

*dina's*

## Loft

### Starters

Butternut Squash Bisque  
Toasted Pumpkin Seeds, Pumpkin Oil /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

Artichoke Dip  
Roasted garlic, artichoke hearts, spinach, fresh herbs and cheeses baked. Served with tortilla chips /13

### Salads

CHOICE OF HOMEMADE DRESSINGS:

Honey Balsamic, Tomato Basil Vinaigrette, Red Wine Vinaigrette, Creamy Gorgonzola, Ranch, Honey Dijon

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

Wedge  
Baby Iceberg, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber, Green Onion /10

Caesar  
Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons, tossed in Caesar Dressing 10/18

Poached Pear & Gorgonzola  
Mixed Greens, Red Wine Poached Pears, Candy Pecans, Roasted Red Peppers, and Gorgonzola cheese 11/19

Roasted Beet  
Baby Arugula, Beets, Cherry Tomato, Crumbled Goat Cheese, Candied Walnuts 11/19

### Enhancements

6oz Free-Range Chicken Breast /6

6oz Norwegian Salmon /11

5 Jumbo Garlic Shrimp/10

6oz Prime NY Strip /12

Sesame Tofu /6

## 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

4oz. Cold Water Lobster, Claw meat, Vodka Sauce, /36

Pasta & Peas

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

### Enhancements

6oz Free-Range Chicken Breast /6

5 Jumbo Garlic Shrimp /10

Colossal House-Made Meatball /4

4 oz. Cold Water Lobster Tail 16

## Mains

Chicken Cecelia

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

Roasted Half Duck

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

8oz Prime Grilled Filet Mignon

Gorgonzola Potato Rissole, Sautéed Spinach, Port Demi-Glaze /45

12oz Prime Strip

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

Honey Chipotle Baby Back Ribs

White Cheddar and Green Chili Polenta, Charred Haricot Verts, Caramelized Cinnamon Apples 22/38

Teriyaki Glazed Salmon

Chargrilled Norwegian Salmon, Wild Rice blend, Grilled Asparagus, Mango Salsa /29

Pan Seared Chilean Seabass

Wild Rice Blend, Sautéed Spinach, Roasted Beets, Goat Cheese Fondue, Sauce Veronique /39

Sesame Seared Big Eye Tuna

Wild Rice Blend, Orange & Ginger Braise Baby Bok Choy, Stir Fried Haystack Vegetables, Wasabi, Pickled Ginger, Ponzu /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 Crown /3

Red Wine Braised Shiitake & Oyster Mushrooms /3

Caramelized Onions /2

## Sides

Regular Fresh Cut Fries /6

White Truffle & Parmesan House-Cut Fries /8

Garlic Whipped Potatoes /8

Red Wine Braised Shiitake & Oyster Mushrooms /8

Grilled Asparagus /6

Crispy Brussel Sprouts /6