



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

Pizza

SMALL 20

SMALL GLUTEN FREE PIZZA (Cauliflower Crust) 21

LARGE 28

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 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 Al

Bacon, sausage, pepperoni, and mozzarella with red sauce

The Boss

Red sauce, mushrooms, sausage, green peppers, red onions, and mozzarella

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