



Loft

Starters

Baked Brie

Baked Brie topped with a pecan-brown sugar glaze, and raspberry sauce, served with naan flat bread/15

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, drizzled with Caesar Dressing 12/20

Poached Pear & Gorgonzola

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

Roasted Beet & Arugula

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

Enhancements

6oz Free-Range Chicken Breast /8

6oz Norwegian Salmon /13

3 Jumbo Garlic Shrimp/13

6oz Prime NY Strip /15

Pasta

Spaghetti & Meatballs

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

Spinach Ravioli

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

Lobster Ravioli

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

Mediterranean Pasta

Artichoke hearts, kalamata olives, oven roasted tomatoes, spinach and feta cheese tossed with gemelli Pasta in a white wine olive oil and garlic sauce /26

Vegan Mediterranean Pasta with Gluten free Pasta /26

Enhancements

6oz Free-Range Chicken Breast /8

3 Jumbo Garlic Shrimp /13

Colossal House-Made Meatball /6

4 oz. Cold Water Lobster Tail 18

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

Sour cream & chive mashers, roasted root vegetable, Berry Compote /38

8oz Prime Grilled Filet Mignon

Gorgonzola Potato Rissole, Sautéed Spinach, Port Demi-Glaze' /58

12oz Prime Strip

Sour cream & chive mashers, Honey Mustard Brussel Sprouts, Port Demi-Glaze' /39

Honey Chipotle Baby Back Ribs

Sour cream & chive mashers, Butter Glazed Spiked Carrots 25/42

Teriyaki Glazed Salmon

Chargrilled Norwegian Salmon, Ancient grain Blend, carrots, Mango Salsa /34

Pan Seared Chilean Seabass

Ancient grain Blend, Sautéed Spinach, roasted tomato beurre blanc /42

Enhancements

4oz Cold Water Lobster Tail /18

Gorgonzola Crown /5

Red Wine Braised sauteed wild mushroom blend /4

Caramelized Onions /3

Sides

Regular Cut Fries /7

White Truffle & Parmesan Cut Fries /10

Sour cream & chive Potatoes /8

Red Wine Braised sauteed wild mushroom blend /9

Honey Mustard Brussel Sprouts /8

Roasted Root Vegetable /8

Carrots /8