



Dinner

STARTERS

CALAMARI

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

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

OLIVE CROSTINI

Kalamata Olive Tapenade, Asiago Crostini, Aged Parmesan, Balsamic Glaze. 16

SALADS

DINA'S HOUSE SALAD

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

ROASTED BEET & ARUGULA SALAD

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

CAESAR SALAD

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

WEDGE SALAD

Fresh Iceberg Lettuce, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber. 14

ADD CHICKEN 7 / SALMON 13 / STEAK 14

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

MAINS

SPINACH RAVIOLI

Grandma DiPasquale's Red Sauce, Spinach, Mozzarella, Ricotta Salata. 22

LOBSTER RAVIOLI

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

SPAGHETTI & MEATBALLS

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

(Gluten free pasta available)

COWGIRL RIBS

Dry-rubbed, slow roasted ribs, served with our honey chipotle barbeque glaze, sour cream & chive whipped potatoes, and sautéed carrots. Half Rack 24 Full Rack 40 (Cannot split Full Rack)

12 OZ PRIME STRIP

Sour cream & chive whipped Potatoes, Honey Mustard Brussel Sprouts, Port Demi-Glaze. 39

SEABASS

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

SALMON

Chargrilled Norwegian Salmon, Cous Cous Quinoa Blend, Grilled Asparagus, Mango Salsa. 32

CHICKEN CECILIA

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

CHICKEN PARMESAN

Free-range chicken breasts pan-fried and topped with fresh mozzarella and red sauce over a bed of spaghetti. 28

BOLOGNESE

Traditional Bolognese made with ground veal, diced celery, carrot and chorizo over gemelli pasta. 26

ENHANCEMENTS

4oz Cold Water Lobster Tail /17

Red Wine Braised Shiitake & Oyster Mushrooms /4

Caramelized Onions /3

SIDES

Regular Cut Fries /6

White Truffle & Parmesan Cut Fries /8

Sour Cream & Chive Whipped Potatoes /8

Red Wine Braised Shiitake & Oyster Mushrooms /8

Grilled Asparagus /8

Honey Mustard Brussel Sprouts /8