



Wine Cellar

Starters

Olive Crostini

Kalamata Olive Tapenade, Asiago Crostini, Aged Parmesan, Balsamic Glaze /17

Calamari

Crispy Julienne Season Calamari, Grandma DiPasquale's Red Sauce, Chipotle Aioli /17

Seared Tuna

Sesame Encrusted Rare Tuna, Wasabi, Pickled Ginger, Ponzu Sauce/20

Shrimp Cocktail

3 Jumbo shrimp, cocktail sauce and lemon wedge/15

Jumbo Lump Crab Cakes

Roasted Corn & Black Bean Salad, Fresh Baby Arugula, Chipotle Aioli /19

Artichoke Dip

Roasted garlic, artichoke hearts, spinach, fresh herbs and cheeses baked. Served with tortilla chips /16

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 /8

Wedge

Fresh Iceberg Lettuce, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber /15

Shelia Salad

Mixed Field Greens, Gorgonzola Cheese, Apples, Sunflower Seeds, Tomatoes and Raisins 12/20

Caesar

Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons, tossed in Caesar Dressing 12/20

Poached Pear & Gorgonzola

Mixed Greens, Red Wine Poached Pears, Candy Pecans, Roasted Red Peppers, and Gorgonzola cheese 12/20

Roasted Beet

Baby Arugula, Beets, Cherry Tomato, Crumbled Goat Cheese, Candied Walnuts 12/20

Enhancements

6oz Free-Range Chicken Breast /7

6oz Norwegian Salmon /13

3 Jumbo Garlic Shrimp/13

6oz Prime NY Strip /15

Impossible Beef crumble /6

Pasta

Spaghetti & Meatballs

Grandma's DiPasquale's Red Sauce, Colossal House-Made Meatballs, Shaved Parmesan, Fresh Basil /22

Spinach Ravioli

Grandma DiPasquale's Red Sauce, Spinach, Mozzarella, Ricotta Salata /24

Lobster Ravioli

4oz. Cold Water Lobster, Claw Meat Vodka Sauce /42

Pasta & Peas

Gemelli Pasta, Peas, Blistered Tomato, Roasted Garlic White Wine Bechamel, Asiago /22

Vegan Pasta & Peas

Gluten Free Pasta, Peas, Blistered Tomatoes, Impossible Beef Crumbles, White Wine, Olive Oil and Vegan Cheese/24

Enhancements

6oz Free-Range Chicken Breast /7

3 Jumbo Garlic Shrimp /13

Colossal House-Made Meatball /6

4 oz. Cold Water Lobster Tail 17

Mains

Chicken Cecelia

Panko & Herb Crusted Pan-Fried Free-Range Chicken Breast, Gorgonzola Potato Rissole, Baby Arugula, Blistered Tomato, Shaved Parmesan, Balsamic Glaze /28

Roasted Half Duck

Dried Cherry Risotto, Butter Glazed Spiked Carrots, Berry Compote /38

8oz Prime Grilled Filet Mignon

Gorgonzola Potato Rissole, Sautéed Spinach, Port Demi-Glaze' /54

12oz Prime Strip

Garlic Whipped Potato, Honey Mustard Brussel Sprouts, Port Demi-Glaze' /39

Honey Chipotle Baby Back Ribs

Garlic Whipped Potato, Butter Glazed Spiked Carrots, Caramelized Cinnamon Apples 25/42

Teriyaki Glazed Salmon

Chargrilled Norwegian Salmon, Cous Cous Quinoa Blend, Grilled Asparagus, Mango Salsa /33

Pan Seared Chilean Seabass

Cous Cous Quinoa Blend, Sautéed Spinach, Mandarin Caper Cream sauce /42

Enhancements

4oz Cold Water Lobster Tail /17

Gorgonzola Crown /4

Red Wine Braised Shiitake & Oyster Mushrooms /4

Caramelized Onions /3

Sides

Regular Cut Fries /7

White Truffle & Parmesan Cut Fries /9

Garlic Whipped Potatoes /8

Red Wine Braised Shiitake & Oyster Mushrooms /9

Grilled Asparagus /8

Honey Mustard Brussel Sprouts /8