



Wine Cellar

Starters

Baked Brie

Baked Brie topped with a pecan-brown sugar glaze, and raspberry sauce, served with naan flatbread/16

Fried Calamari

Julienne cut calamari filet tossed with seasoned flour and fried. Served with homemade red sauce & chipotle aioli /17

Tuna Crisps

Pan seared ahi tuna on fried wontons with siracha mayo, pickled ginger, and wasabi/20

Shrimp Cocktail

5 Jumbo shrimp, cocktail sauce, and lemon wedge/18

Artichoke Dip

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

Olive Crostini

Dina's homemade olive tapenade served with toasted baguette points, shaved parmesan, balsamic glaze / 15

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

Caprese

Beefsteak tomato, fresh mozzarella, basil, salt & pepper, olive oil and balsamic reduction /14

Wedge

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

Cobb Salad

Chopped romaine, tomato, cucumber, egg, shredded mozzarella, carrots, bacon & red onion 12/21

Sheila Salad

Mixed field green salad with Gorgonzola cheese, apples, tomatoes, Sunflower seeds, and raisins 12/21

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 12/21

Roasted Beet & Arugula

Arugula, Beets, Cherry Tomato, Crumbled Goat Cheese, Candied pecans 12/21

Enhancements

6oz Free-Range Chicken Breast /8

6oz Norwegian Salmon /14

4 Shrimp/12

6oz 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, shaved parmesan /24

Lobster Ravioli

Lobster stuffed ravioli and vodka sauce topped with a 4 oz. lobster tail /42

Pasta & Peas

Cavatappi pasta, peas, oven-roasted tomatoes and parmesan cheese in a white wine, olive oil, lemon juice, butter and garlic sauce /26

Vegan Pasta & Peas with Gluten free Pasta /27

Enhancements

6oz Free-Range Chicken Breast /8

4 Shrimp /12

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, oven-roasted tomato, shaved parmesan, balsamic glaze /29

Sesame Tofu

Sautéed tofu in sweet & spicy garlic sauce over white rice with side of kimchi topped with sesame seeds /27

Peking Duck

Honey glazed half duck, fried rice, julienne green onion, kimchi, naan bread, hoisin sauce /39

8oz Prime Grilled Filet Mignon

Gorgonzola potato rissole, sautéed spinach, port demi-glaze /58

Ribeye

12 oz chargrilled ribeye, sour cream & chive mashed potatoes, asparagus /42

Cowgirl Ribs

Dry-rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with sour cream & chive mased potatoes and butter glazed carrots Half Rack 25/Full Rack 42

Teriyaki Glazed Salmon

Chargrilled Norwegian salmon, fried rice, butter glazed carrots, pineapple salsa /34

Halibut

8 oz pan seared halibut, citrus beurre blanc, asparagus, cilantro rice, pineapple salsa /43

Tuna Entrée

Sesame seared tuna, fried rice, kimchi, wasabi, pickled ginger, and soy sauce /40

Enhancements

4oz Cold Water Lobster Tail /18

Gorgonzola Crown /5

Red Wine Braised sautéed 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 sautéed wild mushroom blend /9

Honey Mustard Brussel Sprouts /8

Asparagus /8

Carrots /8