

APPETIZERS

LOBSTER QUESADILLA 18

Lobster meat with cheddar cheese and corn salsa served with a cilantro lime sour cream.

BAKED BRIE 11

Baked Brie topped with a walnut-brown sugar glaze and raspberry sauce. Served with apples, grapes, and pears.

OLIVE CROSTINI 11

Toasted rosemary bread drizzled with a balsamic glaze, served with an olive tapenade made with a variety of imported olives, tomato, garlic, and shaved Parmesan.

CRAB CAKES 14

Premium lump blue crab mixed with fresh herbs and cheeses, lightly coated with panko bread crumbs.

SHRIMP COCKTAIL 13

Jumbo chilled tiger shrimp served traditionally with cocktail sauce and a lemon wedge.

ITALIAN MEATBALLS 10

Our house made meatballs with Grandma DiPasquale's red sauce. Served with parmesan cheese and fresh Basil.

BIG EYE TUNA 16

Sesame encrusted seared big eye tuna served with wasabi soy sauce and pickled ginger.

ARTICHOKE DIP 12

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

FRIED CALAMARI 12

A julienne calamari filet dusted with flour, fried with banana pepper and served with homemade red sauce & chipotle aioli.

SOUPS & SALADS

HOMEMADE SOUPS MADE DAILY

CUP 5 / BOWL 7

Ask your server about today's selection of soups

DINA'S WILD FIELD SALAD 6

Our house salad made with fresh field greens, carrots, cucumber, red onion and tomato.

SHEILA SALAD APPETIZER 8 / ENTRÉE 17

Mixed field greens, Gorgonzola cheese, apples, sunflower seeds, tomatoes and raisins.

CAESAR SALAD APPETIZER 8 / ENTRÉE 15

Crisp romaine with a classic creamy Caesar dressing, shaved imported cheeses and croutons.

PEAR GORGONZOLA SALAD APPETIZER 8 / ENTRÉE 17

Mixed field greens, pecans, fire-roasted red peppers, tomatoes, fresh sliced pear and Gorgonzola cheese.

BEEF SALAD APPETIZER 9 / ENTRÉE 17

Fresh Arugula, roasted beets, diced tomatoes, walnuts and crumbled goat cheese tossed in our Honey Dijon vinaigrette.

ICEBERG SALAD 8

Fresh Iceberg lettuce, bacon, chopped tomato, cucumber and Gorgonzola cheese.

KALE SALAD APPETIZER 9 / ENTRÉE 17

Fresh Kale, roasted butternut squash, Israeli couscous, dried cranberries, chopped walnuts and goat cheese with an orange vinaigrette.

ADD CHICKEN 7 / SALMON 11 / SHRIMP 10 / SESAME TOFU 5

DRESSING CHOICES: Tomato-Basil Vinaigrette, Honey Balsamic, Red Wine Italian Vinaigrette, Creamy Ranch, Honey Dijon Vinaigrette.

PASTA

**Gluten free pasta available*

SPAGHETTI AND MEATBALLS 17

Grandma DiPasquale's recipe. Served over whole wheat or fresh spaghetti with two meatballs.

SPINACH RAVIOLI 18

Spinach and cheese stuffed homemade ravioli, Grandma Dipasquale's sauce, topped with sautéed spinach and crème fraiche.

BOLOGNESE 24

Traditional Bolognese made with ground veal and chorizo over strozzapreti pasta.

LOBSTER RAVIOLI 32

Fresh lobster stuffed ravioli in a pink vodka sauce, topped with a 4oz. lobster tail.

ASIAGO ALFREDO 19

A light creamy garlic and white wine cheese sauce served with sautéed squash, zucchini, red peppers and strozzapreti pasta.

ADD CHICKEN 7 / SHRIMP 10 / TOFU 5

SEAFOOD

SCALLOPS 36

Jumbo, dry packed, pan seared sea scallops with a lemon-chive Beurre Blanc. Served over a sautéed Arugula, cous cous and quinoa blend.

BIG EYE TUNA 35

Sesame encrusted fresh Big Eye tuna pan seared to order. Served with bamboo rice, sautéed Asian vegetables, wasabi, soy sauce and pickled ginger.

CEDAR PLANK SALMON 26

Teriyaki glazed organic Norwegian salmon topped with a mango salsa. Served on a cedar plank with grilled asparagus and wild rice.

SEA BASS 36

Pan seared sea bass with a fire roasted red pepper Beurre Blanc. Served over a sautéed Arugula, cous cous and quinoa blend.

ENTREES

NY STRIP 28 with 4oz. Lobster Tail 38

A grilled Black Angus NY strip served with house made demi glaze, grilled asparagus and roasted garlic parmesan fingerling potatoes.

FILET MIGNON 40

8 oz. center cut filet served with gorgonzola potato rissole, sautéed baby carrots and house demi glaze.

SURF & TURF 50

Our filet mignon served with a 4oz. lobster tail.

FILET OSCAR 46

Our filet mignon topped with a crab cake and hollandaise sauce.

PORK CHOP 28

Grilled 14 oz. bone in pork chop served with sautéed baby carrots, mashed potatoes and a port berry reduction.

CHICKEN CECELIA 24

Lightly breaded and pan fried free range chicken breast. Served over gorgonzola potato rissole, topped with arugula, oven roasted tomatoes, fresh shaved parmesan and balsamic reduction.

MEDITERRANEAN CHICKEN 24

Pan seared free range chicken breast served with lemon, capers, artichoke hearts and sundried tomatoes over a sautéed Arugula, cous cous and quinoa blend.

SESAME TOFU 21

Pan seared sesame encrusted tofu served with bamboo rice, sautéed Asian vegetables and a sesame ginger glaze.

LAMB CHOPS 33

Italian bread crumb and Dijon encrusted lamb chops. Served with asparagus and roasted garlic and parmesan fingerling potatoes.

DUCK 32

Rosemary and sage roasted half duck with a blackberry fig coulis over wild mushroom risotto and sautéed baby carrots.