



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, fried and served with homemade red sauce & chipotle aioli /17

Seared Tuna

Pan seared sesame encrusted ahi tuna, pickled ginger, wasabi and ponzu sauce/20

Shrimp Cocktail

4 Jumbo shrimp, cocktail sauce, and lemon wedge/19

Crab Cakes

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

Olive Crostini

House made olive tapenade served with toasted baguette points, shaved parmesan, and balsamic glaze / 16

Mussels

Fresh mussels steamed with oven-roasted tomatoes and spinach in a garlic and white wine butter sauce.
Served with toast points / 17

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 /9

Wedge

Fresh Iceberg Lettuce, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber /16

Sheila Salad

Mixed field green salad with Gorgonzola cheese, apples, tomatoes, Sunflower seeds, and raisins 13/22

Caesar

Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons, drizzled with Caesar Dressing 13/22

Poached Pear & Gorgonzola

Mixed Greens, Red Wine Poached Pears, Candied Pecans, Roasted Red Peppers, and Gorgonzola cheese 13/22

Roasted Beet & Arugula

Arugula, Beets, Cherry Tomato, Crumbled Goat Cheese, Candied pecans 13/22

Enhancements

6oz Free-Range Chicken Breast /9

6oz Norwegian Salmon /16

3 Jumbo Shrimp/14

6oz NY Strip /16

Pasta

Spaghetti & Meatballs

Grandma's DiPasquale's Red Sauce, Colossal House-Made Meatballs, Shaved Parmesan /25

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

Gorgonzola Chicken Pasta

A white sauce of roasted garlic, gorgonzola cheese and fresh herbs tossed with cavatappi pasta, fresh spinach and grilled chicken / 27

Enhancements

6oz Free-Range Chicken Breast /9

3 Jumbo Shrimp /14

Colossal House-Made Meatball /8

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

Curried Lentils

Curried lentils, wild rice blend, sauteed peppers, onions and carrots. Served with naan bread /24

Roasted Half Duck

Orange/honey glazed duck, sour cream & chive mashed potatoes, sauteed peppers, onions and carrots /42

8oz Prime Grilled Filet Mignon

Gorgonzola potato rissole, sautéed spinach, port demi-glaze /59

New York Strip

14oz chargrilled strip, sour cream & chive mashed potatoes, maple bacon brussel sprouts /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 27/Full Rack 44

Teriyaki Glazed Salmon

Chargrilled Norwegian salmon, wild rice blend, butter glazed carrots, mango salsa /35

Tuna Entrée

Sesame seared tuna, wild rice blend, sauteed zucchini noodles, wasabi, pickled ginger, and soy sauce /40
Substitute Sesame Seared Tofu/25

Enhancements

4oz Cold Water Lobster Tail /18

Gorgonzola Crown /5

Red Wine Braised sautéed wild mushroom blend /5

Caramelized Onions /4

Sides

Regular Cut Fries /7

White Truffle & Parmesan Cut Fries /10

Sour cream & chive Potatoes /8

Red Wine Braised sautéed wild mushroom blend /9

Maple Bacon Brussel Sprouts /9

Carrots /8