

# 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

# Pizza

SMALL 21    SMALL GLUTEN FREE PIZZA (Cauliflower Crust) 22    LARGE 29

## **Formaggio**

Grandma DiPasquale's red sauce, mozzarella, and parmesan

## **Margherita**

Grandma DiPasquale's red sauce, fresh mozzarella, basil, parmesan and sliced tomato

## **Sean L.**

Grandma DiPasquale's red sauce, mozzarella, and pepperoni

## **Joe D**

Crumbled italian sausage, pepperoni, banana peppers, mozzarella, and Grandma DiPasquale's red sauce

+ Make it "Joe D Style" add anchovies \$1 +

## **Judy**

Roasted garlic, olive oil & lemon, spinach, sun-dried tomato, mozzarella, and 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 : 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