



Starters

Baked Brie

Baked brie topped with a pecan-brown sugar glaze, and raspberry sauce, served with toast points/18

Fried Calamari

Calamari rings and tentacles lightly dusted and fried. Served with homemade red sauce & chipotle aioli /17

Seared Tuna Tower

Pan seared sesame encrusted ahi tuna, mango salsa, avocado mash, wasabi garnish, served with fried wonton chips/22

Shrimp Cocktail

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

Crab Cakes

Premium jumbo lump crab mixed with cheese, diced peppers & onions, egg, mayonnaise and panko/22

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 / 18

Salads

CHOICE OF HOMEMADE DRESSINGS:

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

Dina's Field Greens

Mixed field greens, shaved carrot, cucumber, shaved red onion, cherry tomato /9

Wedge

Fresh iceberg lettuce, crispy bacon, gorgonzola cheese, cherry tomato & cucumber /16

Chopped Salad

Iceberg lettuce, diced cucumber, red onion & tomato, shaved carrot, bacon, sliced avocado, crumbled gorgonzola and candied pecans with your choice of dressing 13/22

Caesar

Crisp romaine, shredded parmesan, garlic & herb croutons, drizzled with caesar dressing 13/22

Poached Pear & Gorgonzola

Mixed field greens, red wine poached pears, candied pecans, roasted red peppers, and gorgonzola cheese
13/22

Roasted Beet & Arugula

Fresh arugula, roasted beets, cherry tomatoes, crumbled goat cheese, candied pecans 13/22

Enhancements

Free-Range Chicken Breast /9

Norwegian Salmon /16

3 Colossal Shrimp/14

6oz NY Strip /16

Pizza

SMALL 17

SMALL GLUTEN FREE PIZZA 19

LARGE 23

Formaggio

Grandma DiPasquale's red sauce, mozzarella, parmesan

Margherita

Grandma DiPasquale's red sauce, fresh mozzarella, basil, parmesan

Sean L.

Grandma DiPasquale's red sauce, mozzarella, pepperoni

Joe D

Crumbled italian sausage, pepperoni, banana peppers, mozzarella, grandma's DiPasquale's red sauce

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

Judy

Roasted garlic, olive oil & lemon, spinach, sun-dried tomato, mozzarella, feta

Arugula

Roasted garlic, olive oil & lemon, with mozzarella & parmesan cheeses, topped with fresh arugula tossed with olive oil, salt and pepper

The Big Al

Bacon, sausage, pepperoni, and mozzarella with red sauce

The Boss

Red sauce, mushrooms, sausage, green peppers, red onions and mozzarella

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

Pasta & Peas

Classic dish of fresh campanelle pasta, peas, oven-roasted tomatoes and parmesan cheese in a white wine, butter and garlic sauce /22

Enhancements

Free-Range Chicken Breast /9

3 Colossal 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

Spicy Tofu

Diced tofu sauteed in sesame oil with garlic and a dried chile. Served over soba noodles with sauteed Peppers, onions and bok choy /24

Roasted Half Duck

Orange/honey glazed duck, sauteed peppers, onions, carrots and bok choy with ramen noodles /42

8oz Prime Grilled Filet Mignon

Rubbed with olive oil, salt & pepper. Served with gorgonzola potato rissole, asparagus and house made demi-glaze /59

Ribeye

14oz chargrilled ribeye rubbed with olive oil, salt & pepper. Served with roasted fingerling potatoes and asparagus /42

Cowgirl Ribs

Dry-rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with roasted fingerling potatoes and grilled yellow squash and zucchini Half Rack 27/Full Rack 44

Teriyaki Glazed Salmon

Chargrilled Norwegian salmon, cilantro lime rice, grilled yellow squash and zucchini, mango salsa /35

Tuna Entrée

Sesame seared tuna, sticky rice, with a Japanese slaw of cabbage, shaved carrot, fresh seaweed and kale. Served wasabi, pickled ginger, and ponzu 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

Rosemary french fries /7

White truffle & parmesan rosemary french fries /10

Fingerling potatoes /9

Red wine braised sautéed wild mushroom blend /9

Asparagus /9

Grilled yellow squash & zucchini/9