



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

Fried Calamari

Calamari rings and tentacles lightly dusted and fried. Served with homemade red sauce & chipotle aioli /18

Tuna Nachos

Fried wontons, diced ahi tuna, mango salsa, edamame, sesame seeds, cusabi drizzle and teriyaki sauce /25

Shrimp Cocktail

4 Jumbo shrimp served with classic cocktail sauce and lemon wedge/23

Smoked Salmon Deviled Eggs

Classic deviled eggs with capers, topped with smoked salmon and caviar/20

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/ 17

Crab Cakes

Premium jumbo lump crab mixed with cheese, diced peppers & onions, egg, mayonnaise, and panko served with chipotle aioli and lemon wedge/25

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, 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 12/22

Poached Pear & Gorgonzola

Spring mix, red wine poached pears, candied pecans, roasted red peppers, and gorgonzola cheese 13/24

Arugula & Burrata

Fresh arugula, burrata cheese, cherry tomatoes, candied pecans, blackberries, cucumber, and raw pumpkin seeds 14/25

Enhancements

Free-Range Chicken Breast /9

Norwegian Salmon /16

3 Colossal Shrimp/14

6oz Flat Iron Steak /17

Pasta

Spaghetti & Meatballs

Grandma DiPasquale's red sauce, colossal house-made meatballs, shaved parmesan /26

Spinach Ravioli

Ricotta and spinach filled ravioli, Grandma DiPasquale's red sauce, sauteed spinach, shaved parmesan /25

Lobster Ravioli

Lobster filled ravioli and vodka sauce topped with a 4 ounce lobster tail /43

Lobster Aglio Olio

Lobster claw meat, spaghetti, garlic, olive oil, red pepper flakes, sauteed spinach and parmesan cheese/32

Tuscan Chicken Pasta

Grilled chicken, spinach, & sun dried tomatoes sauteed in a garlic, olive oil, white wine and light cream sauce tossed with gemelli pasta /32

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 /32

Ratatouille and Rice

Tomato, roasted squash, zucchini, eggplant, onions stewed in a tomato sauce and served with a wild rice blend /26

Add chicken for \$9, shrimp for \$14

Filet Mignon

8 oz chargrilled filet rubbed with olive oil, salt & pepper. Served with gorgonzola potato rissole, grilled asparagus and house made red wine demi glaze /62

Porterhouse

18 oz chargrilled dry aged porterhouse. Served with rustic red skin mashed potatoes, honey mustard roasted brussel sprouts and house made red wine demi glaze /79

Ribeye

14oz chargrilled ribeye, served with rustic red skin mashed potatoes, honey mustard brussel sprouts and house made red wine demi glaze /69

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

Blackened Salmon

8 oz pan seared blackened Norwegian salmon, risotto with black beans, corn and cilantro, carrot spikes and mango salsa /37

Seabass

8 oz pan seared seabass, asiago risotto with roasted cherry tomatoes, arugula, grilled asparagus and lemon tomato basil beurre blanc /59

Pork Chop

12 oz chargrilled pork chop served over rustic red skin mashed potatoes, sauteed spinach topped with french onion soup and melted swiss cheese /38

Enhancements

4oz Cold Water Lobster Tail /19

Gorgonzola Crown /5

Red Wine Braised sautéed wild mushroom blend /6

Caramelized Onions /4

Sides

Rosemary French fries /7

White truffle & parmesan rosemary french fries /10

Red wine braised sautéed wild mushroom blend /9

Grilled Asparagus /8

Sauteed Carrot Spikes /8

Honey Mustard Brussel Sprouts /9