

APPETIZERS

LOBSTER QUESADILLA 20

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.

GUACAMOLE 12

Fresh made guacamole with diced onions, tomatoes, cilantro, lime, and jalapeno, Served with tri colored corn tortilla chips

CRAB CAKES 14

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

COCONUT SHRIMP 13

Six butter fried, 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 cut of calamari filets floured and fried with banana peppers. 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 15

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.

BEET SALAD APPETIZER 9 / ENTRÉE 17

Fresh arugula, roasted beets, diced tomatoes, walnuts and crumbled goat cheese, Served with Honey Dijon vinaigrette.

WEDGE SALAD 9

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

KALE SALAD APPETIZER 9 / ENTRÉE 17

Fresh kale marinated in pomegranate blood orange vinaigrette, sunflower seeds, blackberries, blueberries, strawberries, cucumbers and mint goat cheese.

ADD CHICKEN 7 / SALMON 12 / SHRIMP 10 / TOFU 5/ STEAK 10

CHOICE OF HOMEMADE DRESSINGS: 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 fraîche.

SCALLOPS WITH ANGEL HAIR 35

Pan seared jumbo sea scallops served over angel hair pasta with roasted tomatoes, spinach, lemon, basil, olive oil, and white wine.

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.

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

Grilled Organic Norwegian salmon topped with a lemon dill cream sauce. Served on a cedar plank with asparagus and wild rice blend.

GROUPER 33

Almond encrusted grouper filet with a citrus Beurre Blanc over basmati rice. Served with an arugula mandarin salad with olive oil.

STEAKS

NY STRIP 28

Prime 12 oz NY strip served with house Demi glaze, grilled asparagus and roasted garlic parmesan fingerling potatoes.

FILET MIGNON 40

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

DELMONICO 43

Prime 18 oz Delmonico topped with our house made Demi glaze. Served with sautéed bacon brussel sprouts and gouda mashed potatoes.

STEAK EXTRAS

4 OZ. LOBSTER TAIL 14

CARAMELIZED ONIONS, CABERNET SAUTÉED MUSHROOMS OR BROILED GORGONZOLA 3

ENTREES

COWGIRL RIBS

HALF 20 / FULL 30

Dry rubbed and slow cooked ribs glazed with our honey chipotle barbeque sauce. Served with roasted garlic parmesan gouda mashed potatoes and cowboy caviar.

ROASTED DUCK 32

Rosemary and sage roasted half duck with an apple cherry chutney. Served with roasted tri colored cauliflower and a parsnip puree.

PORK CHOP 24

Premium grilled 14oz bone in pork chop topped with bourbon peach sauce over Gouda mashed potatoes 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.

SANTA FE CHICKEN 24

Cilantro and citrus marinated grilled free range chicken breast served with fresh avocado, and chimichurri sauce over Spanish rice and sautéed peppers and onions.

SESAME TOFU 21

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

LAMB RACK 33

Fresh mint and Basil marinated lamb rack served with house Demi glaze, parsnip puree and roasted tri colored cauliflower.