



Starters

Goat Cheese Brulee : 20

Whipped goat cheese topped with sugar and torched. Served with pickled asparagus and carrots, roasted grapes, prosciutto and grilled naan bread

Fried Calamari : 18

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

Tuna Nachos : 25

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

Shrimp Cocktail : 23

4 jumbo shrimp served with classic cocktail sauce and lemon wedge.

Smoked Salmon Deviled Eggs : 20

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

Olive Crostini : 17

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

Crab Cakes : 25

Premium jumbo lump crab mixed with cheese, diced peppers & onions, egg, mayonnaise, and panko. Served with chipotle aioli and a lemon wedge.

Salads

Choice of Homemade Dressings

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

Dina's Field Greens : 9

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

Wedge : 16

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

Caesar : 12 / 22

Crisp romaine, shredded parmesan, garlic & herb croutons, tossed with Caesar dressing

Poached Pear & Gorgonzola : 13 / 24

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

Cobb Salad : 25

Iceberg lettuce, red onion, cherry tomatoes, corn and black bean salsa, avocado, hardboiled egg, chopped bacon, and gorgonzola cheese

Enhancements

Free-Range Chicken Breast / 8

Norwegian Salmon / 16

3 Colossal Shrimp / 14

6 oz Sirloin Strip Steak / 17



Pasta

Spaghetti & Meatballs : 26

Grandma DiPasquale's red sauce, colossal house made meatballs, and shaved parmesan

Spinach Ravioli : 25

Ricotta and spinach filled ravioli, Grandma DiPasquale's red sauce, sautéed spinach, and shaved parmesan

Lobster Ravioli : 43

Lobster filled ravioli and vodka sauce topped with 4 oz lobster tail

Lobster Aglio Olio : 32

Lobster claw meat, spaghetti, garlic, olive oil, red pepper flakes, sautéed spinach and parmesan cheese

Pasta & Peas : 32

Gemelli pasta, grilled chicken, peas, sun dried tomatoes and parmesan cheese sautéed in a garlic, olive oil, white wine and light cream sauce

Enhancements

Free-Range Chicken Breast / 8

3 Colossal Shrimp / 14

Colossal House Made Meatball / 8

4 oz Cold Water Lobster Tail / 19

Mains

Chicken Cecelia : 32

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

Ratatouille and Rice : 26

Tomato, roasted squash, zucchini, eggplant, onions stewed in a tomato sauce and served with rice pilaf
+ Add chicken for \$9, shrimp for \$14 +

Filet Mignon : 64

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

Sirloin Strip Steak : 49

12 oz chargrilled sirloin strip steak served with roasted marble red potatoes, roasted summer vegetables, and chimichurri sauce

Ribeye : 68

14 oz chargrilled angus ribeye, served with roasted marble red potatoes, roasted summer vegetables and house made red wine demi glaze

Cowgirl Ribs : Half 24/ Full 48

Dry rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with roasted marble red potatoes and sautéed carrot spikes

Salmon : 38

Sesame Teriyaki glazed 8 oz grilled Faroe salmon, carrot & cucumber ribbon salad with toasted almonds tossed in a zesty lemon dill dressing and rice pilaf

Seabass : 59

8 oz pan seared seabass, asiago risotto with roasted cherry tomatoes, arugula, grilled asparagus and lemon caper beurre blanc

Pork Tenderloin : 36

Maple & bourbon glazed grilled pork tenderloin topped with chopped bacon and served with apple cranberry risotto & sautéed carrot spikes

Enhancements

4 oz 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

Sautéed Carrot Spikes / 8

Roasted Summer Vegetables / 9