



## 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, and 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

## Pizza

### Formaggio

Grandma DiPasquale's Red Sauce, Mozzarella, Parmesan 16/22

### Margherita

Grandma DiPasquale's Red Sauce, Fresh Mozzarella, Basil, Parmesan 16/22

### Sean L.

Grandma DiPasquale's Red Sauce, Mozzarella, Pepperoni 16/22

### Joe D

Crumbled Italian Sausage, Pepperoni, Hot Peppers, Mozzarella, Grandma's DiPasquale's Red Sauce 16/22

Make it "Joe D Style" add anchovies \$1

### Judy

Extra Virgin Olive Oil, Roasted Garlic, Spinach, Sun-Dried Tomato, Mozzarella, Feta 16/22

### Surf & Turf

Basil Pesto, Shrimp, Prosciutto, Crumbled Goat Cheese, Fresh Mozzarella 19/25

### The Big Al

Bacon, sausage, pepperoni, and mozzarella with red sauce 16/22

### The Boss

Red sauce, mushrooms, sausage, green peppers, red onions and mozzarella 16/22

## 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