



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

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