



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

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