz Prime NY Strip /12

Pasta

Spaghetti & Meatballs
Grandma's DiPasquale's Red Sauce, Colossal House-Made Meatballs, Shaved Parmesan, Fresh Basil /18

Spinach Ravioli
Grandma DiPasquale's Red Sauce, Spinach, Mozzarella, Ricotta Salata /20

Lobster Ravioli
Cold Water Lobster, Vodka Sauce, Newberg Cream /36

Pasta & Peas
Gemelli Pasta, Peas, Blistered Tomato, Roasted Garlic White Wine Bechamel, Asiago /20

Enhancements

6oz Free-Range Chicken Breast /6

6 Jumbo Garlic Shrimp /10

Colossal House-Made Meatball /4

Mains

Chicken Cecelia

Panko & Herb Crusted Pan-Fried Free-Range Chicken Breast, Gorgonzola Potato Rissole, Baby Arugula, Blistered Tomato, Shaved Parmesan, Balsamic Glaze /26

Maple Leaf Farms Duck Breast

Butternut Squash Risotto, Braised Red Cabbage, Fried Sage, Cherry Gastrique /34

8oz Prime Grilled Filet Mignon

Spiced Sweet Potato Mash, Sauteed Spinach, Port Demi-Glaze' /45

12oz Prime Strip

Roasted Garlic Whipped Potato, Crispy Brussel Sprouts, Port Demi-Glaze' /35

Honey Chipotle Baby Back Ribs

Grilled White Cheddar Polenta, Charred Haricot Verts, Caramelized Cinnamon Apples 22/38

Teriyaki Glazed Salmon

Chargrilled Norwegian Salmon, Wild Rice Pilaf, Grilled Asparagus, Mango Salsa, Local Micro Greens /29

Pan Seared Chilean Seabass

Fennel Creamed Spinach Gratin Tart, Roasted Beets, Goat Cheese Fondue, Sauce Veronique, Local Micro Greens /39

Sesame Seared Big Eye Tuna

Sushi Rice, Orange & Ginger Braise Baby Bok Choy, Stir Fried Haystack Vegetables, Wasabi, Pickled Ginger, Jalapeno Ponzu, Micro Cilantro /39

Sesame Tofu Available Upon Request /22

Enhancements

4oz Cold Water Lobster Tail /16

“Oscar Style” Jumbo Lump Crab, Asparagus & Béarnaise /10

Béarnaise /4

Gorgonzola Demi-Glaze' /4

Gorgonzola Crown /3

Red Wine Braised Flat Twelve Mushrooms /3

Caramelized Onions /2

Sides

White Truffle & Parmesan House-Cut Fries /8

Garlic Whipped Potatoes /8

Sauteed Baby Carrots /8

Red Wine Braised Flat Twelve Mushrooms /8

Spiced Delicata Squash /8