



Fall Fest Dinner

STARTERS

WHIPPED GOAT CHEESE

Goat Cheese whipped with fresh mint and topped with toasted almonds, house made berry jam, and local honey. Served with grilled naan bread /19

CALAMARI

Calamari rings and tentacles lightly dusted and fried. Served with homemade red sauce & chipotle aioli / 20

SEARED TUNA

Sesame encrusted seared Ahi tuna served with wasabi, pickle ginger and ponzo sauce / 25

ARTICHOKE DIP

Roasted garlic, artichoke hearts, spinach, fresh herbs, and cheeses baked. Served with tortilla chips /19

OLIVE CROSTINI

Kalamata Olive Tapenade, Asiago Crostini, Aged Parmesan, Balsamic Glaze / 19

SALADS

CHOICE OF HOMEMADE DRESSINGS:

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

DINA'S HOUSE SALAD

Fresh field greens, carrots, cucumber, red onion and tomato / 10

CAESAR SALAD

Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons, tossed in Caesar Dressing. 13/23

ARUGULA & BURRATA

Fresh arugula, burrata cheese, cherry tomatoes, candied pecans, blackberries, cucumber, and pumpkin seeds 15/26

WEDGE SALAD

Fresh Iceberg Lettuce, Crispy Bacon, Gorgonzola Cheese, Cherry Tomato, Cucumber / 17

POACHED PEAR & GORGONZOLA

Mixed Greens, Red Wine Poached Pears, candied pecans, Roasted Red Peppers, and Gorgonzola cheese. 14/24

ADD CHICKEN 10 / SALMON 17 / STEAK 17

MAINS

SPINACH RAVIOLI

Grandma DiPasquale's Red Sauce, Spinach, Mozzarella, Shaved Parmesan / 25

LOBSTER RAVIOLI

4oz. Cold Water Lobster, Lobster Ravioli, Vodka Sauce / 45

SPAGHETTI & MEATBALLS

Grandma's DiPasquale's Red Sauce, Colossal House-Made Meatballs, Shaved Parmesan, Fresh Basil / 25
(Gluten free pasta available)

COWGIRL RIBS

Dry-rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with rustic red skin mashed potatoes and sauteed carrot spikes Half Rack/24 Full Rack /48

NY STRIP

14 oz. grilled prime NY Strip, honey mustard Brussel sprouts, rustic red skin mashed potatoes and house made red wine demi-gaze / 50

FILET

8oz chargrilled filet rubbed with olive oil, salt & pepper. Served with gorgonzola potato rissole, grilled asparagus and house made red wine demi-glaze /65

SEABASS

Lemon tomato basil beurre blanc, asiago risotto with arugula and grilled asparagus / 50

BLACKENED SALMON

8 oz pan seared blackened Norwegian salmon, cilantro lime rice with black bean corn salsa, grilled pineapple, asparagus, and a creamy avocado sauce and topped with tortilla strips /36

CHICKEN CECILIA

Panko & Herb Crusted Pan-Fried Chicken Breast, Gorgonzola Potato Rissole, Baby Arugula, Blistered Tomato, Shaved Parmesan, Balsamic Glaze / 32

CHICKEN PARMESAN

Panko & Herb Crusted Pan-Fried Free-Range Chicken Breast topped with fresh mozzarella and red sauce over a bed of spaghetti / 32

GUINNESS BEEF STEW

Braised beef tips, potato, carrot, celery, onion and mushroom in a Guinness thickened brown gravy. Served with a dollop of crème fraiche and grilled bread / 29

ENHANCEMENTS

4oz Cold Water Lobster Tail / 19

Red Wine Braised Shiitake & Portobello Mushrooms / 6

Caramelized Onions / 4

SIDES

Regular Cut Fries / 8

White Truffle & Parmesan Cut Fries / 12

Red Wine Braised Shiitake & Portobello Mushrooms / 9

Grilled Asparagus / 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness