



## Starters

### **Baked Brie**

Baked Brie topped with toasted almonds and hot honey. Served with prosciutto, sliced apples, grapes and toast points/21

### **Fried Calamari**

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

### **Blackened Tuna**

Blackened pan seared Ahi Tuna with cucumber ribbons, mango puree and chopped chive/22

### **Shrimp Cocktail**

4 Jumbo shrimp served with classic cocktail sauce and lemon wedge/22

### **Olive Crostini**

Toasted asiago bread drizzled with balsamic glaze. Served with olive tapenade made with a variety of imported olives, tomatoes, garlic and parmesan cheese/ 16

### **Lobster Bisque**

House made lobster stock, heavy cream, parmesan cheese, minced lobster, served with toast points/19

### **Mushroom Toast**

Toasted Asiago bread, roasted garlic whipped ricotta, red wine braised wild mushrooms topped with pickled balsamic onions/18

## Salads

### **CHOICE OF HOMEMADE DRESSINGS:**

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

### **Dina's Field Greens**

Spring mix, shaved carrot, cucumber, shaved red onion, cherry tomato /9

### **Wedge**

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

### **Caesar**

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

### **Poached Pear & Gorgonzola**

Spring mix, red wine poached pears, candied pecans, roasted red peppers, and gorgonzola cheese 13/23

### **Roasted Beet & Arugula**

Arugula, Beets, Cherry Tomato, Crumbled Goat Cheese, Candied pecans 13/23

### **Enhancements**

Free-Range Chicken Breast /9

Norwegian Salmon /16

3 Colossal Shrimp /14

6oz Flat Iron Steak /17

## Pizza

SMALL 18

SMALL GLUTEN FREE PIZZA(Cauliflower Crust) 19

LARGE 25

### **Formaggio**

Grandma DiPasquale's red sauce, mozzarella, parmesan

### **Margherita**

Grandma DiPasquale's red sauce, fresh mozzarella, basil, parmesan and sliced tomato

### **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

### **White Pizza**

Ricotta cream base, portobello mushrooms, artichokes, blistered cherry tomatoes, mozzarella and seasoned arugula

### **The Big AI**

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

### **Lobster Aglio Olio**

Lobster claw meat, spaghetti, garlic, olive oil, red pepper flakes and parmesan cheese /27

### **Clams Linguine**

Linguine tossed with chopped clams, garlic, shallot, olive oil, white wine, chopped parsley and parmesan cheese. Served with toast points /27

### **Enhancements**

Free-Range Chicken Breast /9

3 Colossal Shrimp /14

Colossal House-Made Meatball /8

4 oz. Cold Water Lobster Tail /19

## Mains

### Chicken Cecelia

Panko & herb crusted pan-fried free-range chicken breast, gorgonzola potato rissole, baby arugula, oven-roasted tomato, shaved parmesan, balsamic glaze /30

### Curried Cauliflower

Roasted Cauliflower sauteed in a curry sauce, red pepper hummus, rice with edamame and shredded brussels, served with toasted almonds and naan bread /26

### Filet Mignon

8oz chargrilled filet rubbed with olive oil, salt & pepper. Served with gorgonzola potato rissole, sauteed spinach and carrots with house made red wine demi-glaze and topped with crispy onions /60

### Delmonico

16oz chargrilled bone in Delmonico rubbed with olive oil, salt & pepper, rustic red potato mash, honey mustard brussel sprouts, house made red wine demi-glaze and topped with crispy onions /72

### Cowgirl Ribs

Dry-rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with rustic red potato mash and sauteed carrots Half Rack/28 Full Rack /44

### Cedar Plank Salmon

8 oz pan seared Norwegian salmon grilled on a cedar plank, wild rice blend, sauteed carrots and Maple Dijon glaze /35

### Blackened Tuna

Seared Blackened Ahi Tuna, rice with edamame and shredded brussels, asian cucumber salad, mango puree, and thin sliced sweet peppers. Served with Yuzu soy sauce, pickled ginger and wasabi /40  
Substitute sauteed curried cauliflower florets(Vegan) /25

### Enhancements

4oz Cold Water Lobster Tail /19

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

Rustic Red Potato Mash /8

Red wine braised sautéed wild mushroom blend /9

Honey Mustard Brussels /8

Sauteed Carrot Coins /8