

APPETIZERS

LOBSTER QUESADILLA 18

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

BAKED BRIE 12

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

OLIVE CROSTINI 12

An olive tapenade made with a variety of imported olives, tomato, garlic and shaved parmesan. Served with toasted rosemary bread and drizzled with a balsamic glaze.

CRAB CAKES 14

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

COCONUT SHRIMP 13

Six butterflied, coconut encrusted shrimp fried to a golden brown. Served with an orange marmalade sauce.

BIG EYE TUNA 16

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

FRIED CALAMARI 12

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

MUSSELS 12

Fresh mussels steamed with oven roasted tomatoes in a garlic and white wine butter sauce.

STUFFED BANANA PEPPERS 12

Banana peppers stuffed with Chorizo, house made Italian sausage, mozzarella, parmesan and bread crumbs over Grandma D's red sauce.

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 parmesan and house croutons.

PEAR GORGONZOLA SALAD APPETIZER 8 / ENTRÉE 17

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

BEET SALAD APPETIZER 9 / ENTRÉE 17

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

WEDGE SALAD 9

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, Ranch, Honey Dijon Vinaigrette, Creamy Gorgonzola, Raspberry Pecan.

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.

SEAFOOD LINGUINE 32

Fresh scallops, shrimp, lobster and sautéed spinach in a spicy tomato cream sauce.

LOBSTER RAVIOLI 32

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

GARLIC GORGONZOLA CHICKEN 24

Grilled free range chicken in a white sauce of roasted garlic, gorgonzola cheese and fresh herbs, tossed with strozzapretti pasta.

BOLOGNESE 24

Traditional Bolognese made with ground veal, diced celery, carrot and chorizo over strozzapreti pasta.

FISH

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 27

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

HALIBUT 32

Pan seared halibut filet served with a sun dried tomato and basil Beurre Blanc over an Israeli cous cous, arugula and quinoa blend.

ENTREES

COWGIRL RIBS HALF 20 / FULL 29

Dry rubbed and slow cooked ribs glazed with our honey chipotle barbeque sauce. Served with roasted garlic mashed potatoes and mango cole slaw.

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.

ELK TENDERLOIN 46

Grilled tenderloin medallions with a berry, fig & port reduction sauce. Served with wild mushroom risotto and sautéed baby carrots.

PORK TENDERLOIN 24

Grilled pork tenderloin glazed with our honey chipotle barbeque sauce and topped with mango salsa. Served with NY apple risotto and grilled asparagus.

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

Fresh mint and garlic marinated lamb chops served with roasted garlic mashed potatoes and grilled asparagus.

ROASTED DUCK 32

Rosemary and sage roasted half duck with a berry, fig & port reduction sauce. Served with wild mushroom risotto and sautéed baby carrots.